



**PRIVATE
DINING
AND
EVENTS**



TABLE OF CONTENTS

Table of Contents	2
Private Dining Introduction	2
Locations	3
Socarrat Classics	4
Socarrat Favorites	5
Socarrat Supreme	6
Socarrat Premier	7
Beverage Packages	8

PRIVATE DINING AND EVENTS AT SOCARRAT

Host your next event at Socarrat Paella Bar! With three locations in NYC, we offer extraordinary venues for business meetings, rehearsal dinners, birthdays and other special events.

Our classic Spanish dishes are meant to bring people together. Paella especially is intended to be shared, whether it is a party of two or twenty. In addition we offer a variety of authentic tapas from the 17 regions of Spain. Join us and experience Spain at Socarrat Paella Bar.

COCKTAIL PARTY

Inquire with events@socarratnyc.com

LOCATIONS

MIDTOWN EAST

953 2nd Ave.
New York, NY
10022



UPPER LEVEL

**STANDING 100
SEATING 50**

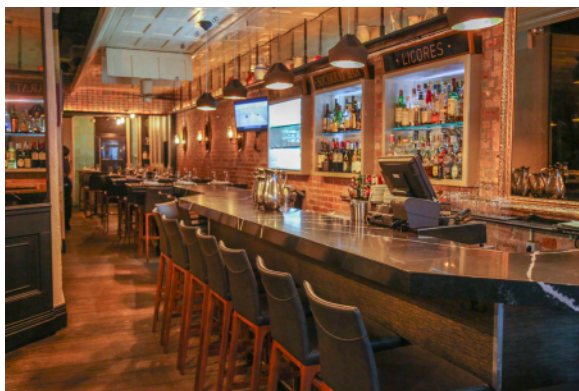


PRIVATE ROOM

**STANDING 30
SEATING 28**

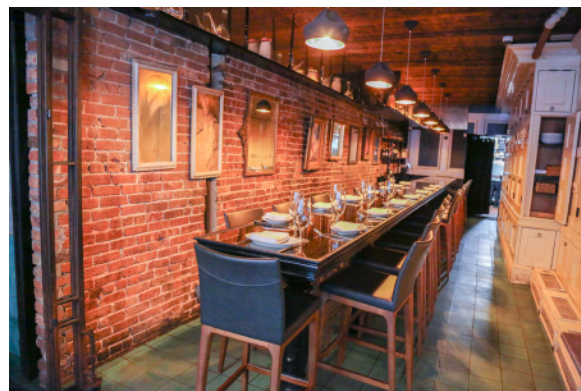
CHELSEA

259 W 19th St.
New York, NY
10011



BAR DE VINOS

**STANDING 50
SEATING 40**



PAELLA BAR ROOM

**STANDING 25
SEATING 26**

OUTDOOR PATIO

**STANDING 60
SEATING 50**

NOLITA

284 Mulberry St.
New York, NY
10012



BUY OUT

**STANDING 80
SEATING 65**





SOCARRAT CLASSICS

Pre-selected menu, 3 courses, served family style & portioned to the size of your party

\$69 PER PERSON
entire table must participate

★ TAPAS ★

Choose 4 tapas

PATATAS BRAVAS

crispy potato cubes, aioli, spicy tomato sauce

PIMIENTOS DE PADRÓN AL LIMÓN | V

fried shishito peppers, lemon zest, sea salt

COLES DE BRUSELAS | V

crispy brussels sprouts, chopped almonds, sweet & spice glaze

GAMBAS AL AJILLO | GF

sizzling shrimp, olive oil, garlic, guindilla peppers

ALBÓNDIGAS

veal and beef meatballs in a light tomato sauce

PAN CON TOMATE | V

country toast, fresh tomato spread, olive oil, garlic

TORTILLA ESPAÑOLA*

classic Spanish potato-egg omelette, aioli, Padrón peppers, tomato toast

SETAS SALTEADAS | GF

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

VEGETALES A LA PLANCHA | GF/V

grilled zucchini, eggplants, carrots, cauliflower, broccoli

CHORIZO CON GARBANZOS | GF

Spanish chorizo, spinach, chickpeas, paprika

ENSALADA DE BURRATA Y TOMATE HEIRLOOM | GF

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

CROQUETAS

crispy & creamy croquettes of the day

DÁTILES

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

★ PAELLA ★

Choose 2 paellas

SOCARRAT | GF

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

ARROZ NEGRO | GF

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

CARNE | GF

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

PESCADO Y MARISCO | GF

shrimp, scallops, squid, mussels, cockles, white fish, snow peas, peppers, tomato sofrito

