

# 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**

## European Charcuterie Board *(GF)*

Prosciutto di Parma | Chorizo Iberico | honey thyme  
toasts

**\$25**

## Oysters on the Half-Shell *(GF)*

classic mignonette sauce

*(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

**\$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)**

## Autumn Salad *(GF)*

mixed baby greens | gorgonzola | fresh pear | candied pecans | prosciutto crudo

**\$17**

## Portuguese Game Hen *(GF)*

traditional red pepper marinade | whole hen | creamy parmesan polenta | sweet corn relish

**\$34**

## Margherita Pizza *(V)*

Mozzarella di Bufala |  
Parmigiano Reggiano | fresh  
basil

**\$17**

## Spicy Duck

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

**\$24**

~

## ¡Ay, caramba! Pizza

Spanish chorizo | local honey |  
chile flake

**\$19**

## Dark Chocolate Mousse *(V) (GF)*

fresh berries | orange chantilly cream

**\$12**