

Pisto Manchego y Huevo de Codorniz

Sauteed eggplant, tomato, peppers, poached quail
egg
\$9

Carpacho de Vieiras y Aguacate

Scallop carpaccio, avocado, sweet paprika, olive oil
\$12

Rabas de Sepia

Beer-battered, fried cuttlefish, piquillo pepper,
piquillo aioli
\$9

Canelones

Fresh manicotti, goat cheese, veal
\$11

Setas Salteadas

Sautéed maitake, shiitake, crimini mushrooms,
Serrano ham, truffle oil
\$12

Cazuela de Bacalao con Tomate frito

Poached codfish, fried grape tomato confit, olive oil
\$10

Fabas Frescas con Sobrasada y Butifarra

Stew of fava beans, butifarra, sobrasada
\$10

Datiles Rellenos

Dates stuffed with valdeon cheese, marcona
almond, bacon
\$8

Carne Marinada en Mostaza

Mustard marinated hangar steak with fries
\$12

Berenjenas Rellenas de Verduras

Stuffed baby eggplant, tomato, onion, mushroom,
sweet paprika, toast
\$10

**Salteados de Espinaca con Garbanzos y
Bacalao**

Sauteed spinach, chickpeas, codfish, olive oil
\$10

socarrat /sokarat/ 1. Seductive
caramelization of the bottom layer of a
perfect paella when the liquid is absorbed
and the rice is done. 2. Socarrat Paella Bar.
Chelsea. 259 W 19th Street. New York, NY.
10011 3. Socarrat Paella Bar. Nolita. 284
Mulberry Street. New York, NY. 10012



TAPAS

Pimientos de Piquillo Rellenos de Morcilla

Catalan sausage, onion, piquillo peppers
\$9

Parrusalda

Carrot, leek and onion soup, crispy vegetable
\$9

Croquetas del dia

Chef's daily choice of croquettes
\$8

Tortilla

Potato and egg omelette, aioli
\$7

Gambas al Ajillo

Sizzling shrimp, garlic, olive oil, guindilla hot pepper
\$9

Pan Tomaca

Toast, tomato, olive oil, garlic, sherry vinegar
\$6

Jamones - all hand cut to order

SERRANO / IBERICO / CHORIZO
\$12-22

Quesos

Spanish artisanal cheeses
Ask your server

Patatas Bravas

Fried potatoes, garlic aioli, red hot sauce
\$7

Montaditos

Toast with toppings, ordered by piece:
Pan Tomaca with Jamon Serrano
Tortilla with Aioli
Sobrasada with Sardina
Goat cheese and Boquerones
Gamba with Piquillo Aioli
Setas with Truffle Oil
Garbanzo Spread with Chorizo
\$3

TAPAS



Paella Socarrat

Chicken, fish, beef, shrimp, cuttlefish, green bean, mussels, cockles \$22

Arroz Negro

Black bass, squid ink, shrimp, squid, scallops
\$23

Fideua

Crispy fideua, shrimp, cuttlefish, mussels, cod fish
\$23

Paella de Pescado y Mariscos

Cod fish, shrimp, cuttlefish, mussels, cockles, squid, scallops
\$24

Paella de Verduras

Eggplant, cauliflower, artichokes, tomato, garbanzo beans, sugar snow peas
\$22

Paella de Carne

Pork, chicken, duck, chorizo
\$24

Paella de Langosta

Lobster tail, langoustines, calamari, cod fish, cockles
\$28

Paella de Cordero

Lamb, Japanese eggplant, pine nuts
\$27

PAELLA