DE LA HUERTA | GF/V

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

★ DESSERTS ★

Choose 1 dessert

FLAN | GF

flan, passion fruit, pistachio crumble, whipped cream

CHURROS CON CHOCOLATE

churros, hot chocolate

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** / **V** we offer vegan items
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness
All chicken served at Socarrat Restaurants is free-range



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www.socarratnyc.com



SOCARRAT FAVORITES

Pre-selected menu, 4 courses, served family style & portioned to the size of your party

\$85 PER PERSON
entire table must participate

★ CAMPERO CHARCUTERIE FOR THE TABLE ★

jamón serrano, chorizo & salchichón ibérico, manchego, idiazábal & mahón cheese, marcona almonds, olives, membrillo

★ TAPAS ★

Choose 5 tapas

PATATAS BRAVAS

crispy potato cubes, aioli, spicy tomato sauce

CROQUETAS

crispy & creamy croquettes of the day

GAMBAS AL AJILLO | GF

sizzling shrimp, olive oil, garlic, guindilla peppers

VEGETALES A LA PLANCHA | GF/V

grilled zucchini, eggplants, carrots, cauliflower, broccoli

SETAS SALTEADAS | GF

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

PIMIENTOS DE PADRÓN AL LIMÓN | V

fried shishito peppers, lemon zest, sea salt

PAN CON TOMATE | V

country toast, fresh tomato spread, olive oil, garlic

COLES DE BRUSELAS | V

crispy brussels sprouts, chopped almonds, sweet & spice glaze

ENSALADA DE BURRATA Y TOMATE HEIRLOOM | GF

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

PULPO A LA GALLEGA | GF

imported Spanish octopus prepared Galician style, potato cubes, paprika oil, sea salt

CHORIZO CON GARBANZOS | GF

Spanish chorizo, spinach, chickpeas, paprika

DÁTILES

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

TORTILLA ESPAÑOLA*

classic Spanish potato-egg omelette, aioli, Padrón peppers, tomato toast

ALBÓNDIGAS

veal and beef meatballs in a light tomato sauce

★ PAELLA ★

Choose 2 paellas

SOCARRAT | GF

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

PESCADO Y MARISCO | GF

shrimp, scallops, squid, mussels, cockles, white fish, snow peas, peppers, tomato sofrito

ARROZ NEGRO | GF

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

CARNE | GF

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

DE LA HUERTA | GF/V

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

★ DESSERTS ★

Choose 2 desserts

FLAN | GF

flan, passion fruit, pistachio crumble, whipped cream

TARTA DE QUESO

traditional Basque cheesecake, strawberry sauce

CHURROS CON CHOCOLATE

churros, hot chocolate

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SOCARRAT SUPREME

Pre-selected menu, 4 courses, served family style & portioned to the size of your party

\$99 PER PERSON
entire table must participate

★ CAMPERO CHARCUTERIE FOR THE TABLE ★

jamón ibérico, chorizo & salchichón ibérico, manchego, idiazábal & mahón cheese, marcona almonds, olives, membrillo

★ TAPAS ★

Choose 5 tapas

PATATAS BRAVAS

crispy potato cubes, aioli, spicy tomato sauce

CROQUETAS

crispy & creamy croquettes of the day

GAMBAS AL AJILLO | GF

sizzling shrimp, olive oil, garlic, guindilla peppers

LUBINA | GF

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

CHORIZO CON

GARBANZOS | GF

chorizo, paprika, white wine, fava bean pesto

ENSALADA DE BURRATA Y

TOMATE HEIRLOOM | GF

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

COSTILLA DE TERNERA | GF

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

SETAS SALTEADAS | GF

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

COLES DE BRUSELAS | V

crispy brussels sprouts, chopped almonds, sweet & spice glaze

VEGETALES A LA

PLANCHA | GF/V

grilled zucchini, eggplants, carrots, cauliflower, broccoli

DÁTILES

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

ALBÓNDIGAS

veal and beef meatballs in a light tomato sauce

ATÚN CON SESAMO | GF

seared sesame crusted tuna, avocado, mojo picón

PULPO A LA GALLEGA | GF

imported Spanish octopus prepared Galician style, potato cubes, paprika oil, sea salt

