Proprietor Bill Pugh
Chef de cuisine Dohnele Parker

LUNCH MENU

Est. 2021

The Cozy Taberna
Reservations at:
TheCozyTaberna.com
Text any Questions to 503-375-8869

Tapas Clásicas (Classic Tapas)

Castelvetrano Olives warm and tossed with olive oil, rosemary, citrus zest, chile thread [NF, DF, GF, VG] 8

Marcona Almonds Spanish almonds, lightly fried and finished with sea salt and olive oil [DF, GF, V, VG] 8

Shishito Peppers pan blistered and tossed with smoked oil and black garlic sea salt [NF, DF, GF, V, VG] 12

Papas Fritas* a plate of delicious fries with a garlic aioli [NF, DF, GF, V, VGA] 10

Pan con Tomate Garlic-rubbed grilled bread with crushed tomatoes, sherry, olive oil, and flaky sea salt [NF, DF, V, VG] 12

Rosemary Cannellini Montado* Whipped cannellini, crostini, seasonal crudité, olives, and a jammy egg. [NF, DF, GFA, VGA] 12

Bacon Wrapped Dates three almond-stuffed dates, bacon wrapped, drizzled in Spanish honey [DF, GF] 12

Patatas Bravas* golden fried potatoes with bravas sauce and garlic aioli [NF, DF, GF, V, VGA] 16

Fried Brussel Sprouts caramelized fish sauce, garlic [NF, DF, GF, VGA] 17

Charcutería y Quesos (Cured Meats and Cheese)

The Taberna Charcuterie Board Cana de Cabra (*goat's milk)*, Mahon (*cow's milk)*, Idiazabal (sheep's milk), sobrasada, olives, pork & foie gras terrine, whole grain mustard, seasonal pickled vegetable, torta de aceite, almonds [GFA, NFA] 35

Goat Cheese Drop Dumplings spicy arrabbiata sauce [NF, V] 28

Plato de jamon Iberico hand-carved, acorn-fed Ibérico ham — Spain's finest, prized for its rich marbling, delicate texture, and unmatched depth of flavor [NF, DF, GF] 24

Crispy Mediterranean Cheese Fries fried halloumi cheese, smoked pimentón, harissa-spiked yogurt sauce [NF, GF, V] 19

Tapas Especiales (Special Tapas)

Gambas al Ajillo prawns, paprika oil, fried garlic [NF, DF, GF] 24

Clams Galicia* steamed clams, served in a tomato-based broth of chorizo, bacon, with grilled garlic bread [NF, DFA] 29

Squid Ink Pasta* hazelnuts, caramelized onions, Mama Lil's Peppers, topped with an egg yolk to toss [DF, NFA] 29

Ensalada (Salads)

Cozy Harvest Salad bibb lettuce, roasted delicata squash, pear, pickled radish, toasted walnuts, Manchego, pomegranate vinaigrette [V, VGA, NFA, GF] 11

Ensalada Mediterránea poached tuna, olives, roasted fennel, and sweet peppers, with a vinaigrette and fennel fronds [NF, GF, DF] 15

De la Tierra y del Mar (From the Land and the Sea)

add papas fritas 2, patatas bravas 4, side salad 5, roasted shishitos 7

Bocadillo Andaluz de Pollo Harissa-grilled chicken with harissa aioli, pickled red onion, arugula, house pickles [NF, DF] 20

Bocadillo Serrano Serrano ham, Manchego, smoky piquillo, tomato spread, and arugula [NF, DFA] 21

El Taberna Bocadillo marinated pork loin, arugula, onions three ways, romesco, balsamic-sherry reduction [DF] 23

Bacon Manchego Burger* romesco, aioli, house pickles [NFA, GFA] 25

Spice Rubbed Flat Iron Steak* 8 oz steak, horseradish piquillo steak sauce [NF, DF, GF] 45

Cedar Plank Salmon* salsa verde [NF, DF, GF] 56

NF=Nut Free, NFA=Nut Free Available, DF=Dairy Free, GF=Gluten Free, GFA=Gluten Free Available, V=Vegetarian, VG=Vegan, VGA=Vegan Available
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*