

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

\$9

Patatas Bravas *(GF) (V)*

crispy spicy potatoes | chipotle sauce | cilantro & lime

aioli

\$9

Pan con Tomate *(V)*

toasted ciabatta | fresh tomato | olive oil

\$6

Tuna Tartare *(GF)*

diced ahi | sweet plums | fresh avocado | ginger lime marinade | sesame mayo

\$19

Escalivada *(V)*

grilled ciabatta | charred piquillos | roasted eggplant, onion & poblano | fresh goat cheese

\$16

Caprese de Remolacha *(GF) (V)*

roasted golden & red beets | fresh burrata | capers | grapefruit vinaigrette | basil from the garden

\$17

Filet Mignon

local grass-fed filet | Portuguese creamed spinach with pine nuts | black truffle butter

\$36

Iberian Mussels *(GF)*

PEI mussels | Spanish chorizo | fresh red pepper | white wine broth | grilled ciabatta

\$29

Chilean Sea Bass *(GF)*

pan-seared filet | Spanish romesco | roasted garlic & herb baby potatoes

\$34

Margherita *(V)*

Mozzarella di Bufala | Parmigiano Reggiano | fresh basil

\$17

All pizzas gluten free on request

Spicy Duck Pizza

sliced duck breast | fresh goat cheese | sriracha | baby arugula

\$22

¡Ay, caramba!

Spanish chorizo | local honey | chile flake

\$19

Basque Cheesecake *(V)*

cinnamon crumble | black cherry coulis

\$12

Dark Chocolate Mousse *(V)*

orange cream

\$12