



DINNER MENU

SOCARRAT (*sok-uh-rahht*) n. refers to the “seductive caramelization of the bottom layer of a perfect paella when the liquid is absorbed and the rice is done”

★ TAPAS ★

GAMBAS AL AJILLO GF sizzling shrimp, olive oil, garlic, guindilla peppers	20	CALAMAR A LA PLANCHA GF grilled squid, parsley, garlic, olive oil, sea salt	24
PAN CON TOMATE V fresh tomato spread, olive oil, garlic, country toast	11	JARRETE DE CORDERO lamb shank, brown sauce, steamed green beans, lemon thyme, hazelnuts	30
PATATAS BRAVAS crispy potato cubes, aioli, spicy tomato sauce	12	CHORIZO CON GARBANZOS GF Spanish chorizo, spinach, chickpeas, paprika	18
TORTILLA ESPAÑOLA* classic Spanish potato and caramelized onion omelette, padrón peppers, tomato toast	16	NAPOLEÓN DE VERDURAS GF layered eggplant, mushrooms, zucchini, tomato, goat cheese, basil oil, pumpkin seeds	18
ALCACHOFAS FRITAS fried artichokes, lemon caper remoulade	18	MEJILLONES A LA MARINERA GF mussels, white wine, light spicy tomato sauce	18
ALBONDIGAS veal and beef meatballs in a light tomato sauce	18	PULPO A LA GALLEGA GF imported Spanish octopus prepared Galician style, potato cubes, paprika oil, sea salt	26
BACALAO CON BERBERECHOS GF cod loin, lemon potato confit, white wine, cockles, garlic, parsley	28	CROQUETAS crispy and creamy croquettes of the day	17
SETAS SALTEADAS GF sautéed oyster mushrooms, cremini, shimeji, maitake, shredded manchego, celery root purée	22	ENSALADA DELICATA CON QUESO FETA GF roasted squash, feta cheese, mixed greens, walnuts, cranberries, sherry vinaigrette	20
ATÚN CON SESAMO GF seared sesame crusted tuna, avocado, mojo picón	24	COLES DE BRUSELAS crispy brussels sprouts, chopped almonds, sweet and spicy glaze	18
LUBINA GF sea bass filet <i>a la plancha</i> , sautéed veggie pisto Spanish style	27	COSTILLA DE TERNERA GF short ribs braised in red wine, butternut squashed purée, baby carrot	28
DÁTILES bacon wrapped dates stuffed with valdeón cheese, almonds, roasted apple purée	17	CHULETAS DE CORDERO GF marinated grilled lamb chops, new potatoes, spicy honey sauce	27

★ SNACKS ★

Quick and delightful...
Savor a taste of Spain while you make your choices!

PIMIENTOS DE PADRÓN AL LIMÓN V fried shishito peppers, lemon zest, sea salt	14
ALMENDRAS Y ACEITUNAS GF/V marcona almonds and marinated olives	12
BOQUERONES EN VINAGRETA GF white anchovies, Spanish olives, piparra, EVOO	14

★ BOARDS ★

JAMÓN SERRANO* Spanish white pig aged 18 months, tomato toast	29
JAMÓN IBÉRICO* 100% iberico Spanish black foot pig, acorn-fed, aged 36 months, tomato toast	39
CAMPERO* jamón serrano, chorizo & salchichón Ibérico, manchego, idiazábal & mahón cheese, marcona almonds, olives, membrillo	38
QUESOS* chef's selection of Spanish cheeses, assorted pairings	3 - 25 5 - 35

Paellas are priced per serving

★ OUR PAELLAS ★

Minimum order of 2 servings

SOCARRAT GF free-range bone-in chicken, chorizo, shrimp, white fish, squid, mussels, cockles, fava beans, peppers, tomato sofrito	35/ serving	ARROZ NEGRO GF shrimp, calamari, white fish, scallops, piquillo peppers, fava beans, squid ink sofrito	35/ serving	CARNE GF pork loin chunks, free-range chicken, chorizo, snow peas, mushroom sofrito	35/ serving
PESCADO Y MARISCO GF shrimp, scallops, squid, mussels, cockles, white fish, snow peas, peppers, tomato sofrito	35/ serving	DE LA HUERTA GF/V eggplant, broccoli, cauliflower, snow peas, chickpeas, tomatoes, artichokes, peppers, tomato sofrito add free-range chicken \$5/person	34/ serving	LANGOSTA GF lobster, calamari, shrimp, scallops, white fish, peppers, tomato sofrito	51/ serving
				FIDEUÁ DE MAR Y MONTAÑA vermicelli noodles, squid, shrimp, free-range chicken, brussels sprouts, mushroom sofrito	35/ serving

\$40 corkage fee per 750 ml bottle

20% suggested gratuity will be added to parties of six or more

\$5 cake cutting fee per person

PLEASE ADVISE US OF ANY FOOD ALLERGIES

GF We offer gluten free items but we are not a gluten free certified kitchen / * Can be prepared gluten free / V we offer vegan items
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness
All chicken served at Socarrat Restaurants is free-range



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