

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

Seared Foie Gras

three-ounce grade A filet | savory
blackberry puree | grilled ciabatta
\$24

Espárragos Españoles

Spanish romesco | jumbo grilled
asparagus | melted provolone |
jamón serrano
\$17

Smoked Salmon Salad *(GF)*

baby arugula | heirloom tomato |
lemon dill mascarpone | Norwegian
salmon
\$16

Duck Magret *(GF)*

seared duck breast | cherry coulis |
autumn parsnip puree
\$34

Bacalao Confit *(GF)*

low-temperature Portuguese
salt-cod filet | roasted baby
fingerlings | sauteed kale
\$32

Wild Mushroom Ravioli

fresh pasta | spicy red pesto |
grilled lemon-thyme chicken
\$31

Margherita *(V)*

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

(woodfired pizza GF on request)

Heirloom Tomato *(V)*

local tomatoes | baby spinach |
fresh goat cheese
\$21

¡Ay, caramba!

Spanish chorizo | local honey | chile
flake
\$19

Bourbon Bread Pudding *(V)*

brioche | Jack Daniels glaze | cinnamon chantilly
\$12

Basque Cheesecake *(V)*

Sherry caramel | orange chantilly cream
\$12