

# SOCARRAT

PAELLA BAR

PRIVATE EVENTS





# RESERVATIONS AND EVENTS AT SOCARRAT PAELLA BAR

## GROUP RESERVATIONS

For parties of 1-8 guests, please contact the restaurants directly or visit [OpenTable.com](https://www.opentable.com) or [www.socarratnyc.com](http://www.socarratnyc.com).

Socarrat Paella Bar accepts reservations for parties of 9 to 21 guests at the following numbers.

**Chelsea: 212.462.1000**

**Nolita: 212.219.0101**

**Midtown East: 347.479.1021**

Reservations for groups of 20 or more guests are accepted by emailing [events@socarratnyc.com](mailto:events@socarratnyc.com) or by calling 347-479-1021.

## PRIVATE DINING RESERVATIONS

For private dining or to inquire about options and availability, email [events@socarratnyc.com](mailto:events@socarratnyc.com) or call 347-479-1021.

Socarrat's unique spaces provide an ideal setting for events spanning from corporate dinner and engagement parties to cocktail-style receptions. Please see the Restaurant Layout and Event Space pages following for capacity specifics.

## FAMILY STYLE MENUS

For all parties 9 or more, we have created several family-style menu options to give our guests the best experience. All menu choices are pre-selected by the guest prior to dining and portioned to the size of the party.



## MIDTOWN EAST

Buy out: \$15,000 to 23,000  
Standing: 160 | Seating: 110

### MAIN LEVEL

Standing: 60  
Seating: 40



### UPPER LEVEL

Buy Out: \$5,000 to \$14,000

Standing: 100  
Seating: 70



### PRIVATE ROOM

Buy Out: \$1,500 to \$6,000

Standing: 45  
Seating: 30



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## CHELSEA

Buy Out: \$6,000 to \$15,000  
Standing: 100 | Seating: 74

### CHELSEA PAELLA BAR

Buy Out: \$3,000 to \$8,000

Standing: 35  
Seating: 26



### CHELSEA BAR DE VINOS

*View from entrance*

Buy Out: \$4,000 to \$10,000

Standing: 80  
Seating: 50



### CHELSEA BAR DE VINOS

*View from dining room*

Buy Out: \$4,000 to \$10,000

Standing: 80  
Seating: 50



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## NOLITA

Buy Out: \$10,000

Standing: 80 | Seating: 65

*View from entrance*



*View from back to front*



### PRIVATE ROOM

Buy Out: \$1,200

Standing: 30

Seating: 15



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Paella Bar

## BEVERAGE PACKAGE



Socarrat offers an extensive selection of Spanish wines, signature Sangrias and a menu of classic and signature cocktails. For private events, we offer the following Bar Packages.

### WINE, BEER AND SANGRIA

Available at all Locations

Seated: \$35 per person, two hours

Passed: \$20 per person, per hour

Includes our signature red and white Sangria, white and red wine, Cava and bottled beer.

### OPEN BAR

Available at Chelsea and Midtown East Locations

Seated: \$50 per person, two hours

Passed: \$25 per person, per hour

Top shelf liquors, standard cocktails, signature red and white Sangria, white and red wine, Cava and bottled beer.

### PREMIUM OPEN BAR

Available at Chelsea and Midtown East Locations

Seated: \$60 per person, two hours

Passed: \$30 per person, per hour

Premium shelf liquors, standard cocktails, signature red and white Sangria, white and red wine, Cava and bottled beer.

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\*All guests must be 21 and over to consume alcohol. We reserve the right to request identification.

