

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

Foie Gras Montadito

three ounce filet | grilled ciabatta |
caramelized onion jam
\$21

Grilled Prawns *(GF)*

wild-caught Gulf prawns | fresh
mango & jalapeño chutney
\$19

Lox Salad *(GF)*

baby arugula | Norwegian smoked
salmon | cherry tomatoes from our
garden | marinated mozzarella
\$16

Filet Mignon *(GF)*

local grass-fed tenderloin |
Portuguese creamed spinach with
pine nuts
\$41

Wild Mushroom Ravioli

fresh pasta | sun dried tomato red
pesto | garlic & lemon marinated
grilled chicken
\$30

Galician Octopus

potato cream | dehydrated sweet
cherry tomatoes | Spanish paprika
olive oil
\$32

Margherita *(V)*

Mozzarella di Bufala | Parmigiano
Reggiano | fresh basil
\$17

(woodfired pizza GF on request)

Italiana

salami | banana peppers | baby
arugula
\$22

¡Ay, caramba!

Spanish chorizo | local honey | chile
flake
\$19

Basque Style Cheesecake *(V)*

cinnamon crumble | summer cherry coulis
\$12

Chocolate Mousse *(GF)*

lavender chantilly | dehydrated orange
\$12