

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 squashed 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

Restaurant Week menu is available for parties of up to 6 guests



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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