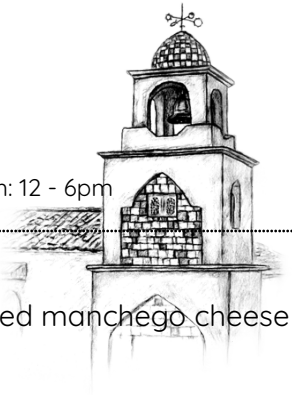


1629 Club Menu

Wednesday - Friday: 4 - 10pm Saturday Brunch: 12 - 2pm Saturday Dinner: 4 - 10pm Sunday Brunch: 12 - 6pm



Mediterranean Aperitive Selection (GF on request)

vinegar cured anchovies from the Cantabrian Sea | Sicilian green olives | marinated manchego cheese
\$21

Jamon Iberico (GF)

Spanish dry-cured ham from Extremadura
\$28

Oysters on the Half-Shell (GF)

classic mignonette sauce
\$3.50 per oyster

Selection of European Cheese (GF on request)

fig jam | ciabatta toast
\$22

Padron Style Peppers (GF) (V)

blistered shishito peppers | smoked paprika crema
\$8

Patatas Bravas (GF) (V)

crispy spicy potatoes | chipotle sauce | cilantro & lime aioli
\$8

Pan con Tomate (V)

toasted ciabatta | fresh tomato | olive oil
\$5

Bay Scallop Ceviche (GF)

fresh Atlantic scallops | serrano chile | fresh avocado | citrus marinade
\$16

Caesar Salad (GF available)

romaine | Cantabrian anchovies | Parmigiano Reggiano
\$14

Crema de Espárragos (GF) (V)

traditional Spanish Asparagus cream soup | crispy jamon serrano | house-made croutons
\$12

Albondigas Del Mar

delicate seafood "meat"balls | shallot & white wine broth
\$26

Wild Mushroom Ravioli

& Lobster Tail
whole Maine lobster tail | lobster cream sauce
\$33

Filet Mignon with Foie Gras

prime six ounce filet | bacon & caramelized shallot jam | truffle parmentier
\$42

Margherita (GF on request) (V)

Mozzarella di Bufala | Parmigiano Reggiano | fresh basil
\$17

New Mexican (GF on request)

sausage | green chile | red onion
\$21

¡Ay, caramba! (GF on request)

Spanish chorizo | local honey | chile flake
\$19

Red Velvet Cake (V)

Grand Marnier cream cheese frosting
\$12

Basque Cheesecake (V) (GF)

cinnamon apple compote
\$12

