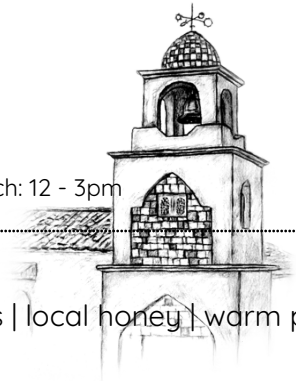


1629 Club Menu

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 | sriracha aioli
\$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

Smoked Salmon Salad

baby greens | marinated mozzarella | sweet cherry tomato | lemon dill vinaigrette
\$18

Burrata & Crema de Remolacha

(GF) (V)
chilled beetroot cream | whole burrata | crispy kale | candied walnut
\$17

Steak Tartare *(GF)*

local grass-fed filet | caper & fresh herb emulsion | Spanish paprika egg yolk | Parmesan toast
\$19

Pulpo a la Gallega *(GF)*

Galician octopus | Spanish romesco | baby fingerlings | cilantro lime aioli
\$31

Branzino Italiano *(GF)*

seared Italian bass | citrus-dill risotto | sweet tomato & kalamata salad
\$32

Crispy Pork Belly

Madeira glaze | green apple gastrique
\$27

Margherita *(V)*

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

All pizzas gluten free on request

Spicy Duck Pizza

low temperature duck breast | goat cheese | sriracha | baby arugula
\$25

¡Ay, caramba!

Spanish chorizo | local honey | chile flake
\$19

Basque Cheesecake (V)

blackberry coulis | lavender chantilly

\$12

Dark Chocolate Mousse (V)

Grand Mariner cream | fresh berries

\$12

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