Proprietor
Bill Pugh
Executive Chef
Chris Robertson

FOOD MENU
Est. 2021

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

Starters

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

Grilled Garlic Rubbed Bread [NF, DF, VG] 8

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

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

Papas Fritas a plate of crispy shoestring fries with a garlic aioli [NF, DF, GF, V, VG] 10

Bacon Wrapped Dates three almond-stuffed dates, spiced honey [DF, GF] 12

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

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

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

Moorish Meatballs lamb & beef, saffron almond picada sauce [NFA] 22

Smoked Salmon Dip dill, capers, crostini [NF, GFA] 15

Salads

Radicchio Caesar Salad manchego, spiced croutons, anchovy vinaigrette (add boquerones, 3) [NF, GFA] 19

Cozy Harvest Salad bibb lettuce, roasted delicata squash, pear, pickled radish, toasted walnuts, Manchego, pomegranate vinaigrette [V, VGA, NFA, GF] 19

Sides

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

Grilled Carrots rose harissa vinaigrette, lemon ricotta, pistachio [NFA, DFA, GF,VGA] 24

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

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

Seafood

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

Octopus a la Plancha broccolini, fingerling potatoes, almonds, olive vinaigrette [DF, GF, NFA] 44

Seared Scallops* romesco, zucchini, espelette pepper [DF, GF, NFA] 57

Chicken, Pork, Lamb

Black Garlic Half Chicken* black garlic molasses, apple kimchi [NF, DF, GF] 42

Honey Brined Pork Chop* *Lan-Roc Farms, 14 oz bone-in,* basque piperade sauce [NF, DF, GF] 44

Lamb Loin* *7 oz Umpqua Valley,* grilled zucchini, eggplant puree, herb vinaigrette [NF, DF, GF] 58

Beef

Bacon Manchego Burger* & Fries brioche bun, romesco, aioli, house pickles [NFA, GFA] 27

Teres Major Steak* 8 oz garlic rosemary marinade, corn, wild chanterelles*, piquillo peppers, pickled shallots, parsley oil [NF, GF, DFA] 50

Spice Rubbed Flat Iron Steak* 8 oz steak, blistered shishito peppers, horseradish piquillo steak sauce [NF, DF, GF] 52

Prime NY Striploin* 24 oz 1885 Ranch, with chimichurri [NF, DF, GF] 125

Wagyu Tomahawk Ribeye* 48 oz bone-in Kuro American Wagyu, with chimichurri [NF, DF, GF] 185

NF=Nut Free, NFA=Nut Free Available, DF=Dairy Free, DFA=Dairy Free Available, GF=Gluten Free, GFA=Gluten Free Available, V=Vegetarian, VG=Vegan, VGA=Vegan Available