



DINNER MENU

SOCARRAT (*sok-uh-rah*) 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 ★

CROQUETAS	17
crispy and creamy croquettes of the day	
PATATAS BRAVAS	13
crispy potato cubes, aioli, spicy tomato sauce	
GAMBAS AL AJILLO GF	21
sizzling shrimp, olive oil, garlic, guindilla peppers	
PAN CON TOMATE V	11
fresh tomato spread, olive oil, garlic, country toast	
TORTILLA ESPAÑOLA*	16
classic Spanish potato and caramelized onion omelette, padrón peppers, tomato toast	
ALCACHOFAS FRITAS	18
fried artichokes, lemon caper remoulade	
ALBONDIGAS	18
veal and beef meatballs in a light tomato sauce	
BACALAO CON BERBERECHOS GF	28
cod loin, lemon potato confit, white wine, cockles, garlic, parsley	
SETAS SALTEADAS GF	22
sautéed oyster mushrooms, cremini, shimeji, maitake, shredded manchego, celery root purée	
TARTAR DE ATÚN GF	26
marinated tuna, avocado, soy, sesame oil, lemon, lime, yuzu, ginger, crispy seaweed	
LUBINA GF	28
sea bass filet <i>a la plancha</i> , sautéed veggie pisto Spanish style	

CALAMAR A LA PLANCHA GF	25
grilled squid, parsley, garlic, olive oil, sea salt	
CHORIZO CON GARBANZOS GF	18
Spanish chorizo, spinach, chickpeas, paprika	
NAPOLEÓN DE VERDURAS GF	18
layered eggplant, mushrooms, zucchini, tomato, goat cheese, basil oil, pumpkin seeds	
GAMBONES A LA PLANCHA GF	26
grilled jumbo shrimps	
PULPO A LA GALLEGA GF	26
imported Spanish octopus Galician style, potato cubes, paprika oil, sea salt	
DÁTILES	17
bacon wrapped dates stuffed with valdeón cheese, almonds, roasted apple purée	
SKIRT STEAK	30
skirt steak, french fries, chimichurri, hummus add spanish chorizo \$8.00	
ENSALADA CON MANZANA ASADA GF	20
roasted apple, beets, feta cheese, mixed greens, walnuts, sherry vinaigrette	
COLES DE BRUSELAS	18
crispy brussels sprouts, chopped almonds, sweet and spicy glaze	
COSTILLA DE TERNERA GF	28
short ribs braised in red wine, butternut squash purée, baby carrot	
CHULETAS DE CORDERO GF	28
marinated grilled lamb chops, new potatoes, veggies, chimichurri	

★ SNACKS ★

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

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

★ BOARDS ★

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

Paellas are priced per serving

★ OUR PAELLAS ★

Minimum order of 2 servings

SOCARRAT GF	36/ serving
free-range bone-in chicken, chorizo, shrimp, white fish, squid, mussels, cockles, fava beans, peppers, tomato sofrito	

PESCADO Y MARISCO GF	36/ serving
shrimp, scallops, squid, mussels, cockles, white fish, snow peas, peppers, tomato sofrito	

ARROZ NEGRO GF	36/ serving
shrimp, calamari, white fish, scallops, piquillo peppers, fava beans, squid ink sofrito	

DE LA HUERTA GF/V	35/ serving
eggplant, broccoli, cauliflower, snow peas, chickpeas, tomatoes, artichokes, peppers, tomato sofrito add free-range chicken \$5/person	

CARNE GF	36/ serving
pork loin chunks, free-range chicken, chorizo, snow peas, mushroom sofrito	

LANGOSTA GF	52/ serving
lobster, calamari, shrimp, scallops, white fish, peppers, tomato sofrito	

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

\$40 corkage fee per 750 ml bottle

\$5 cake cutting fee per person

FIDEUÁ DE MAR Y MONTAÑA	36/ serving
vermicelli noodles, squid, shrimp, free-range chicken, brussels sprouts, mushroom sofrito	

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



@socarratnyc

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