

FOOD MENU

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

Board

The Taberna Charcuterie 19, lenora (goat's milk ES), mahon (cow's milk ES), ubriacone cheese (cow's milk), country pate', sobrasada, olives, whole grain mustard, seasonal pickled fruit, torta de aceite, almonds, honeycomb

Starters

House Made Brioche Loaf 7

Grilled Garlic Rubbed Bread 6

Marcona Almonds 6

Castelvetroano Olives 6, warm and tossed with olive oil, rosemary, garlic, chilly thread

Plate of Fries 7

*Three Bacon Wrapped Dates** 9, almond stuffed date, bacon wrapped, drizzled in spiced honey

*Chorizo & Manchego Riot Roll** 11, sweet yeast roll cut in half and filled with meat and cheese, with spiced honey

*Clams Cataplana** 22, steamed clams, served in a tomato-based broth of chorizo, bacon, with grilled garlic bread

*Fried Brussel Sprouts** 12, saigon caramel, fish sauce, sweet and savory

Salads

Radicchio Salad 16, manchego, vinaigrette, green olive tapenade, crouton toast

Cozy Garden Salad 19, shredded red cabbage, shredded carrot, bibb lettuce, pomegranate seeds, toasted walnuts, shaved manchego, blood orange segments, and tossed in a citronette dressing

Sides

Patatas Bravas 12, fried cubed potatoes, bravas sauce, aioli

Grilled Asparagus 20, lemon vinaigrette, house ricotta, fried prosciutto chips

*Goat Cheese Drop Dumplings** 22, spicy arrabbiata sauce

Squid Ink Pasta 23, hazelnuts, caramelized onions, mama 'lil's peppers, topped with an egg yolk to toss

*Roasted Eggplant** 19, sweet pepper lamb ragu, mahon cheese

Seafood

*Cedar Plank Salmon** 43, salsa verde

*Octopus a la Plancha** 29, aioli, olive oil, potatoes, Basque piperade sauce

*Seared Scallops** 44, fennel salad, romesco

Chicken, Pork, Lamb

*Black Garlic Half Chicken** 32, black garlic molasses, apple kimchi

*Honey Brined Pork Chop** 33, Lan-Roc Farms, 14 oz bone-in, Basque piperade sauce

*Grilled El Greco Lamb Chops** 59, 4-5 Umpqua Valley, herbed vinaigrette

Beef

Bacon Manchego Burger & Frites* 22, brioche bun, romesco, house pickles

*Sirloin Bavette Steak** 39, 11oz porcini dusted steak, sherry mushroom cream sauce, mushroom escabeche, cipollini onions, cherry peppers

*Flat Iron Steak** 43, with Blistered Spanish Peppers, 8oz Koji marinated flat iron steak

*Cowboy Ribeye** 99, Painted Hills, 2 lbs. bone-in, with chimichurri

*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