

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 Beet Caprese *(GF) (V)*

fresh burrata | roasted local beets | tarragon grapefruit vinaigrette
\$19

NY Strip Tagliata *(GF)*

local grass-fed beef | baby arugula & sweet tomato | black truffle butter
\$36

Margherita Pizza *(V)*

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

Italiana

Prosciutto Crudo | grilled
asparagus | whole egg
\$24

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¡Ay, caramba! Pizza

Spanish chorizo | local honey |
chile flake
\$19

Basque Cheesecake *(V)*

cinnamon apple compote
\$12