

# 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 | farm raised  
chicken-liver pâté | honey thyme toasts

**\$23**

## Patatas Bravas *(GF) (V)*

crispy spicy potatoes | chipotle sauce | cilantro & lime  
aioli

**\$8**

## Selection of European Cheese *(GF on request)*

house-made jam | honey thyme toasts

**\$22**

## 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)**

## Citrus & Feta Salad

baby greens | fresh grapefruit & mandarins | crumbled feta

**\$15**

## Grass-fed NY Strip *(GF)*

black truffle parmentier | Gorgonzola butter

**\$36**

~

## Margherita Pizza *(V)*

Mozzarella di Bufala |  
Parmigiano Reggiano | fresh  
basil

**\$17**

## New Mexican

spicy sausage | roasted  
green chile | pepitas

**\$22**

~

## ¡Ay, caramba! Pizza

Spanish chorizo | local honey |  
chile flake

**\$19**