

# 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)**

## Blackberry Salad *(GF)*

baby red chard & kale | fresh blackberries | Prosciutto di Parma | Italian Gorgonzola

**\$16**

## Grass-fed Tenderloin *(GF)*

local filet | Portuguese creamed spinach with pine nuts | gorgonzola butter

**\$41**

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## Margherita Pizza *(V)*

Mozzarella di Bufala |  
Parmigiano Reggiano | fresh basil

**\$17**

## Smoked Salmon Pizza

olive oil base | capers | red onion | Norwegian smoked salmon | fresh dill

**\$22**

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## ¡Ay, caramba! Pizza

Spanish chorizo | local honey | chile flake

**\$19**

## Basque Style Cheesecake *(V)*

cinnamon crumble | summer cherry coulis

**\$12**