

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

Espárragos Españoles

Jumbo Asparagus | melted provolone | cured ham | Spanish Romesco

\$16

Heirloom Tomato & Burrata

(GF)

whole burrata | black garlic vinaigrette | bone marrow & black truffle toast

\$19

Foie Gras Montadito

two-ounce filet | caramelized onion jam | savory blackberry puree

\$21

Bluefin Tataki *(GF)*

yuzu ponzu & ginger marinade | Napa cabbage slaw | sriracha mayo

\$26

Tagliata *(GF)*

local grass-fed NY strip | baby arugula & cherry tomato | Argentinian chimichurri

\$32

Jumbo Scallops *(GF)*

Atlantic scallops | summer squash puree | Spanish chorizo, sweet corn & piquillo relish

\$39

Margherita *(V)*

Mozzarella di Bufala | Parmigiano Reggiano | fresh basil

\$17

All pizzas gluten free on request

Truffle Pig

Prosciutto crudo | fresh egg | black truffle | baby arugula

\$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