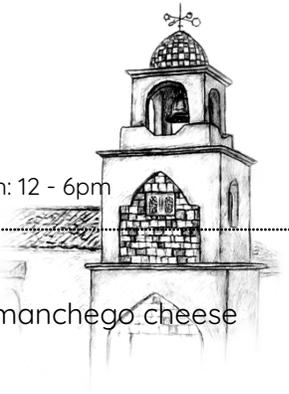


1629 Club Menu

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

Crispy Eggplant *(GF) (V)*

crunchy warm eggplant | goat cheese | toasted cashew | fresno chile | maple glaze

\$14

Steak Tartare *(GF)*

classic caper sauce | house-made parmesan toast | French cornichons

\$19

Seared Diver Scallops *(GF)*

creamy dill emulsion | chive & garlic olive oil

\$7 per scallop

Lobster Fettuccine

fresh pasta | littleneck clams | lobster tail | seafood cream sauce

\$29

Cornish Game Hen *(GF)*

slow cooked in sous vide | charred pepper marinade | butternut squash puree | toasted hazelnuts

\$28

New Zealand Lamb *(GF)*

tender lamb medallions | creamed pine nut spinach | Port wine reduction

\$34

Margherita *(V)*

Mozzarella di Bufala | Parmigiano Reggiano | fresh basil

\$17

Mediterranean Pizza

Greek olives | sun dried tomatoes | artichoke hearts

\$23

(all pizzas GF on request)

¡Ay, caramba!

Spanish chorizo | local honey | chile flake

\$19

Carrot Cake *(V)*

pistachio cream | sweet raisin sauce

\$12

Dark Chocolate Mousse *(V) (GF)*

Grand Marnier sweet cream | fresh berries

\$12