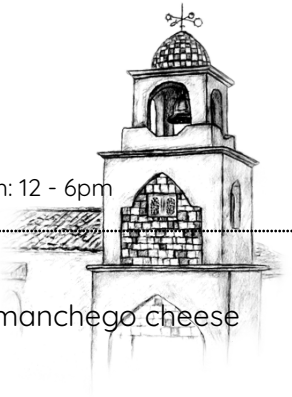


1629 Club Menu

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)*

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

Burrata Caprese *(GF) (V)*

whole burrata | cherry tomatoes |
fresh basil | balsamic reduction

\$14

Foie Gras Montadito

crispy baguette | seared foie filet |
caramelized onion jam

\$17

Seared Atlantic Scallops *(GF)*

caper & dill aioli | roasted garlic &
chive olive oil

\$7 per scallop

Norway Salmon *(GF)*

sake marinade | spinach salad |
ginger peanut vinaigrette

\$29

Chimichurri Top Sirloin *(GF)*

traditional Argentinian herb sauce |
roasted baby fingerlings

\$28

Lamb Cannelloni

filled pasta | tender leg of lamb |
pine nut creamed spinach | black
truffle manchego sauce

\$34

Margherita *(V)*

Mozzarella di Bufala | Parmigiano
Reggiano | fresh basil

\$17

Grilled Chicken Pesto

pesto sauce | roasted garlic |
mozzarella & goat cheese

\$22

(all pizzas GF on request)

¡Ay, caramba!

Spanish chorizo | local honey | chile
flake

\$19

Brioche Bread Pudding *(V)*

golden raisins | bourbon vanilla sauce | toasted
walnuts

\$12

Basque Cheesecake *(V) (GF available)*

prickly pear coulis | cinnamon crumble | chantilly

\$12