## PASSED or PLATED TAPAS

Selection of 5 - \$20 per person, per hour

Selection of 7 - \$25 per person, per hour

Selection of 9 - \$30 per person, per hour

### TAPAS CHOICES

#### Gambas al Ajillo

Sizzling shrimp, olive oil, garlic guindilla pepper

#### Croquetas del Día

Crispy and creamy croquettes of the day (vegetarian options available)

#### Patatas Bravas

Crispy potato cubes, alioli, spicy tomato sauce

#### Dátiles

Bacon wrapped dates stuffed with valdeon cheese, almonds, roasted apple puree

#### Pan con Tomate

Fresh tomato spread, olive oil, garlic, country toast

#### Chorizo...Chorizo!

Chorizo, paprika, white wine sauce

#### Brochetas de Vieiras

(plus \$5 per person)

Scallops with shrimp skewers, romesco sauce

#### Pimientos de Pardon

Shishito peppers, sea salt

#### Almendras y Aceitunas

Marcona almonds and marinated olives

#### Boquerones en Vinagre

White anchovies, cherry tomatoes, olive oil

#### Tortilla

Classic Spanish potato-egg omelette, piquillo & pardon peppers

**Queso** (plus \$4)– Ask about our selection of our cheeses

#### Serrano (plus \$4)

Spanish white pig, aged 18 months

#### Iberico (plus \$6)

Spanish black foot pig, acorn-fed, aged 36 months





# SEATED DINNER MENUS

\$45 per person

## TAPAS


Selection of 5

**Pimientos de Pardon**    
Shisito peppers, sea salt



**Almendras y Aceitunas**    
Marcona almonds and marinated olives


**Boquerones en Vinagre**    
White anchovies, cherry tomatoes


**Mixed Green Salad**  

**Pan Con Tomate**   
Fresh tomato spread, olive oil, garlic, country toast

**Tortilla**    
Classic spanish potato-egg omelette, piquillo and pardon peppers


**Patatas Bravas**    
Crispy potato cubes, alioli, spicy tomato sauce

**Alcachofas Fritas**   
Fried artichokes, lemon caper remoulade

**Chorizo...Chorizo!**   
Chorizo, paprika, white wine sauce

## PAELLA

Selection of 2

**Socarrat**   
Chicken, beef, shrimp, white fish, cuttlefish, mussels, cockles, fava beans

**De la Huerta o con Pollo**   
Eggplant, cauliflower, artichokes, tomatoes, chickpeas, snow peas

**Fideua de Mar y Montana**  
Shrimp, cuttlefish, chicken thigh, brussels sprouts, fideva noodles

## DESSERT

Choice of 1 Served Family Style

**Helado de Almendras**   
Almond ice cream

**Buñuelos de Chocolate**  
Chocolate beignets

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 Gluten Free |  Vegetarian

Menu items are subject to change based on seasonality. Vegetarian options are available, and we accommodate allergy and dietary restrictions. Children under the age of 12 receive half price.





