

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

Jumbo Diver Scallops *(GF)*

U-8 fresh Atlantic scallops | mango, red pepper & jalapeño salsa

\$13 per scallop

Ensalada de Melón con

Prosciutto *(GF)*

baby arugula | fresh cantaloupe | Prosciutto crudo | roasted shallot vinaigrette

\$16

Roasted Bone Marrow *(GF)*

herbs de Provence & Maldon salt | house-pickled shallots | whole grain mustard | grilled ciabatta

\$21

Portuguese Game Hen *(GF)*

traditional roasted pepper, white wine & garlic marinade | creamy parmesan polenta | sweet corn relish

\$31

Squid Ink Pasta with Crawfish

fresh pasta | parmesan & black pepper cream sauce | sauteed LA crawfish tails

\$32

Pyrenees Lamb Shank *(GF)*

low-temperature lamb | Port wine demi-glace | black truffle potato cream

\$34

(woodfired pizza GF on request)

Margherita *(V)*

Mozzarella di Bufala | Parmigiano Reggiano | fresh basil

\$17

Spicy Duck Pizza

sliced duck magret | sriracha | soft goat cheese | baby arugula

\$24

¡Ay, caramba!

Spanish chorizo | local honey | chile flake

\$19

Bourbon Bread Pudding *(V)*

brioche | Jack Daniels glaze | cinnamon chantilly

\$12

Chocolate Mousse *(GF)*

lavender chantilly | dehydrated orange

\$12