

# 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)*

*(available Friday to Sunday)*

**\$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**

## Mejillones Españoles

PEI mussels | fresh red pepper | Spanish chorizo | grilled ciabatta

**\$19**

## Steak Tartare

Prime tenderloin | classic caper & dijon sauce | garlic parmesan toast

**\$19**

## Summer Salad *(GF) (V)*

baby red chard & kale | fresh sweet cherries | red onion | candied pecans | chevré | roasted shallot vinaigrette

**\$16**

## Portuguese Cornish Hen *(GF)*

roasted piquillo marinade | parmesan polenta | sweet corn & red pepper relish

**\$30**

## Pyrenees Style Lamb Shank *(GF)*

Low-temperature leg of lamb | Port wine demi-glaze | potato foam

**\$35**

## Bacalao a Bras *(GF)*

Portuguese salt-cured cod | crispy shoestring potatoes | soft egg emulsion | black olives

**\$29**

## Margherita *(V)*

Mozzarella di Bufala | Parmigiano Reggiano | fresh basil

**\$17**

## *All pizzas gluten free on request*

### Spicy Duck Pizza

duck confit | soft goat cheese | baby arugula | sriracha emulsion

**\$23**

## ¡Ay, caramba!

Spanish chorizo | local honey | chile flake

**\$19**

## Basque Style Cheesecake *(V)*

cinnamon crumble | Colorado peach coulis

**\$12**

## Dark Chocolate Mousse *(V) (GF)*

fresh blackberries | Grand Marnier cream

**\$12**