

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 DINNER

3 COURSES / \$45 PER PERSON

Available January 21st to February 9th, except Saturdays

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 DE TOMATE HEIRLOOM Y BURRATA | GF

burrata cheese, heirloom tomatoes, frisée, cucumber, basil 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

CHULETAS DE CORDERO

marinated grilled lamb chops, new potatoes, spicy honey sauce

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

BACALAO A LA PLANCHA

codfish, Spanish Ratatouille (red & green peppers, eggplant, zucchini, tomatoes), fish broth, parsley

DESSERT

CHURROS CON CHOCOLATE

traditional Spanish churros, hot dipping chocolate

FLAN | GF

classic Spanish flan

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



@socarratnyc

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

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NYC RESTAURANT WEEK LUNCH

2 COURSES / \$30 PER PERSON

Available January 21st to February 9th, except Saturdays and Sundays

TAPAS

GAMBAS AL AJILLO | GF

sizzling shrimp, olive oil, garlic, guindilla peppers

CROQUETAS DEL DÍA

crispy and creamy croquettes of the day

ENSALADA DE TOMATE HEIRLOOM Y BURRATA | GF

burrata cheese, heirloom tomatoes, frisée, cucumber, basil sherry vinaigrette

COLES DE BRUSELAS

crispy brussels sprouts, chopped almonds, sweet and spicy glaze

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

BACALAO A LA PLANCHA

codfish, Spanish Ratatouille (red & green peppers, eggplant, zucchini, tomatoes), fish broth, parsley

ALBÓNDIGAS

veal and beef meatballs, red sauce, Idiazábal cheese, white rice

PAELLA DE LA HUERTA | GF/V

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

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