

FOOD MENU

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

Dairy Free

Small Plates

Marcona Almonds	6
Castelvetro Olives	6
Blistered Spanish Peppers olive oil, lemon juice, sea salt	12
Bacon Wrapped Date – Three* almond, spiced honey	9
Patatas Bravas with aioli	12
Clams Cataplana* chorizo, bacon, grilled garlic bread	22
Radicchio Salad* manchego , vinaigrette, green olive tapenade, crouton toast (please request no cheese)	16
Cozy Garden Salad shredded red cabbage, shredded carrot, bibb lettuce, pomegranate seeds, toasted walnuts, shaved manchego , blood orange segments, and tossed in a citronette dressing (please request no cheese)	19
Grilled Asparagus lemon vinaigrette, house ricotta , prosciutto chips (please request no ricotta)	20
Fried Brussel Sprouts* saigon caramel	12

Large Plates

Cedar Plank Salmon* salsa verde	43
Octopus a la Plancha* spanish octopus, aioli, olive oil, poached potatoes, basque piperade sauce	29
Squid Ink Pasta* hazelnuts, caramelized onions, mama 'lil's peppers, egg yolk	23
Seared Scallops* three scallops, salsa macha, serrano tequila caviar, lime foam	49
Honey Brined Pork Chop* <i>Lan-Roc Farms, 14 oz bone in</i> basque piperade sauce	33
Roasted Eggplant* sweet pepper lamb ragu, manchego (please request no cheese)	19
Bacon Manchego Burger & Frites* house brioche bun , romesco house pickles (please request no cheese, replace bun with lettuce wrap)	22
Sirloin Bavette Steak* 9oz porcini dusted bavette steak, sherry mushroom cream sauce , mushroom escabeche, roasted sunchokes (please request no cream or butter)	39
Cowboy Ribeye* <i>Painted Hills, 32oz bone in</i> , chimichurri	99
Grilled El Greco Lamb Chops* <i>Umpqua Valley</i> , herbed vinaigrette	59
Flat Iron Steak and Spanish Peppers* 8oz Koji marinated flat iron steak	43

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

please inform your server of any dietary restrictions