

# 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**

## Escalivada Montadito *(V)*

roasted eggplant, poblanos, garlic & piquillos | Spanish goat cheese | grilled ciabatta

**\$14**

## Duck Breast Salad *(GF)*

baby arugula | fresh pear | gorgonzola | black garlic vinaigrette

**\$20**

## Lobster & Prawn Ceviche *(GF)*

cold water lobster tail | blood orange leche de tigre | fresno

**\$23**

## Galician Octopus *(GF)*

roasted baby fingerlings | Spanish romesco | crispy kale

**\$31**

## Filet Mignon *(GF)*

local grass-fed filet | truffled parmentier | blue cheese butter

**\$34**

## Miso Glazed Salmon *(GF)*

sake miso marinade | baby bok choy | local oyster mushrooms

**\$29**

## Margherita *(V)*

Mozzarella di Bufala | Parmigiano Reggiano | fresh basil

**\$17**

## *All pizzas gluten free on request*

### Grilled Chicken Pesto

basil pesto | sliced mushrooms | crispy bacon

**\$24**

## ¡Ay, caramba!

Spanish chorizo | local honey | chile flake

**\$19**

## Olive Oil Cake *(V)*

vanilla bean cream cheese mousse

**\$12**

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

lavender chantilly | fresh blackberries

**\$12**