

# SOCARRAT

## Dinner

SPANISH TAPAS & PAELLA BAR SINCE 2008

### BOARDS

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

### SNACKS

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

## 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.

### Classic Tapas

<b>CROQUETAS</b>	<b>17</b>
crispy and creamy croquettes of the day	
<b>PATATAS BRAVAS</b>	<b>13</b>
crispy potato cubes, aioli, spicy tomato sauce	
<b>GAMBAS AL AJILLO   GF</b>	<b>21</b>
sizzling shrimp, olive oil, garlic, guindilla peppers	
<b>PAN CON TOMATE   V</b>	<b>11</b>
fresh tomato spread, olive oil, garlic, country toast	
<b>HUEVOS ROTOS CON JAMÓN</b>	<b>22</b>
poached yukon potatoes, fried organic eggs, jamón serrano shavings	
<b>TORTILLA ESPAÑOLA*</b>	<b>16</b>
classic Spanish potato and caramelized onion omelette, padrón peppers, tomato toast	

### From the Garden

<b>COLES DE BRUSELAS</b>	<b>18</b>
crispy brussels sprouts, chopped almonds, sweet and spicy glaze	
<b>ENSALADA DE BURRATA   GF</b>	<b>22</b>
frisée, beets, heirloom tomatoes, burrata, sherry vinaigrette	
<b>NAPOLEÓN DE VERDURAS   GF</b>	<b>18</b>
layered eggplant, mushrooms, zucchini, tomato, goat cheese, basil oil, pumpkin seeds	
<b>SETAS SALTEADAS   GF</b>	<b>22</b>
seasonal wild mushrooms sautéed in olive oil, creamy celery root purée, shredded Manchego	
<b>ALCACHOFAS A LA PLANCHA   GF</b>	<b>18</b>
grilled artichokes, lemon caper remoulade	

### Land & Sea

<b>MEJILLONES   GF</b>	<b>18</b>
mussels in tomato and wine sauce	
<b>ATÚN CON SESAMO   GF</b>	<b>26</b>
seared sesame crusted tuna, avocado, mojo picón	
<b>LUBINA   GF</b>	<b>29</b>
sea bass filet <i>a la plancha</i> , sautéed veggie pisto Spanish style	
<b>DÁTILES</b>	<b>17</b>
bacon wrapped dates stuffed with valdeón cheese, almonds, roasted apple purée	
<b>COSTILLA DE TERNERA   GF</b>	<b>30</b>
short ribs braised in red wine, butternut squash purée, baby carrot	
<b>CHULETAS DE CORDERO   GF</b>	<b>28</b>
marinated grilled lamb chops, new potatoes, veggies, chimichurri	
<b>ENTRAÑA A LA BRASA</b>	<b>32</b>
skirt steak, french fries, chimichurri, hummus (add spanish chorizo +\$8)	
<b>CALAMAR A LA PLANCHA   GF</b>	<b>26</b>
grilled squid, parsley, garlic, olive oil, sea salt	
<b>SARDINAS</b>	<b>22</b>
grilled sardines, escalivada, toasted country bread	
<b>PULPO A LA GALLEGA   GF</b>	<b>26</b>
imported Spanish octopus Galician style, potato cubes, paprika oil, sea salt	
<b>CHORIZO CON GARBANZOS   GF</b>	<b>18</b>
Spanish chorizo, spinach, chickpeas, paprika	
<b>ALBONDIGAS</b>	<b>18</b>
veal and beef meatballs in a light tomato sauce	

\*\*\*Paellas are priced per serving - Minimum order of 2 servings

## 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"

<b>SOCARRAT   GF</b>	<b>36/ serving</b>	<b>ARROZ NEGRO   GF</b>	<b>36/ serving</b>
free-range bone-in chicken, chorizo, shrimp, white fish, squid, mussels, cockles, fava beans, peppers, tomato sofrito		shrimp, calamari, white fish, scallops, piquillo peppers, fava beans, squid ink sofrito	
<b>PESCADO Y MARISCO   GF</b>	<b>36/ serving</b>	<b>DE LA HUERTA   GF/V</b>	<b>35/ serving</b>
shrimp, scallops, squid, mussels, cockles, white fish, snow peas, peppers, tomato sofrito		eggplant, broccoli, cauliflower, snow peas, chickpeas, tomatoes, artichokes, peppers, tomato sofrito add free-range chicken \$5/person	
<b>CARNE   GF</b>	<b>36/ serving</b>	<b>FIDEUÁ DE MAR Y MONTAÑA</b>	<b>36/ serving</b>
pork loin chunks, free-range chicken, chorizo, snow peas, mushroom sofrito		vermicelli noodles, squid, shrimp, free-range chicken, brussels sprouts, mushroom sofrito	
<b>LANGOSTA   GF</b>			<b>54/ serving</b>
lobster, calamari, shrimp, scallops, white fish, peppers, tomato sofrito.			

WE PROUDLY SOURCE OUR **KEY INGREDIENTS DIRECTLY FROM SPAIN** TO PRESERVE AUTHENTICITY AND FLAVOR.

\$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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