



COVINA



BAR • RESTAURANT • CAFE



SHARE

COVINA HUMMUS 16

LEBANESE OLIVE OIL, TOASTED CUMIN, MARKET VEGETABLES, GRILLED PITA

BURRATA & PROSCIUTTO 18

ROASTED PEAR, RADICCHIO, HAZELNUTS, BALSAMIC, GRILLED TOAST

CHICKEN LIVER & FOIE GRAS MOUSSE 18

RADISH, CRISPY CHICKEN SKIN, SABA, GRILLED TOAST

SMOKED SALMON TARTARE* 15

BLACK OLIVE PUREE, CRISPY ARTICHOKE, FRIED SHALLOT, RICE CRACKER

WOOD GRILLED GULF SHRIMP 18

RED FLINT FLORIANI POLENTA, SMOKED OAXACAN PASILLA CHILE SAUCE, CILANTRO

HUNGARIAN POTATO FRY BREAD 16

SMOKED SALMON, KEFIR RANCH, CRISPY CAPER, FRESH HERBS

HOMEMADE FENNEL PORK SAUSAGE 14

CELERY SALSA VERDE

MEATBALLS 15

PORK, VEAL, BEEF, SAN MARZANO SUGO, PARMESAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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GREENS

MIXED GREEN SALAD 14

SEASONAL LETTUCE, CREAMY LA TUR DRESSING

CAESAR COVINA 16

WHOLE ROMAINE LEAF, PARMESAN, CAESAR DRESSING, ANCHOVY

WOOD GRILLED CHOPPED CHICKEN SALAD 18

MIXED GREENS, AVOCADO, BLUE CHEESE, PARMESAN, GREEN & RED ONION, NUESKE'S SMOKED BACON, TOMATO, SWEET & SPICY DRESSING

HANDMADE PASTA

MANDILLI 24

FOLDED PASTA SHEET, BASIL ALMOND PESTO, HOUSEMADE RICOTTA, SAN MARZANO SUGO

BUCATINI 22

GUANCIALE, PECORINO, CRUSHED RED PEPPER, SAN MARZANO SUGO

CAULIFLOWER RISOTTO 22

BLACK TRUFFLE, ALEPPO, PARMESAN

SIDES

FRIES 7

TRUFFLE FRIES 10

PARMESAN, CHIVES

ROASTED SPAGHETTI SQUASH 14

CURRENTS, PINE NUTS, SAGE, PARMESAN, MINT

CRISPY BRUSSELS SPROUTS 12

APPLE MOSTARDA, CREAMY BALSAMIC DRESSING

SMASHED & SMOKED MARBLE POTATOES 10

SCALLION AIOLI

CHARRED BROCCOLINI 12



PIZZA

MARGHERITA 20

HOUSE FIOR DI LATTE, MOZZARELLA, TOMATO, BASIL

SPICY HONEY 22

SOPPRESSATA, PROVOLONE BÉCHAMEL, HOUSE FIOR DI LATTE, MOZZARELLA, SPICY HONEY, BLACK PEPPER

PEPPERONI & MUSHROOM 23

HOUSE FIOR DI LATTE, MOZZARELLA, TOMATO

FONTINA & BRUSSELS SPROUT 22

MASCARPONE & FONTINA BÉCHAMEL, PEAR, RUNNY EGG

PROSCIUTTO & ARUGULA 24

HOUSE FIOR DI LATTE, MOZZARELLA, TOMATO

WOOD GRILLED

HERB MARINATED HALF CHICKEN 24

PERILLA, LEMON JUS

SALMON FILLET 28

MEYER LEMON BEURRE BLANC, TARRAGON OIL

HANGER STEAK 26

SMOKED BLUE CHEESE BUTTER, STEAK JUS

COVINA BURGER 21

WAGYU & GROUND CHUCK, AMERICAN CHEESE, DASHI PICKLE, SPECIAL SAUCE, FRIES

WHOLE DAILY FISH 34

CHANA DAL INDIAN YELLOW LENTIL, AJWAIN, JALAPEÑO, CHARRED GARLIC YOGURT, PICO DE GALLO

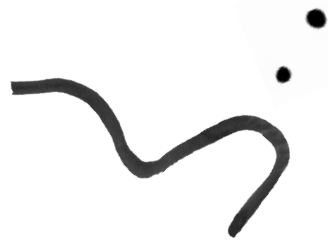
BRAISED LAMB SHANK 45

STEWED CHICKPEAS, APRICOT, SAFFRON RAITA, PICKLED RADISH, HERBS

32 OZ "TOMAHAWK" RIBEYE 95

PORCINI-KOMBU JUS

(PLEASE ALLOW FOR 30+ MINUTES)



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BEFORE DINNER

IMPROVED CHAMPAGNE COCKTAIL 16

CREMANT DE BOURGOGNE IS IMPROVED WITH A SPRITZ OF CHARTREUSE AND A FEW DROPS OF ANGOSTURA BITTERS.

