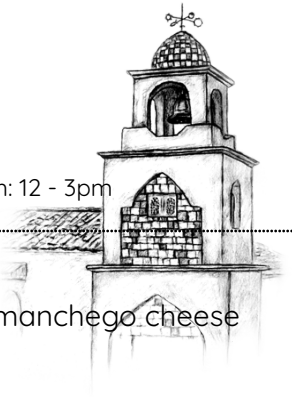


1629 Club Menu

Wednesday - Friday: 4 - 10pm Saturday Brunch: 12 - 2pm Saturday Dinner: 4 - 10pm Sunday Brunch: 12 - 3pm



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 jam | honey thyme toasts

\$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

Lobster & Alaskan Prawn

Ceviche *(GF)*

Maine lobster tail | fresh jalapeño |
avocado | citrus cilantro marinade

\$21

Cornish Game Hen Rilette *(GF)*

classic French pâté | house-made
spicy pickles | honey thyme toasts

\$15

Burrata Salad *(V) (GF)*

whole burrata | chilled tomato &
saffron purée | basil pesto garnish

\$14

Bacalao a Bras *(GF)*

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

\$31

Top Sirloin Tagliata *(GF)*

six ounce steak | baby arugula |
dehydrated sweet cherry tomatoes
| Argentinian chimichurri

\$29

Duck Magret *(GF)*

low-temperature duck breast |
roasted butternut squash & ginger
puree | Madeira wine reduction

\$32

Margherita *(V)*

Mozzarella di Bufala | Parmigiano
Reggiano | fresh basil

\$17

New Mexican

spicy sausage | green chili | red
onion

\$23

(all pizzas GF on request)

¡Ay, caramba!

Spanish chorizo | local honey | chile
flake

\$19

Dark Chocolate Torte *(V) (GF)*

spiked black cherry sauce | hazelnut ice cream

\$12

Basque Cheesecake *(V) (GF)*

dragon fruit coulis | cinnamon crumble

\$12