

# 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**

## Jamon Iberico *(GF)*

Spanish dry-cured ham from Extremadura

**\$28**

## 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)**

## Smoked Salmon Salad *(GF)*

baby arugula | heirloom tomato | lemon dill mascarpone | Norwegian salmon

**\$16**

## Wild Mushroom Ravioli

fresh pasta | spicy red pesto | grilled lemon-thyme chicken

**\$31**

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## Margherita Pizza *(V)*

Mozzarella di Bufala |  
Parmigiano Reggiano | fresh

basil

**\$17**

## Heirloom Tomato *(V)*

local tomatoes | baby  
spinach | fresh goat cheese

**\$21**

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## ¡Ay, caramba! Pizza

Spanish chorizo | local honey |  
chile flake

**\$19**

## Basque Cheesecake *(V)*

Sherry caramel | orange chantilly cream

**\$12**