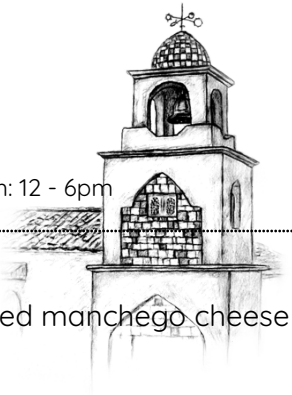


# 1629 Club Menu

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)

honey 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**

### Escalivada (GF) (V)

charred piquillo peppers | roasted eggplant | chevre | Jerez reduction

**\$14**

### Warm Eggplant Salad (GF) (V)

crispy eggplant | sweet cherry tomatoes | toasted cashews | parmesan shavings

**\$14**

### Ahi Poke (GF)

fresh tuna | mandarin orange | diced avocado | sesame ginger vinaigrette

**\$19**

### Duck Magret (GF)

red wine poached pear | dried fig & pine nut chutney

**\$34**

### Galician Octopus

whole octopus leg | smoked paprika potato cream | dehydrated grape tomatoes

**\$32**

### Berkshire Pork Belly

low temperature braised | Madeira glaze | smoked apple & shallot gastrique

**\$29**

### Margherita (GF on request) (V)

Mozzarella di Bufala | Parmigiano Reggiano | fresh basil

**\$17**

### Truffle Pig Pizza (GF on request)

Prosciutto di Parma | egg | arugula | black truffle

**\$23**

### ¡Ay, caramba! (GF on request)

Spanish chorizo | local honey | chile flake

**\$19**

### Cinnamon Apple Crisp (V)

crispy oat topping | caramel gelato

**\$12**

### Basque Cheesecake (V) (GF)

maple pumpkin sauce

**\$12**