

SOCARRAT

- Paella Bar -

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”

NYC RESTAURANT WEEK WINTER 2026

DINNER MENU

3 COURSES / \$45 PER PERSON

Available January 20th to February 12th, except Saturdays · All locations

TAPAS

GAMBAS AL AJILLO | GF

sizzling shrimp, olive oil, garlic, guindilla peppers

CROQUETAS DEL DÍA

crispy and creamy croquettes of the day

COLES DE BRUSELAS

crispy brussels sprouts, chopped almonds, sweet and spicy glaze

CHORIZO CON GARBANZOS

Spanish chorizo, spinach, chickpeas, paprika

ENSALADA CON

MANZANA ASADA | GF

roasted apple, beets, feta cheese, mixed greens, walnuts, sherry vinaigrette

DÁTILES

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

MAIN COURSE

paellas minimum order of 2 servings

PAELLA SOCARRAT | GF

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

PAELLA ARROZ NEGRO | GF

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

PAELLA DE LA HUERTA | GF/V

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

COSTILLA DE TERNERA | GF

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

LUBINA | GF

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

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