

AVAILABLE SATURDAY & SUNDAY

SOCARRAT

Brunch

SPANISH TAPAS & PAELLA BAR SINCE 2008

BRUNCH SELECTION

EGGS "BENEDICTOS" served with a smoky piquillo pepper sauce, paprika-dusted parsley fries, and a side salad CHOICE OF bacon, cured salmon or spinach	23
EGGS "FLAMENCA" CASSEROLE baked egg casserole, chorizo, potatoes, artichokes, fava beans, tomato sauce, country toast	24
SPANISH OMELETTE egg, potato & onion omelette, served with pan con tomate toast, market greens ADD cured salmon + \$7 bacon + \$7 jamón serrano + \$7 chorizo sausage + \$7	18
PANCAKES 'TORTITAS' fluffy buttermilk pancakes, strawberries, blueberries, banana, maple syrup, chocolate (on the side)	18
B.E.C PAELLA bacon, baked eggs, cheddar cheese, tomato sofrito	26/ serving
TORRIJA FRENCH TOAST brioche bread, milk batter, strawberry compote, strawberries, banana, blueberries, maple syrup & whipped cream	21
CHICKEN MILANESA breaded chicken cutlet, parsley & garlic, arugula, Idiazábal cheese	26
STEAK & EGGS skirt steak, two eggs any style, home fries, market greens	28
CAESAR SALAD romaine, classic caesar dressing, cheese cream croutons, parmesan, cracked ritz ADD grilled chicken + \$9 seared tuna + \$10 cured salmon + \$10 grilled shrimp + \$10 skirt steak + \$12	16
AVOCADO TOAST chunky avocado, two poached eggs, tomato toast, home fries, market greens ADD cured salmon or jamón serrano + \$7	24

SIDES

ENGLISH MUFFIN TOSTADA	5	PAPRIKA PARSLEY FRIES	6	BACON	8
SHISHITO PEPPERS	8	CHORIZO SAUSAGE	8		

SPECIAL DRINKS

Sangría

SANGRÍA ROJA | 12
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Vino

VIÑA COSTEIRA | 12
Trexadura, Godello, Albariño, Ribeiro, 2023
SOCARRAT | 12
Tinto, Tempranillo, Rioja Crianza

Cerveza

MAHOU DRAFT | 8
draft lager from Madrid
ESTRELLA DAMM DRAFT | 8
draft lager from Barcelona

Sparkling

CAVA BLANCA | 12
Parellada, Macabeu, Xarel.lo,
Cava Brut, N/V

Cocktails

MARGARITA | 12
Sauza tequila, fresh lime or jalapeño
infused juice, triple sec, salt

CLÁSICO GIN & TONIC | 12
gin, lemon, tonic water, angostura,
juniper berries

MIMOSA | 12
cava, orange juice

ONE AND A HALF HOUR OF
RED SANGRÍA OR MIMOSA

Bottomless Brunch | \$30pp

*With the purchase of any entrée. Entire table must participate.

DINNER MENU AVAILABLE ALL DAY

\$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 is free-range



@socarratnyc

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