

COVINA

BAR • RESTAURANT • CAFE

SHARE

BURRATA & PROSCIUTTO 18
SUMMER MELON, SHERRY VINEGAR, SEA SALT

AHI TUNA & UNI TOSTADA 18
SHISO SALSA VERDE, ANAHEIM CHILE SAUCE,
AVOCADO CREMA, RADISH, CILANTRO

WAGYU HANGER STEAK TARTARE 23
PICKLED MUSHROOM, PEPITAS & SUNFLOWER SEEDS, RED
QUINOA, SMOKEY DASHI AIOLI, LITTLE GEM LETTUCE

AVOCADO TOAST 11
HOMEMADE WHEAT BREAD, ALEPPO PEPPER, LEMON,
LEBANESE OLIVE OIL, SEEDS & SPROUTS, BASIL

HUNGARIAN POTATO FRY BREAD 21
SMOKED SALMON, AVOCADO, SCRAMBLED EGGS, CRISPY
CAPERS, HERBS, LEMON CREME FRAICHE

MEATBALLS 15
PORK, VEAL, BEEF, SAN MARZANO SUGO, PARMESAN

ITALIAN DONUTS 12
WHIPPED RICOTTA, SEASONAL JAM

HOMEMADE PASTRIES
INDIVIDUAL 4 TODAY'S SELECTION 12

SALADS

SUMMER MARKET GREENS 14
SMASHED CUCUMBER, SHAVED FENNEL, TORN HERBS,
BUTTERMILK-POPPYSEED DRESSING

COVINA CAESAR 18
WHOLE ROMAINE LEAVES, PARMESAN, CAESAR DRESSING,
ANCHOVY, GRILLED CROUTONS

SUMMER WOOD GRILLED CHOPPED CHICKEN SALAD 22
NAPA CABBAGE, AVOCADO, ASIAN PEAR, JICAMA, TOMATO,
CUCUMBER, VIET HERBS, TOASTED PEANUTS, TURMERIC
CROUTONS, SWEET & SPICY DRESSING

BRUNCH

MORNING YOGURT BOWL 12
LOW FAT GREEK YOGURT, LOCAL HONEY, SEASONAL FRUITS
AND BERRIES, HOMEMADE ALMOND GRANOLA

LEMON & RICOTTA PANCAKES 14
LEMON CURD, FRESH BERRIES & VERMONT MAPLE SYRUP

CALIFORNIA FRITTATA 15
EGG WHITES, BABY SPINACH, GOAT AND FETA CHEESE,
AVOCADO, TOMATO, BASIL, SERVED WITH BREAKFAST
POTATOES AND GREENS

COVINA OMELETTE 15
ROASTED MUSHROOMS, TRUFFLED PECORINO, CHEDDAR,
CHIVES AND SEA SALT, SERVED WITH BREAKFAST POTATOES
AND GREENS

SHAKSHUKA EGG CAST IRON SKILLET 16
SPICED TOMATO SAUCE, CHARRED GARLIC YOGURT, HERB
CHUTNEY, FETA CHEESE, ZUCCHINI, MUSHROOMS

8 OZ WAGYU SKIRT STEAK 36
GRILLED TOMATO & GREEN CHILE RELISH, TOMATILLO
SALSA VERDE, GARLIC-YOGURT EMULSION, FRIED EGGS

EGGS, YOUR WAY 18
2 EGGS ANY STYLE, HOMEMADE TOAST, BREAKFAST
POTATOES, AND YOUR CHOICE OF BACON, SAUSAGE, OR
SMOKED SALMON

