

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 arrabiata 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)

- Salmorejo** chilled Andalusian tomato and bread purée, finished with olive oil, jamón serrano, jammy egg ^{NF, DF, VA, VGA} 21
- 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, asparagus, radishes, strawberries, walnuts, pomegranate vinaigrette, Manchego ^{NFA, GF, VGA} 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** pork loin, blistered asparagus, onions two ways, romesco, balsamic-sherry glaze, crispy shallots ^{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