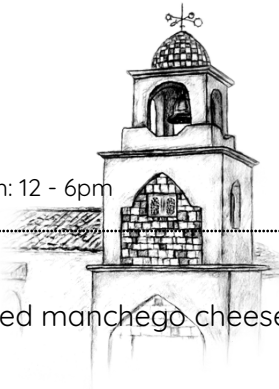


1629 Club Menu

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

Steak Tartare (GF)

filet mignon | classic dijon & caper sauce | garlic parmesan toast

\$21

Mandarin Salad (GF available)

arugula & spinach | sweet mandarin orange | toasted cashews | feta cheese

\$14

Berenjena Cruixente (GF) (V)

warm crispy eggplant | Spanish goat cheese | honey glaze

\$13

Bacalhau à Brás (GF)

salt-cured Portuguese cod | Greek olives | soft egg emulsion

\$28

New Zealand Lamb

seared medallions | black truffle & parmesan fingerling potatoes

\$34

Frutti di Mare

fresh fettuccine | little neck clams | Maine lobster | lobster cream sauce

\$27

Margherita (GF on request) (V)

Mozzarella di Bufala | Parmigiano Reggiano | fresh basil

\$17

Burrata Pizza (GF on request)

soft-cured cheese | prosciutto | arugula

\$23

¡Ay, caramba! (GF on request)

Spanish chorizo | local honey | chile flake

\$19

Rum Cake (V)

candied pecans | citrus chantilly cream

\$12

Basque Cheesecake (V) (GF)

cinnamon apple compote

\$12