

# 1629 Club Menu

Wednesday - Saturday 4-9 pm



## 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**

## Crispy Eggplant *(GF) (V)*

crunchy warm eggplant | toasted cashews | maple glaze | chèvre

**\$15**

## Tenderloin Tartare

local filet | fresh herb & caper sauce | garlic parmesan toast

**\$20**

## Smoked Salmon Salad *(GF)*

baby greens | marinated mozzarella | roasted tomato vinaigrette

**\$17**

## Sundried Tomato Ravioli

mascarpone filling | lemon & garlic grilled chicken | parmesan cream sauce

**\$31**

## Denver Ribs *(GF)*

slow cooked lamb spare ribs | honey rosemary glaze | turnip purée

**\$32**

## Bacalao a Bras *(GF)*

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

**\$29**

## Margherita *(V)*

Mozzarella di Bufala | Parmigiano Reggiano | fresh basil

**\$17**

## All pizzas gluten free on request

### Burrata Pizza

whole burrata | prosciutto | fresh tomato

**\$23**

## ¡Ay, caramba!

Spanish chorizo | local honey | chile flake

**\$19**

## Basque Cheesecake *(V)*

berry cardamom sauce | cinnamon crumble

**\$12**

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

lavender chantilly | fresh blackberries

**\$12**