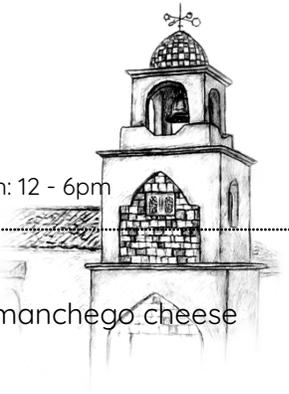


# 1629 Club Menu

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 | Greek 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 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**

### Sweet Mandarin Salad *(GF) (V)*

local greens | mandarin orange |  
cashews | goat cheese

**\$14**

### Duck Rilette

classic French recipe | house-made  
pickles | honey thyme toasts

**\$15**

### Norwegian Salmon Tartare *(GF)*

crispy green apple | fresh avocado |  
citrus ginger marinade

**\$19**

### Spanish Octopus *(GF)*

Galician octopus | smoked paprika  
potato cream | dehydrated cherry  
tomato

**\$31**

### Wild Mushroom Ravioli

sun dried tomato red pesto | grilled  
chicken | parmigiano reggiano

**\$26**

### Bacalao a Brás

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

**\$29**

### Margherita *(V)*

Mozzarella di Bufala | Parmigiano  
Reggiano | fresh basil

**\$17**

### Burrata Pizza

whole burrata | cherry tomatoes |  
fresh arugula

**\$22**

*(all pizzas GF on request)*

### ¡Ay, caramba!

Spanish chorizo | local honey | chile  
flake

**\$19**

### Brioche Bread Pudding *(V)*

golden raisins | bourbon vanilla sauce

**\$12**

### Basque Cheesecake *(V) (GF available)*

prickly pear coulis | cinnamon crumble | chantilly

**\$12**