

# 1629 Club Menu

Wednesday - Saturday 4-9 pm



## The Greek Board *(GF on request)*

whole roasted garlic | Castelvetrano olives | Spanish goat cheese | grilled artichokes | raw 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**

## Tuna Tartare *(GF)*

fresh tuna loin | sweet plum & fresh avocado | ginger citrus marinade

**\$21**

## Classic Caesar *(GF)*

house-made dressing | jumbo croutons | fresh romaine

**\$16**

add smoked salmon **\$6**

## Crispy Eggplant *(GF) (V)*

crunchy warm eggplant | NY maple syrup glaze | smoked cashews | fresh goat cheese

**\$17**

## Spanish Octopus *(GF)*

Galician octopus leg | potato foam | dehydrated sweet cherry tomatoes

**\$34**

## Squid Ink Pasta

fresh fettuccine | parmesan cream sauce | Louisiana crawfish tails

**\$33**

## Grass-fed Filet Mignon

locally raised | Portuguese creamed spinach | roasted baby fingerlings

**\$41**

*(woodfired pizza GF on request)*

## Margherita *(V)*

Mozzarella di Bufala | Parmigiano Reggiano | fresh basil

**\$17**

## Italian Harvest

Prosciutto crudo | grilled asparagus | provolone

**\$23**

## ¡Ay, caramba!

Spanish chorizo | local honey | chile flake

**\$19**

## Dark Chocolate Mousse *(V)*

fresh berries

**\$12**

## Basque Cheesecake *(V)*

summer cherry coulis | orange chantilly cream

**\$12**