

1629 Club Lunch

Wednesday - Saturday 12-3 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

Spanish Seafood Paella *(GF)*

Valencian bomba rice | fresh prawns | calamari | green lip mussels | traditional Spanish sofrito

\$39 (serves 2)

Heirloom Tomato & Burrata Salad *(GF)*

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

\$19

Tagliata *(GF)*

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

\$32

~

Margherita Pizza *(V)*

Mozzarella di Bufala |
Parmigiano Reggiano | fresh basil

\$17

Truffle Pig

Prosciutto crudo | fresh egg |
black truffle | baby arugula

\$24

~

¡Ay, caramba! Pizza

Spanish chorizo | local honey |
chile flake

\$19

Olive Oil Cake *(V)*

vanilla bean cream cheese mousse

\$12