

COVINA

BAR • RESTAURANT • CAFE

SHARE

COVINA HUMMUS 16

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

WILD SHRIMP AGUACHILE 16

CHARRED HABANERO SAUCE, AVOCADO, CUCUMBER, LIME, CILANTRO

BURRATA & PROSCIUTTO 18

SUMMER MELON, SHERRY VINEGAR, SEA SALT

AHI TUNA & UNI TOSTADA 18

SHISO SALSA VERDE, ANAHEIM CHILE SAUCE, AVOCADO CREMA, RADISH, CILANTRO

CHICKEN LIVER & FOIE GRAS MOUSSE 18

RADISH, CRISPY CHICKEN SKIN, SABA, GRILLED TOAST

BOQUERONES TOASTS 17

GRILLED FILONE BREAD, HONEYED LABNE, CHICKPEAS, FIRE-ROASTED VEGETABLES, FRESH HERBS

HUNGARIAN POTATO FRY BREAD 16

SMOKED SALMON, KEFIR RANCH, CRISPY CAPERS, FRESH HERBS

WAGYU HANGER STEAK TARTARE* 23

PICKLED MUSHROOM, PEPITAS & SUNFLOWER SEEDS, RED QUINOA, SMOKEY DASHI AIOLI, LITTLE GEM LETTUCE, TARRAGON

MEATBALLS 15

PORK, VEAL, BEEF, SAN MARZANO SUGO, PARMESAN

GREENS & SOUPS

CHILLED BEET, WATERMELON, & STRAWBERRY BORSCHT 15

WATERCRESS-CILANTRO PUREE, LABNE, SHAVED RYE CROUTONS, TOASTED ALMONDS, DILL

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

HANDMADE PASTA

MANDILLI 27

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

LINGUINE FINI VONGOLE 27

MANILLA CLAMS, HERB PESTO, BREAD CRUMBS, BOTTARGA

BUCATINI 24

PROSCIUTTO SUGO, CALABRIAN CHILE, TOASTED GARLIC, PECORINO, CRACKED PEPPER

PIZZA

MARGHERITA 22

HOUSE FIOR DI LATTE, MOZZARELLA, TOMATO, BASIL

SPICY HONEY 24

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

PEPPERONI & MUSHROOM 25

HOUSE FIOR DI LATTE, MOZZARELLA, TOMATO

PROSCIUTTO & ARUGULA 26

HOUSE FIOR DI LATTE, MOZZARELLA, TOMATO

FONTINA & BRUSSELS SPROUT 24

MASCARPONE & FONTINA BÉCHAMEL

SANDWICHES

GRILLED CHEESE 17

MUSHROOM MORNAV, CLOTHBOUND CHEDDAR, PICKLED SHALLOTS, PARMESAN BUTTER, SOURDOUGH, FRIES

SMOKED WAGYU BRISKET REUBEN 24

SAUERKRAUT, APPENZELLER CHEESE, THOUSAND ISLAND DRESSING, MARBLED RYE, FRIES

COVINA BURGER 24

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

WOOD GRILLED

SALMON FILLET 28

MEYER LEMON BEURRE BLANC, TARRAGON OIL

WOOD GRILLED GULF SHRIMP 24

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

CAJUN RUBBED LOCAL BLACK BASS 28

CHILE-GARLIC VOODOO BUTTER, THAI BASIL & HERBS, GRILLED LIME

HERB MARINATED HALF CHICKEN 29

PERILLA, LEMON JUS

WAGYU SKIRT STEAK 36

GRILLED TOMATO & GREEN CHILE RELISH, TOMATILLO SALSA VERDE, GARLIC-YOGURT EMULSION

SIDES

FRIES 7

TRUFFLE FRIES 10

PARMESAN, CHIVES

GRILLED SUMMER SQUASH 12

PROSCIUTTO, MARCONA ALMONDS, SHERRY VINEGAR, MANCHEGO, CHOPPED TOMATO

SMASHED & SMOKED MARBLE POTATOES 10

SCALLION AIOLI

CHARRED BROCCOLINI 14

TONNATO SAUCE, NUTRITIONAL YEAST, LEMON ZEST

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

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.

SHERRY 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.

WHITE WITCH 14

MINT AND OVERPROOF RUM MARRIED BY A DRIZZLE OF ABSINTHE RESULT IN THIS BITINGLY REFRESHING SWIZZLE.

EL DIABLO 14

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

JAMAICAN MILLIONAIRE 14

OUR TWIST ON THIS PROHIBITION ERA COCKTAIL FEATURES OVERPROOF JAMAICAN RUM, CAPPELLETTI APERTIVO, AND APRICOT LIQUOR.

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*

BEER

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
BRASSERIE D'ACHOUFFE MCCHOUFFE, 8% BELGIUM 11.2oz 11
ERDINGER (NON-ALCOHOLIC) WEISSBRÄU, GERMANY 12oz 6

WINE BY THE GLASS



SPARKLING

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

WHITE

DOMAINE REINE JULIETTE PICPOUL DE PINET 2016, FRANCE 13
BRANDL KAMPTAL GRÜNER VELTINER 2016, AUSTRIA 14
MAX FERDINAND RICHTER RIESLING MULHEIMER SONNENLAY
ZEPPELIN 2016, GERMANY 15
LIOCO SONOMA COUNTY CHARDONNY 2015, CA 18
RAFAEL PALACIOS VALDEORRAS LOURA GODELLO 2015, SPAIN 16

RED

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

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

SHERRY

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

DRAFT



FOLKSBIER HELLES SIMPLE, 4.5% BROOKLYN 8
MAINE PEEPER ALE, 5.6% ME 12
INTERBORO SAISONNIER, 5.4% BROOKLYN 9
OTHER HALF WEST COAST IPA, 7.1% BROOKLYN 8
BROOKLYN BLACK CHOCOLATE STOUT, 10% BROOKLYN 9