

SPANISH TAPAS & PAELLA BAR SINCE 2008

SOCARRAT

Private Dining & Events

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Private DINING

At Socarrat Paella Bar, every event feels like a fiesta.

With three NYC locations, we host business dinners, rehearsal celebrations, birthdays, and everything in between. Our paella is made to be shared, arriving at the table golden and meant to bring people together. Add tapas from Spain's 17 regions, and your gathering becomes a true Spanish experience.

Join us. Raise a glass. Stay awhile.

COCKTAIL *Party*

Chic. Effortless. Spanish.

Host a stylish cocktail gathering with flowing cava and passed tapas.

Choose consumption-based drinks or one of our curated open-bar packages. We make it easy. You make it memorable.

Inquire at events@socarratnyc.com

Grazing TABLE

A Feast for the Eyes — and the Table!

Our Spanish Grazing Tables are edible works of art. Beautifully arranged spreads of artisanal cheeses, charcutería, tapas, olives, seasonal bites, and more. Designed to be both stunning and delicious, they become the centerpiece your guests gather around naturally.

CATERING

Spain, Delivered

Bring the soul of Socarrat to your home, office, or venue.

Our catering features signature paellas, classic tapas, and authentic Spanish flavors prepared fresh and ready to impress. Whether it's a corporate lunch, private celebration, or large-scale gathering, we turn any space into a Spanish table.

Because great food does not need a passport.

LOCATIONS

Midtown East

953 2nd Ave.
New York, NY
10022



UPPER LEVEL

**STANDING 100
SEATING 50**



PRIVATE ROOM

**STANDING 30
SEATING 28**

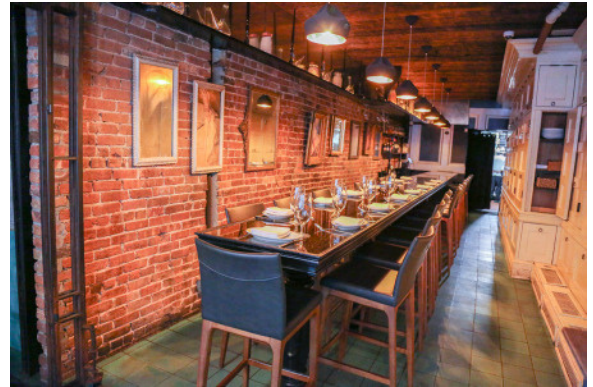
Chelsea

259 W 19th
St. New York,
NY 10011



BAR DE VINOS

**STANDING 50
SEATING 40**

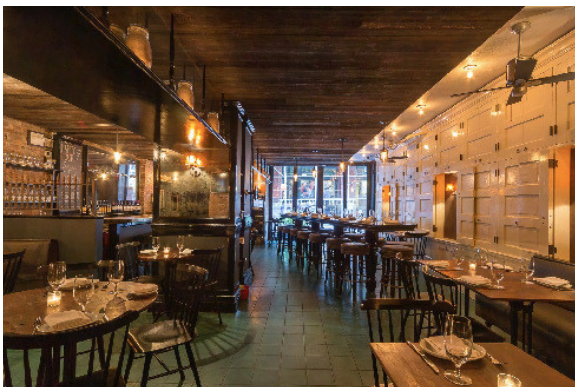


PAELLA BAR ROOM

**STANDING 25
SEATING 26**

NoLita

284 Mulberry
St. New York,
NY 10012



BUY OUT

**STANDING 80
SEATING 65**



PRE-SELECTED MENU, 3 COURSES, SERVED FAMILY
STYLE & PORTIONED TO THE SIZE OF YOUR PARTY

SOCARRAT

Classics

SPANISH TAPAS &
PAELLA BAR SINCE 2008

\$69

PER PERSON
ENTIRE TABLE MUST
PARTICIPATE

TAPAS

CHOOSE 4 TAPAS

TAPEO (TAH-PEH-OH) N. SPANISH SMALL PLATES DESIGNED FOR SHARING, SAMPLING, AND ENJOYING TOGETHER—BEST EXPERIENCED WITH GOOD COMPANY AND A GLASS IN HAND.

