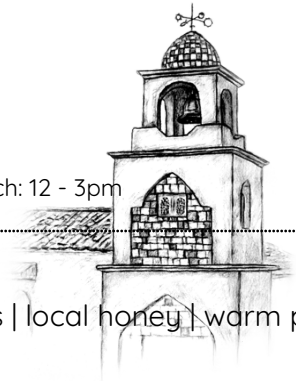


# 1629 Club Menu

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



## The Greek Board *(GF on request)*

whole roasted garlic | Castelvetrano olives | Spanish goat cheese | grilled artichokes | local honey | warm pita  
**\$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**

### Escalivada Montadito *(GF available) (V)*

traditional Catalonian roasted eggplant, pepper, garlic & onion | soft goat cheese crumbles | grilled ciabatta  
**\$14**

### Duck Confit Salad *(GF)*

baby greens | 24 he duck leg confit | blood orange | fig balsamic reduction  
**\$14**

### Blue Fin Tataki *(GF)*

ginger ponzu marinade | sesame crust | heirloom vegetable slaw | citrus peanut dressing  
**\$19**

### Pulpo a la Gallega *(GF)*

extra tender octopus leg | Spanish romesco sauce | baby fingerlings | crispy kale garnish  
**\$31**

### Berkshire Pork Belly *(GF)*

Madeira wine glaze | smoked apple gastrique  
**\$29**

### Heirloom Mushroom Ravioli

wild foraged mushrooms | lump crawfish | lobster cream sauce  
**\$32**

### Margherita *(V)*

Mozzarella di Bufala | Parmigiano Reggiano | fresh basil  
**\$17**

### Spring Pizza

provolone | fresh asparagus | Italian salami  
**\$22**

### ¡Ay, caramba!

Spanish chorizo | local honey | chile flake  
**\$19**

**Basque Cheesecake (V)**

cinnamon crumble | dragon fruit purée

**\$12**

**Carrot Cake (V)**

pistachio cream | golden raisin sauce

**\$12**