

# 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**

## Gambas al Ajillo *(GF)*

grilled prawns | traditional Spanish paprika & garlic marinade | delicate seafood foam

**\$20**

## Moroccan Hummus *(V)*

creamy garlic hummus | traditional North African harissa | grilled pita

**\$14**

## Lox Salad *(GF)*

baby red chard & kale | fresh watermelon | smoked salmon | lemon dill mascarpone

**\$16**

## Seared Jumbo Scallops *(GF)*

summer squash purée | crispy prosciutto | shaved parmesan | tarragon & chive emulsion

**\$39**

## Crispy Pork Belly *(GF)*

low-temperature braised pork belly | Madeira wine reduction | smoked apple gastrique

**\$30**

## Seared Tataki *(GF)*

wild-caught Ahí | ginger citrus marinade | sesame crust | Napa cabbage & heirloom carrot slaw

**\$31**

## Margherita *(V)*

Mozzarella di Bufala | Parmigiano Reggiano | fresh basil

**\$17**

## All pizzas gluten free on request

### Greek Pizza *(V)*

Kalamata olives | fresh feta | heirloom tomatoes

**\$21**

## ¡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**