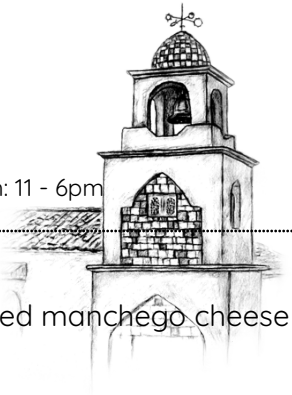


1629 Club Menu

Wednesday - Friday: 4 - 10pm Saturday Brunch: 11 - 2pm Saturday Dinner: 4 - 10pm Sunday Brunch: 11 - 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)

house-made tomato marmalade | 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

Chicken Liver Pâté (GF available)

Sublime Pastures Farm chickens |
pickled heirloom carrots

\$14

Tuna Tartare (GF)

fresh avocado | plum | ginger citrus
marinade

\$18

Ensalada Berenjena (GF) (V)

crispy eggplant | grape tomatoes |
cashew | goat cheese

\$15

Wild Boar Ragú & Fresh

Pappardelle

red wine braised boar | black truffle
| Parmigiano Reggiano

\$32

Spanish Octopus Leg (GF)

El Bulli potato foam | smoked
paprika olive oil

\$34

Bacalhau à Brás (GF)

Portuguese salt-cured cod | crispy
shoestring potatoes | soft-cooked
egg emulsion

\$28

Margherita (GF on request) (V)

Mozzarella di Bufala | Parmigiano
Reggiano | fresh basil

\$17

Pizza Italiana (GF on request)

Capocollo | egg | fennel bulb

\$23

¡Ay, caramba! (GF on request)

Spanish chorizo | local honey | chile
flake

\$19

Basque Cheesecake (GF on request) (V)

maple & pumpkin sauce | cinnamon crumble

\$12

Red Velvet Cake (V)

mascarpone & orange cream | cabernet chocolate
sauce

\$12