LEMON DROP 14

THERE'S NOTHING WRONG WITH A SIMPLE SOUR WHEN IT'S MADE WELL. VODKA OR GIN FORTIFIED WITH LEMON OLEO-SACCHARUM AND LEMON JUICE.

MADEIRA COBBLER 15

OUR COBBLER CHANGES WITH THE SEASONS, AT THE MOMENT IT'S MADE WITH MADEIRA, LEMON JUICE, AND ORGEAT... THEN GARNISHED WITH WILD ABANDON.

PAPA DOBLE 14

BETTER KNOWN AS A HEMINGWAY DAIQUIRI, OURS IS MADE WITH JAMAICAN AND BARBADOS RUMS, MARASCHINO LIQUEUR, AND A GRAPEFRUIT PEEL.

EL DIABLO 14

MEZCAL & TEQUILA WITH A TOUCH OF CASSIS, FINISHED WITH GINGER BEER AND A LITTLE EXTRA GINGER.

STRAIGHT LAW 14

A GENTLE EXPRESSION OF THE MARTINI WITH MANZANILLA SHERRY AND PLYMOUTH GIN.

BOULEVARDIER 14

A NEGRONI MEETS A BOURBON MANHATTAN - AN APERITIF FOR THE WHISKEY LOVER.

*BOOK OF SPIRITS & HOUSE COCKTAILS
AVAILABLE UPON REQUEST*



WINE

BY THE GLASS

SPARKLING

BODEGAS NAVERAN CAVA BRUT NATURE 2014, SPAIN 14
FRANCK BESSON SPARKLING ROSÉ GRANIT, FRANCE 16
DRAPPIER CARTE D'OR CHAMPAGNE, FRANCE 29

WHITE

LANDHAUS MAYER GRÜNER VELTLINER 2015, AUSTRIA 14
PIEROPAN SOAVE CLASSICO 2015, ITALY 14
JOH. JOS. CRISTOFFEL ERBEN RIESLING SPÄTLESE ÜRZIGER-WÜRZGARTEN
2015, GERMANY 19
BRET BROTHERS MÂCON-VILLAGES 2014, FRANCE 19
BODEGAS MUGA RIOJA BLANCO 2015, SPAIN 14
LIEU DIT CHENIN BLANC 2015, CA 17

RED

AU BON CLIMAT SANTA BARBARA COUNTY PINOT NOIR 2015, CA 17
MARCARINI BARBERA D'ALBA CIABOT CAMERANO 2013, ITALY 14
MARCHESI DI GRÉSI LANGHE NEBBIOLO MARTINEGA 2015, ITALY 16
QUPÉ MODERN RED BLEND 2013, CA 15
BROADSIDE CABERNET SAUVIGNON MARGARITA VINEYARD 2013, CA 16

ROSÉ

LOIMER ZWEIGELT ROSÉ 2015, AUSTRIA 13
GAIA 14-15H ROSÉ 2015, GREECE 14

SHERRY

LA CIGARRERA MANZANILLA SHERRY 9
BODEGAS GRANT LA GARROCHA OROSOSSO SHERRY 10

BEER

DRAFT

WEIHENSTEPHANER ORIGINAL LAGER 8
MAINE PEEPER ALE 12
INTERBORO SAISONNIER 9
OTHER HALF IPA 8
BROOKLYN BLACK CHOCOLATE STOUT 9

BOTTLES & CANS

THREES VLIET PILSNER 8
BROOKLYN LAGER 8
WEIHENSTEPHANER HEFEWEIZEN 8
HALF ACRE DAISY CUTTER PALE ALE 9
SMUTTYNOSE OLD BROWN DOG 7
GUINNESS DRAUGHT NITRO CAN 8
ST. BERNARDUS TRIPEL 11
BRASSERIE D'ACHOUFFE MCCHOUFFE 11
ERDINGER (NON-ALCOHOLIC) WEISSBRÄU 6
BROOKLYN BREWERY LOCAL 2 750ML 26