SANDWICHES

COVINA BURGER & FRIES 24
SPECIAL SAUCE, AMERICAN CHEESE, DASHI PICKLE

ADD EGG +2

GRILLED CHEESE 17
MUSHROOM MORNAY, CLOTHBOUND CHEDDAR, PICKLED
SHALLOTS, PARMESAN BUTTER, SOURDOUGH, FRIES

SMOKED WAGYU BRISKET REUBEN 24
SAUERKRAUT, APPENZELLER CHEESE, THOUSAND ISLAND
DRESSING, HOMEMADE MARBLED RYE, PICKLE

PIZZA

MARGHERITA 22
HOUSE FIOR DI LATTE, MOZZARELLA, TOMATO, BASIL

SPICY HONEY 24
SOPPRESSATA, PROVOLONE BECHAMEL, HOUSE FIOR DI LATTE,
MOZZARELLA, BEES KNEES SPICY HONEY

PEPPERONI & MUSHROOM 25
HOUSE FIOR DI LATTE, MOZZARELLA, TOMATO

FONTINA & BRUSSELS SPROUT 24
MASCARPONE & FONTINA BÉCHAMEL, PEAR, RUNNY EGG

PROSCIUTTO & ARUGULA 26
HOUSE FIOR DI LATTE, MOZZARELLA, TOMATO

SIDES

TWO EGGS, ANY STYLE 6
FRIES 7

TRUFFLE FRIES 10
PARMESAN, CRISPY HERBS

NUESKE'S BACON 6

MAPLE SAUSAGE 6

SMOKED SALMON 8

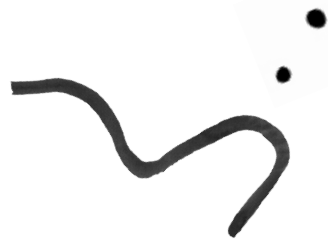
BREAKFAST POTATOES 6

MIXED GREENS 6

HOMEMADE TOAST 4
WHITE, WHEAT, OR RYE, SERVED WITH WHIPPED BUTTER,

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

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COCKTAILS

COVINA BELLINI 16
GIFFARD CREME DE PECHE, FERRARI TRENTO SPARKLING ROSATO, ORANGE BLOSSOM

SALTY DOG 12
GIN MARE, GRAPEFRUIT, HERB SALT RIM

BONITA APPLE RHUM 12
JOLLY RANCHER INFUSED RHUM AGRICOLE, FRESH-PRESSED APPLE JUICE, SPARKLING WINE

PUESTA DEL SOL 12
MILAGRO SILVER TEQUILA, ORANGE JUICE, CASSIS, PROSECCO

OAXACAN PEP TALK 14
ANCHO REYES, ILLEGAL REPOSADO MEZCAL, COLD BREW COFFEE, CONDENSED MILK

ESPRESSO MARTINI 14
VANILLA TITO'S VODKA, ESPRESSO, EGG, MORE VANILLA

BLOODY MARY 12
HOUSE RECIPE, CHOICE OF VODKA, GIN, MEZCAL OR AQUAVIT

*BOOK OF SPIRITS & HOUSE COCKTAILS
AVAILABLE UPON REQUEST*

WINE

BY THE GLASS

SPARKLING

BODEGAS NAVERAN CAVA BRUT NATURE 2014, SPAIN 14
VAL DE MER SPARKLING ROSÉ, FRANCE 16
DRAPPIER CARTE D'OR CHAMPAGNE, FRANCE 29

WHITE

DOMAINE REINE JULIETTE PICPOUL DE PINET 2016, FRANCE 13
BRANDL KAMPTAN GRUNER VELTLINER 2016, AUSTRIA 14
MAX FERDINAND RICHTER EISLING MULHEIMER SONNENLAY ZEPPELIN 2016, GERMANY 15
LIOCO SONOMA COUNTY CHARDONNAY 2015, CA 18
RAFAEL PALACIOS VALDEORRAS LOURO GODELLO 2015, SPAIN 16

ROSÉ

DOMAINE DE LA SANGLIERE CÔTES DE PROVENCE CUVÉE SPÉCIALE ROSÉ 2016, FRANCE 15
AMEZTOI TXAKOLINA HIJO DE RUBENTIS ROSADO 2016, SPAIN 19
G.D. VAJRA ROSABELLA ROSATO 2016, ITALY 14

RED

AU BON CLIMAT SANTA BARBARA COUNTY PINOT NOIR 2016, CA 17
DOMAINE YOHAN LARDY GAMAY POPPY 2016, FRANCE 15
LUIGI GIORDANO LANGHE ROSSO 2015, ITALY 16
CLOS DE CAVEAU VACQUERIAS FRUIT SAUVAGE 2015, FRANCE 16
TURLEY WINE CELLARS JUVENILE ZINFANDEL 2015, CA 18

SHERRY

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

COFFEE, TEA & JUICE

(SOURCED BY COUNTER CULTURE)

ESPRESSO 3

COFFEE 3

ICED COFFEE 4

AMERICANO 4

MACCHIATO 3

CAPPUCINO 4

LATTE 5

TEA BY THE RARE TEA COMPANY 5

FRESH SQUEEZED ORANGE JUICE 5



BEER

DRAFT

FOLKSBIER HELLES SIMPLE, 4.5% BROOKLYN 8
MAINE PEEPER ALE, 5.5% ME 12
INTERBORO SAISONNIER, 5.4% BROOKLYN 9
OTHER HALF WEST COAST IPA, 7.1% BROOKLYN 8
BROOKLYN BLACK CHOCOLATE STOUT, 10% BROOKLYN 9

BOTTLES & CANS

THREES VLIET PILSNER, 5.1% BROOKLYN 16OZ 10
BROOKLYN LAGER, 5.2% BROOKLYN 12OZ 8
BANTAM CIDER WUNDERKIND, 6.0% MA 12OZ 8
WEIHENSTEPHANER HEFEWEIZEN, 5.4% GERMANY 16.9OZ 8
HALF ACRE DAISY CUTTER PALE ALE, 5.2% IL 16OZ 9
SMUTTYNOSE OLD BROWN DOG, 6.7% NH 12OZ 7
GUINNESS DRAUGHT NITRO CAN, 4.2% IRELAND 16OZ 8
D'ACHOUFFE MCCHOUFFE, 8% BELGIUM 11.2OZ 11
ERDINGER NON-ALCOHOLIC, GERMANY 12OZ 6

