

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)

Smoked Salmon Salad *(GF)*

baby greens | sweet cherry tomatoes | marinated mozzarella | smoked Norwegian salmon

\$17

Tagliata *(GF)*

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

\$34

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Margherita Pizza *(V)*

Mozzarella di Bufala |
Parmigiano Reggiano | fresh basil

\$17

Calabacitas Pizza

summer squash | roasted green chile | goat cheese | pepitas

\$22

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¡Ay, caramba! Pizza

Spanish chorizo | local honey | chile flake

\$19

Dark Chocolate Mousse *(V)*

fresh blackberries | orange cream

\$12