PATATAS BRAVAS

crispy potato cubes, aioli, spicy tomato sauce

PIMIENTOS DE PADRÓN AL LIMÓN | V

fried shishito peppers, lemon zest, sea salt

COLES DE BRUSELAS

crispy brussels sprouts, chopped almonds, sweet & spice glaze

GAMBAS AL AJILLO | GF

sizzling shrimp, olive oil, garlic, guindilla peppers

ALBÓNDIGAS

veal and beef meatballs in a light tomato sauce

PAN CON TOMATE | V

country toast, fresh tomato spread, olive oil, garlic

TORTILLA ESPAÑOLA*

classic Spanish potato-egg omelette, aioli, Padrón peppers, tomato toast

SETAS SALTEADAS | GF

sautéed oyster mushrooms, cremini, shimeji, maitake, shredded manchego, celery root purée

VEGETALES A LA PLANCHA | GF/V

grilled zucchini, eggplants, carrots, cauliflower, broccoli

CHORIZO CON GARBANZOS | GF

Spanish chorizo, spinach, chickpeas, paprika

ENSALADA DE BURRATA | GF

frisée, beets, heirloom tomatoes, burrata, sherry vinaigrette

CROQUETAS

crispy & creamy croquettes of the day

DÁTILES

bacon wrapped dates stuffed with Valdeón cheese, almonds roasted apple purée

PAELLA

CHOOSE 2 PAELLAS

SOCARRAT (SOK-UH-RAHT)

N. REFERS TO THE "SEDUCTIVE CARAMELIZATION OF THE BOTTOM LAYER OF A PERFECT PAELLA WHEN THE LIQUID IS ABSORBED AND THE RICE IS DONE"

SOCARRAT | GF

free-range bone-in chicken, chorizo, shrimp, white fish, squid, mussels, cockles, fava beans, peppers, tomato sofrito

ARROZ NEGRO | GF

shrimp, calamari, white fish, scallops, piquillo peppers, fava beans, squid ink sofrito

CARNE | GF

pork loin chunks, free-range chicken, chorizo, snow peas, mushroom sofrito

PESCADO Y MARISCO | GF

shrimp, scallops, squid, mussels, cockles, white fish, snow peas, peppers, tomato sofrito

FIDEUÁ DE MAR Y MONTAÑA

vermicelli noodles, squid, shrimp, free-range chicken, brussels sprouts, mushroom sofrito

DE LA HUERTA | GF/V

eggplant, broccoli, cauliflower, snow peas, chickpeas, tomatoes, artichokes, peppers, tomato sofrito

DESSERTS

CHOOSE 1 DESSERT

FLAN | GF

flan, passion fruit, pistachio crumble, whipped cream

CHURROS CON CHOCOLATE

churros, hot chocolate

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

PRE-SELECTED MENU, 4 COURSES, SERVED FAMILY STYLE
& PORTIONED TO THE SIZE OF YOUR PARTY

SOCARRAT

Favorites

SPANISH TAPAS &
PAELLA BAR SINCE 2008

\$85

PER PERSON
ENTIRE TABLE MUST
PARTICIPATE

CAMPERO CHARCUTERIE

jamón serrano, chorizo & salchichón ibérico, manchego,
idiazábal & mahón cheese, marcona almonds, olives, membrillo

TAPAS

CHOOSE 5 TAPAS

PATATAS BRAVAS

crispy potato cubes, aioli, spicy
tomato sauce

CROQUETAS

crispy & creamy croquettes of
the day

GAMBAS AL AJILLO | GF

sizzling shrimp, olive oil,
garlic, guindilla peppers

VEGETALES A LA PLANCHA | GF/V

grilled zucchini, eggplants,
carrots, cauliflower, broccoli

SETAS SALTEADAS | GF

sautéed oyster mushrooms,
cremini, shimeji, maitake,
shredded manchego, celery root
purée

PIMIENTOS DE PADRÓN AL LIMÓN | V

fried shishito peppers, lemon
zest, sea salt

CHORIZO CON GARBANZOS | GF

Spanish chorizo, spinach,
chickpeas, paprika

COLES DE BRUSELAS

crispy brussels sprouts,
chopped almonds, sweet &
spice glaze

ENSALADA DE BURRATA | GF

frisée, beets, heirloom tomatoes,
burrata, sherry vinaigrette

PULPO A LA GALLEGA | GF

imported Spanish octopus
Galician style, potato cubes,
paprika oil, sea salt

PAN CON TOMATE | V

country toast, fresh tomato
spread, olive oil, garlic

DÁTILES

bacon wrapped dates stuffed
with Valdeón cheese, almonds
roasted apple purée

TORTILLA ESPAÑOLA*

classic Spanish potato-egg
omelette, aioli, Padrón peppers,
tomato toast

ALBÓNDIGAS

veal and beef meatballs in a light
tomato sauce

PAELLA

CHOOSE 2 PAELLAS

SOCARRAT | GF

free-range bone-in chicken,
chorizo, shrimp, white fish, squid,
mussels, cockles, fava beans,
peppers, tomato sofrito

