

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)

Sicilian Salad *(GF) (V)*

baby red chard & kale | fresh grapefruit | vidalia onion | fennel bulb | citronette | shaved parmesan

\$16

Grass-fed Filet *(GF)*

local grass-fed tenderloin | black truffle parmentier | gorgonzola butter

\$36

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Margherita Pizza *(V)*

Mozzarella di Bufala |
Parmigiano Reggiano | fresh basil

\$17

Rotisserie Chicken Pizza

basil pesto | slow-cooked chicken | red onion | pine nuts

\$22

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¡Ay, caramba! Pizza

Spanish chorizo | local honey | chile flake

\$19

Dark Chocolate Mousse *(V) (GF)*

fresh blackberries | Grand Marnier cream

\$12