

# 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)**

## Gorgonzola & Fig Salad *(GF)*

baby arugula | black mission figs | Prosciutto di Parma | caramelized shallot vinaigrette  
**\$16**

## Filet Mignon *(GF)*

local grass-fed tenderloin | sweet cherry tomato, kalamata & fennel salad  
**\$32**

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## Margherita Pizza *(V)*

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

## Spicy Sausage & Mushroom Pizza

local mushrooms | Italian  
sausage | green chile  
**\$23**

## ¡Ay, caramba! Pizza

Spanish chorizo | local honey |  
chile flake  
**\$19**

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## Carrot Cake *(V)*

warm raisin sauce | pistachio cream  
**\$12**