PESCADO Y MARISCO | GF

shrimp, scallops, squid,
mussels, cockles, white fish,
snow peas, peppers, tomato sofrito

ARROZ NEGRO | GF

shrimp, calamari, white fish,
scallops, piquillo peppers, fava
beans, squid ink sofrito

FIDEUÁ DE MAR Y MONTAÑA

vermicelli noodles, squid, shrimp,
free-range chicken, brussels
sprouts, mushroom sofrito

CARNE | GF

pork loin chunks, free-range
chicken, chorizo, snow peas,
mushroom sofrito

DE LA HUERTA | GF/V

eggplant, broccoli, cauliflower,
snow peas, chickpeas,
tomatoes, artichokes, peppers,
tomato sofrito

DESSERTS

CHOOSE 2 DESSERTS

FLAN | GF

flan, passion fruit, pistachio
crumble, whipped cream

TARTA DE QUESO

traditional Basque cheesecake,
strawberry sauce

CHURROS CON CHOCOLATE

churros, hot chocolate

PLEASE ADVISE US OF ANY FOOD ALLERGIES

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PRE-SELECTED MENU, 4 COURSES, SERVED FAMILY STYLE
& PORTIONED TO THE SIZE OF YOUR PARTY

SOCARRAT

Supreme

SPANISH TAPAS &
PAELLA BAR SINCE 2008

\$99

PER PERSON
ENTIRE TABLE MUST
PARTICIPATE

CAMPERO CHARCUTERIE

jamón ibérico, chorizo & salchichón ibérico, manchego,
idiazábal & mahón cheese, marcona almonds, olives, membrillo

TAPAS

CHOOSE 5 TAPAS

PATATAS BRAVAS

crispy potato cubes, aioli, spicy
tomato sauce

CROQUETAS

crispy & creamy croquettes of
the day

GAMBAS AL AJILLO | GF

sizzling shrimp, olive oil,
garlic, guindilla peppers

CHORIZO CON GARBANZOS | GF

chorizo, paprika, white wine,
fava bean pesto

ENSALADA DE BURRATA | GF

frisée, beets, heirloom
tomatoes, burrata, sherry
vinaigrette

COSTILLA DE TERNERA | GF

short ribs braised in red wine,
butternut squash purée,
baby carrot

SETAS SALTEADAS | GF

sautéed oyster mushrooms,
cremini, shimeji, maitake,
shredded manchego, celery
root purée

COLES DE BRUSELAS

crispy brussels sprouts, chopped
almonds, sweet & spice glaze

VEGETALES A LA PLANCHA | GF/V

grilled zucchini, eggplants,
carrots, cauliflower, broccoli

DÁTILES

bacon wrapped dates stuffed with
Valdeón cheese, almonds roasted
apple purée

ALBÓNDIGAS

veal and beef meatballs in a
light tomato sauce

LUBINA | GF

sea bass filet a la plancha,
sautéed veggie pisto Spanish
style

PULPO A LA GALLEGA | GF

imported Spanish octopus
Galician style, potato cubes,
paprika oil, sea salt

PAN CON TOMATE | V

country toast, fresh tomato
spread, olive oil, garlic

TORTILLA ESPAÑOLA*

classic Spanish potato-egg
omelette, aioli, Padrón
peppers, tomato toast

PAELLA

CHOOSE 3 PAELLAS

SOCARRAT | GF

free-range bone-in chicken,
chorizo, shrimp, white fish, squid,
mussels, cockles, fava beans,
peppers, tomato sofrito

PESCADO Y MARISCO | GF

shrimp, scallops, squid,
mussels, cockles, white fish,
snow peas, peppers, tomato sofrito

ARROZ NEGRO | GF

shrimp, calamari, white fish,
scallops, piquillo peppers, fava
beans, squid ink sofrito

FIDEUÁ DE MAR Y MONTAÑA

vermicelli noodles, squid, shrimp,
free-range chicken, brussels
sprouts, mushroom sofrito

CARNE | GF

pork loin chunks, free-range
chicken, chorizo, snow peas,
mushroom sofrito

DE LA HUERTA | GF/V

eggplant, broccoli, cauliflower,
snow peas, chickpeas,
tomatoes, artichokes, peppers,
tomato sofrito

