

CHELSEA · NOLITA · MIDTOWN EAST

SOCARRAT

Dinner

SPANISH TAPAS &
PAELLA BAR SINCE 2008

NYC RESTAURANT WEEK®

3 COURSES | \$45 PER PERSON

Available July 20 - August 16, Sunday–Friday, except Saturdays

TAPAS

SETAS SALTEADAS | GF

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

GAMBAS AL AJILLO | GF

sizzling shrimp, olive oil,
garlic, guindilla peppers.

ENSALADA DE LA CASA | V

mixed greens, tomato,
cucumber, red onions,
honey mustard vinaigrette

ALCACHOFAS

fried artichokes,
lemon-caper remoulade

GAZPACHO | GF/V

chilled Spanish tomato
soup

CROQUETAS

crispy and creamy
croquettes of the day

MAIN COURSE

paellas minimum order of 2 servings

COSTILLA DE TERNERA | GF

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

CAZUELA DE MARISCOS

mussels, cockles, shrimp,
white fish, calamari,
tomato broth

ARROZ NEGRO PAELLA | GF

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

SOCARRAT PAELLA | GF

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

DE LA HUERTA PAELLA | GF/V

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

CARNE PAELLA | GF

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

DESSERT

CHURROS CON CHOCOLATE

traditional Spanish churros,
hot dipping chocolate

FLAN | GF

flan, passion fruit, pistachio
crumble, whipped cream

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



CHELSEA
259 W 19th St
(212) 462-1000

MIDTOWN
953 2nd Ave (212)
759-0101

NOLITA
284 Mulberry St
(212) 219-0101

La Churrería
284 Mulberry St
(212) 219-0400

www.socarratnyc.com

CHELSEA · NOLITA · MIDTOWN EAST

SOCARRAT

Lunch

SPANISH TAPAS &
PAELLA BAR SINCE 2008

NYC RESTAURANT WEEK®

2 COURSES | \$30 PER PERSON

Available July 20 - August 16, Monday- Friday (Midtown East Only)

TAPAS

GAMBAS AL AJILLO | GF

sizzling shrimp, olive
oil, garlic, guindilla
peppers

GAZPACHO | GF/V

chilled Spanish tomato
soup

CROQUETAS

crispy and creamy
croquettes of the day

PATATAS BRAVAS

crispy potato cubes, aioli,
spicy tomato sauce

ENSALADA DE LA CASA | V

mixed greens, tomato,
cucumber, red onions,
honey mustard vinaigrette

MAIN COURSE

paellas minimum order of 2 servings

POLLO AL AJILLO

free-range chicken breast, garlic,
white wine, paprika, veggies,
french fries

PESCADO DEL DÍA

chef's daily selection of
fresh fish

ARROZ NEGRO PAELLA | GF

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

SOCARRAT PAELLA | GF

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

DE LA HUERTA PAELLA | GF/V

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

CARNE PAELLA | GF

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

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