# SEATED DINNER MENUS

\$60 per person

## TAPAS


Selection of 5

**Pimientos de Pardon**    
Shisito peppers, sea salt



**Almendras y Aceitunas**    
Marcona almonds and marinated olives


**Boquerones en Vinagre**   
White anchovies, cherry tomatoes

**Mixed Green Salad**  

**Pan Con Tomate**   
Fresh tomato spread, olive oil, garlic, country toast



**Tortilla**   
Classic Spanish potato-egg omelette, piquillo and pardon peppers

**Patatas Bravas**    
Crispy potato cubes, alioli, spicy tomato sauce

**Alcachofas Fritas**   
Fried artichokes, lemon caper remoulade

**Chorizo...Chorizo!**   
Chorizo, paprika, white wine sauce

**Gambas al Ajillo**   
Sizzling shrimp, olive oil, garlic, guindilla pepper

**Coles de Bruselas**    
Crispy Brussels sprouts, chopped almonds in a sweet and spicy glaze

**Mejillones con Chorizo**    
Steamed mussels with chorizo, shallots and white wine reduction

**Huevos rotos con Chistorra**   
Broken eggs, chistorra, fries, green peppers


**Dátiles**  
Bacon wrapped dates stuffed with valdeon cheese, almonds, roasted apple puree

**Calamares a la Plancha**   
Grilled squid, garlic extra virgin olive oil, sea salt

**Croquetas del Día**  
Crispy and creamy croquettes of the day (vegetarian options available)

## PAELLA


Selection of 3


**Socarrat**   
Chicken, beef, shrimp, white fish, cuttlefish, mussels, cockles, fava beans

**De la huerta o con Pollo**    
Eggplant, cauliflower, artichokes, tomatoes, chickpeas, snow peas

**Fideua de Mar y Montana**  
Shrimp, cuttlefish, chicken thigh, brussels sprouts, fideva noodles

**Valenciana**   
Pork ribs, rabbit, snails, asparagus, scallions

**Carne**   
Short ribs, chicken, chorizo, mushroom Sofrito, snow peas

**Arroz Negro**   
Shrimp, calamari, scallops, fish, piquillo pepper, squid ink

## DESSERT

Choice of 2 Served Family Style

**Tarta de Queso y Peras**  
Cheesecake, pears in red wine, caramelized walnuts

**Helado de Almendras**   
Almond ice cream

**Buñuelos de Chocolate**  
Chocolate beignets

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# SEATED DINNER MENUS

\$75 per person

## TAPAS

Selection of 5

### Pimientos de Pardon

Shisito peppers, sea salt

### Almendras y Aceitunas

Marcona almonds and marinated olives

### Boquerones en Vinagre

White anchovies, cherry tomatoes

### Mixed Green Salad

### Pan Con Tomate

Fresh tomato spread, olive oil, garlic, country toast

### Tortilla

Classic Spanish potato-egg omelette, piquillo and pardon peppers

### Patatas Bravas

Crispy potato cubes, alioli, spicy tomato sauce

### Alcachofas Fritas

Fried artichokes, lemon caper remoulade

### Chorizo...Chorizo!

Chorizo, paprika, white wine sauce

### Gambas al Ajillo

Sizzling shrimp, olive oil, garlic, guindilla pepper

### Coles de Bruselas

Crispy Brussels sprouts, chopped almonds in a sweet and spicy glaze

### Mejillones con Chorizo

Steamed mussels with chorizo, shallots and white wine reduction

### Huevos Rotos con Chistorra

Broken eggs, chistorra, fries, green peppers

### Dátiles

Bacon wrapped dates stuffed with valdeon cheese, almonds, roasted apple puree

### Calamares a la Plancha

Grilled squid, garlic extra virgin olive oil, sea salt

### Pulpo a la Gallega

Galician styled octopus, potatoes, paprika oil

### Milhojas de Cordero

Lamb terrine, spinach, potato, red peppers

### Cochinillo Asado

Roasted suckling pig, swiss chard, water chestnuts, pork reduction

### Atun con Mojo Picon

Grilled tuna with mojo picon sauce

### Brochetas de Vieiras

Scallops and shrimp skewers, romesco sauce

### Iberico

Spanish black foot pic, acorn-fed, aged 36 months

### Serrano

Spanish white pig, aged 18 months

### Campero

Manchego, Serrano, chorizo iberico

### Croquetas del Día

Crispy and creamy croquettes of the day (vegetarian options available)

## PAELLA

Selection of 3

### Socarrat

Chicken, beef, shrimp, white fish, cuttlefish, mussels, cockles, fava beans

### De la Huerta o con Pollo

Eggplant, cauliflower, artichokes, tomatoes, chickpeas, snow peas

### Fideua de Mar y Montana

Shrimp, cuttlefish, chicken thigh, Brussels sprouts

### Valenciana

Pork ribs, rabbit, snails, asparagus, scallions

### Carne

Short ribs, chicken, chorizo, mushroom Sofrito, snow peas

### Arroz Negro

Shrimp, calamari, scallops, fish, piquillo pepper, squid ink

### Pescados y Mariscos

Shrimp, scallops, squid, mussels, cockles, white fish, English peas

### Langosta

Lobster, calamari, shrimp, scallops, roasted peppers

## DESSERT

Choice of 2 Served Family Style

### Tarta de Queso y Peras

Cheesecake, pears in red wine, caramelized walnuts

### Helado de Almendras

Almond ice cream

### Buñuelos de Chocolate

Chocolate beignets

### Flan

Condensed milk flan, passion fruit cream, pistachio crumbs

### Churros Sunday Funday

Coffee cream, hot chocolate, whipped cream, cocoa nibs

 Gluten Free |  Vegetarian

Menu items are subject to change based on seasonality. Vegetarian options are available, and we accommodate allergy and dietary restrictions.

Children under the age of 12 receive half price.