DESSERTS

CHOOSE 2 DESSERTS

FLAN | GF

flan, passion fruit, pistachio
crumble, whipped cream

TARTA DE QUESO

traditional Basque cheesecake,
strawberry sauce

CHURROS CON CHOCOLATE

churros, hot chocolate

PLEASE ADVISE US OF ANY FOOD ALLERGIES

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PRE-SELECTED MENU, 4 COURSES, SERVED FAMILY STYLE
& PORTIONED TO THE SIZE OF YOUR PARTY

SOCARRAT

Premier

SPANISH TAPAS &
PAELLA BAR SINCE 2008

\$129

PER PERSON
ENTIRE TABLE MUST
PARTICIPATE

CAMPERO CHARCUTERIE

jamón ibérico, chorizo & salchichón ibérico, manchego,
idiazábal & mahón cheese, marcona almonds, olives, membrillo

TAPAS

CHOOSE 6 TAPAS

PATATAS BRAVAS

crispy potato cubes, aioli, spicy
tomato sauce

GAMBAS AL AJILLO | GF

sizzling shrimp, olive oil,
garlic, guindilla peppers

SETAS SALTEADAS | GF

sautéed oyster mushrooms,
cremini, shimeji, maitake,
shredded manchego, celery
root purée

CHORIZO CON GARBANZOS | GF

Spanish chorizo, spinach,
chickpeas, paprika

ENSALADA DE BURRATA | GF

frisée, beets, heirloom tomatoes,
burrata, sherry vinaigrette

LUBINA | GF

sea bass filet a la plancha, sautéed
veggie pisto Spanish style

COSTILLA DE TERNERA | GF

short ribs braised in red wine,
butternut squash purée, baby
carrot

COLES DE BRUSELAS

crispy brussels sprouts,
chopped almonds, sweet &
spice glaze

VEGETALES A LA PLANCHA | GF/V

grilled zucchini, eggplants,
carrots, cauliflower, broccoli

DÁTILES

bacon wrapped dates stuffed
with Valdeón cheese, almonds
roasted apple purée

ALBÓNDIGAS

veal and beef meatballs in a
light tomato sauce

PULPO A LA GALLEGA | GF

imported Spanish octopus
Galician style, potato cubes,
paprika oil, sea salt

PAN CON TOMATE | V

country toast, fresh tomato
spread, olive oil, garlic

CROQUETAS

crispy & creamy croquettes of
the day

TORTILLA ESPAÑOLA*

classic Spanish potato-egg
omelette, aioli, Padrón
peppers, tomato toast

PAELLA

CHOOSE 3 PAELLAS

SOCARRAT | GF

free-range bone-in chicken,
chorizo, shrimp, white fish,
squid, mussels, cockles, fava
beans, peppers, tomato sofrito

PESCADO Y MARISCO | GF

shrimp, scallops, squid,
mussels, cockles, white fish,
snow peas, peppers, tomato
sofrito

ARROZ NEGRO | GF

shrimp, calamari, white
fish, scallops, piquillo peppers,
fava beans, squid ink sofrito

CORDERO TRUFADA | GF

lamb chop, short ribs, black truffle
oil, green asparagus, saffron aioli,
mushroom sofrito

CARNE | GF

pork loin chunks, free-range
chicken, chorizo, snow peas,
mushroom sofrito

DE LA HUERTA | GF/V

eggplant, broccoli, cauliflower,
snow peas, chickpeas,
tomatoes, artichokes, peppers,
tomato sofrito

DESSERTS

CHOOSE 2 DESSERTS

FLAN | GF

flan, passion fruit, pistachio
crumble, whipped cream

TARTA DE QUESO

traditional Basque cheesecake,
strawberry sauce

CHURROS CON CHOCOLATE

churros, hot chocolate

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
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Beverage Packages

For beverage services, you may choose to have your bar on a consumption basis or one of the following open bar packages. Please do not hesitate to inquire if you would like wines paired with your dinner from our wine list. Bottles will be charged on consumption, and wines must be selected at least one week in advance to ensure availability.

OPEN BAR: *Beer, Wine & Sangria*

\$49 per guest
2-hour open bar
\$20 per guest per subsequent hour

Non- alcoholic beverages
Beer: All draft selections*
Sangria: Signature red, white
Wines: House red and white

Classic OPEN BAR

Liquors, House Select Red & White Wines, Beers, Sangria, Juices & Soda

\$59 per guest
2-hour open bar
\$22 per guest per subsequent hour

Non- alcoholic beverages
Beer: All draft selections *
Sangria: Signature red, white
Wines: House red and white
Cocktails: Mixed drinks using house spirits

*Draft beers are only available at Midtown and Nolita

***PLEASE NOTE: Shots are not included in open bar packages. Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees. 72 hours required for most event menu