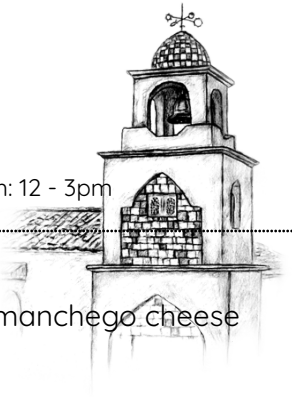


# 1629 Club Menu

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 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**

### Blackberry Spinach Salad *(GF) (V)*

baby spinach | blackberries | Gorgonzola dolce | caramelized shallot vinaigrette

**\$14**

### Charred Piquillos & Chicken

#### Heart Skewer *(GF)*

roasted piquillos | citrus balsamic marinade | black garlic aioli

**\$15**

### Seared Diver Scallops *(GF)*

creamy dill emulsion | chive & garlic olive oil

**\$7 per scallop**

### Duck Leg Confit *(GF)*

smoked apple gastrique | Madeira wine reduction

**\$33**

### Braised Beef Cheeks *(GF)*

braised in red wine with root vegetables | black truffle parmentier

**\$32**

### Steamed Norwegian Salmon *(GF)*

ginger lime marinade | baby bok choy & heirloom mushrooms with edamame

**\$29**

### Margherita *(V)*

Mozzarella di Bufala | Parmigiano Reggiano | fresh basil

**\$17**

### Roasted Chicken Pizza

basil pesto | rotisserie chicken | goat cheese | baby arugula

**\$21**

*(all pizzas GF on request)*

### ¡Ay, caramba!

Spanish chorizo | local honey | chile flake

**\$19**

### Carrot Cake *(V)*

pistachio cream | golden raisin sauce

**\$12**

### Dark Chocolate Mousse *(V) (GF)*

Grand Marnier sweet cream | fresh blackberries

**\$12**