

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)

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

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Margherita Pizza *(V)*

Mozzarella di Bufala |
Parmigiano Reggiano | fresh
basil

\$17

Spicy Duck Pizza

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

\$22

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¡Ay, caramba! Pizza

Spanish chorizo | local honey |
chile flake

\$19

Basque Cheesecake *(V)*

cinnamon crumble | black cherry coulis

\$12