PAN CON TOMATE | V

country toast, fresh tomato spread, olive oil, garlic

TORTILLA ESPAÑOLA*

classic Spanish potato-egg omelette, aioli, Padrón peppers, tomato toast

★ PAELLA ★

Choose 3 paellas

SOCARRAT | GF

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

PESCADO Y MARISCO | GF

shrimp, scallops, squid, mussels, cockles, white fish, snow peas, peppers, tomato sofrito

ARROZ NEGRO | GF

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

CARNE | GF

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

DE LA HUERTA | GF/V

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

★ DESSERTS ★

Choose 2 desserts

FLAN | GF

flan, passion fruit, pistachio crumble, whipped cream

TARTA DE QUESO

traditional Basque cheesecake, strawberry sauce

CHURROS CON CHOCOLATE

churros, hot chocolate

PLEASE ADVISE US OF ANY FOOD ALLERGIES

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SOCARRAT PREMIER

Pre-selected menu, 4 courses, served family style & portioned to the size of your party

\$129 PER PERSON
entire table must participate

★ CAMPERO CHARCUTERIE FOR THE TABLE ★

jamón ibérico, chorizo & salchichón ibérico, manchego, idiazábal & mahón cheese, marcona almonds, olives, membrillo

★ TAPAS ★

Choose 6 tapas

PATATAS BRAVAS

crispy potato cubes, aioli, spicy tomato sauce

GAMBAS AL AJILLO | GF

sizzling shrimp, olive oil, garlic, guindilla peppers

SETAS SALTEADAS | GF

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

CHORIZO CON GARBANZOS | GF

Spanish chorizo, spinach, chickpeas, paprika

ENSALADA DE BURRATA Y TOMATE HEIRLOOM | GF

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

LUBINA | GF

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

COSTILLA DE TERNERA | GF

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

COLES DE BRUSELAS | V

crispy brussels sprouts, chopped almonds, sweet & spice glaze

VEGETALES A LA PLANCHA | GF/V

grilled zucchini, eggplants, carrots, cauliflower, broccoli

DÁTILES

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

ALBÓNDIGAS

veal and beef meatballs in a light tomato sauce

ATÚN CON SESAMO | GF

seared sesame crusted tuna, avocado, mojo picón

PULPO A LA GALLEGA | GF

imported Spanish octopus prepared Galician style, potato cubes, paprika oil, sea salt

PAN CON TOMATE | V

country toast, fresh tomato spread, olive oil, garlic

CROQUETAS

crispy & creamy croquettes of the day

TORTILLA ESPAÑOLA*

classic Spanish potato-egg omelette, aioli, Padrón peppers, tomato toast

★ PAELLA ★

Choose 3 paellas

SOCARRAT | GF

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

PESCADO Y MARISCO | GF

shrimp, scallops, squid, mussels, cockles, white fish, snow peas, peppers, tomato sofrito

ARROZ NEGRO | GF

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

CORDERO TRUFADA | GF

lamb chop, short ribs, black truffle oil, green asparagus, saffron aioli, mushroom sofrito

CARNE | GF

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

DE LA HUERTA | GF/V

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

★ DESSERTS ★

Choose 2 desserts

FLAN | GF

flan, passion fruit, pistachio crumble, whipped cream

TARTA DE QUESO

traditional Basque cheesecake, strawberry sauce

CHURROS CON CHOCOLATE

churros, hot chocolate

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BEVERAGE PACKAGES

For beverage services, you may choose to have your bar on a consumption basis or one of the following open bar packages. Please do not hesitate to inquire if you would like wines paired with your dinner from our wine list. Bottles will be charged on consumption, and wines must be selected at least one week in advance to ensure availability.

BEER, WINE & SANGRIA OPEN BAR

\$49 per guest
2-hour open bar
\$20 per guest per subsequent hour

Non- alcoholic beverages
Beer: All draft selections *
Sangria: Signature red, white
Wines: House red and white

CLASSIC OPEN BAR

Liquors, House Select Red & White Wines, Beers, Sangria, Juices & Soda

\$59 per guest
2-hour open bar
\$22 per guest per subsequent hour

Non- alcoholic beverages
Beer: All draft selections *
Sangria: Signature red, white
Wines: House red and white
Cocktails: Mixed drinks using house spirits

*Draft beers are only available at Midtown and Nolita