



## SHARE

- BURRATA & PROSCIUTTO 19**  
ROASTED PEAR, RADICCHIO, HAZELNUTS, BALSAMIC, GRILLED TOAST
- AHI TUNA & UNI TOSTADA\* 24**  
SHISO SALSA VERDE, ANAHEIM CHILE SAUCE, AVOCADO CREMA, RADISH, CILANTRO
- AVOCADO TOAST 11**  
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
- GREEN TABASCO MARINATED FRIED CATFISH 16**  
CRAB HUSHPUPPIES, DASHI PICKLE REMOULADE
- SPAETZLE 15**  
PROVOLONE BECHAMEL, GRUYERE, BACON
- MEATBALLS 17**  
PORK, VEAL, BEEF, SAN MARZANO SUGO, PARMESAN
- ITALIAN DONUTS 12**  
WHIPPED RICOTTA, SEASONAL JAM
- PASTRIES**  
INDIVIDUAL 4 TODAY'S SELECTION 12
- GREENS & SOUP**
- GRASS FED SHORT RIB CHILI 19**  
CRISPY CHEESE TORTILLAS, CREMA, CILANTRO
- MARKET GREENS 16**  
ENDIVE, RADICCHIO, FRISÉE, KALE, PISTACHIOS, PERSIMMON, CIDER-TARRAGON VINAIGRETTE
- WOOD GRILLED CHICKEN SALAD 22**  
MIXED GREENS, AVOCADO, BLUE CHEESE, PARMESAN, GREEN & RED ONION, NUESKE'S SMOKED BACON, TOMATO, SWEET & SPICY DRESSING
- COVINA CAESAR 18**  
WHOLE ROMAINE LEAVES, PARMESAN, CAESAR DRESSING, ANCHOVY, GRILLED CROUTONS
- ADD ON WOOD GRILLED**  
SALMON +8 CHICKEN +6 STEAK +12



# COVINA

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## BRUNCH

- MORNING YOGURT BOWL 12**  
LOW FAT GREEK YOGURT, LOCAL HONEY, SEASONAL FRUITS AND BERRIES, HOMEMADE 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 & CURRIED TOMATO SOUP 22**  
AGED CHEDDAR, FONTINA, MUENSTER
- SMOKED WAGYU BRISKET SANDWICH 26**  
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
- PORK CARNITAS 26**  
CHIQUAHA CHEESE, RAJAS CREMA, SALSA ROJA & VERDE, RUNNY EGG
- FONTINA & BRUSSELS SPROUT 24**  
MASCARPONE & FONTINA BECHAMEL, PEAR, RUNNY EGG
- PROSCIUTTO & ARUGULA 26**  
HOUSE FIOR DI LATTE, MOZZARELLA, TOMATO
- SIDES**
- TWO EGGS, ANY STYLE 6**  
FRIES 8
- TRUFFLE FRIES 12**  
PARMESAN, CRISPY HERBS
- NUESKE'S BACON 6**  
MAPLE SAUSAGE 6
- SMOKED SALMON 8**  
HOME FRIES 6
- SIMPLE SALAD 6**  
TOAST 4
- WHITE, WHEAT, OR RYE, SERVED WITH WHIPPED BUTTER, SEA SALT, AND SEASONAL PRESERVES**

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

127 E. 27TH STREET, NEW YORK, NY 10016

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# COVINA

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## COFFEE, TEA & JUICE

(SOURCED BY COUNTER CULTURE)



## COCKTAILS

**COVINA BELLINI 16**  
GIFFARD CREME DE PECHE, FERRARI TRENTINO 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**  
VANILLATTO'S VODKA, ESPRESSO, EGG, MORE VANILLA

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

*BOOK OF SPIRITS & HOUSE COCKTAILS  
AVAILABLE UPON REQUEST*

## WINE

### BY THE GLASS

#### SPARKLING

BODEGAS NAVERAN CAVA 2015, SPAIN 14  
VAL DE MER FRENCH SPARKLING ROSE NON DOSAGE, FRANCE 16  
DRAPIER CARTE D'OR CHAMPAGNE, FRANCE 29

#### WHITE

DOMAINE REINE JULIETTE PICPOUL DE PINET 2016, FRANCE 14  
BRANDL KAMPTAL GRÜNER VELTLINER 2016, AUSTRIA 16  
BARBERANI UMBRIA GRECCHETTO 2015, ITALY 14  
RAFAEL PALACIOS VALDEORRAS LOURA GODELLO 2015, SPAIN 16  
LULI CHARDONNAY SANTA LUCIA HIGHLANDS 2015, CA 18

#### ROSÉ

FAMILLE PERRIN COTES DU RHONE ROSE 2016, FRANCE 16  
G.D. VAJRA ROSABELLA ROSATO 2016, ITALY 14

#### RED

AU BON CLIMAT SANTA BARBARA COUNTY PINOT NOIR 2015, CA 20  
LUGI GIORDANO LANGHE ROSSO 2015, ITALY 16  
JEAN-FRANÇOIS GRAS CÔTES DU RHÔNE 2016, FRANCE 16  
BARON DE BRANIE MARGAUX 2011, FRANCE 20  
LOPEZ DE HEREDIA CUBILLO RIOJA CRIANZA 2008, SPAIN 19  
TURLEY WINE CELLAR ZINFANDEL 2015, CA 18

#### SHERRY

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

## SAKE

HAKKAISAN HONJYO, 15.5% NIIGATA JAPAN 11  
HAKKAISAN JUNMAI GINJO, 15% NIIGATA JAPAN 13

## BEER

### DRAFT

FOLKSBIER OLD BAVARIAN LAGER, 5.9%, BROOKLYN 8  
MAINE PEEPER ALE, 5.6% ME 12  
BOULEVARD TANK 7, 8.5% MO 10  
OTHER HALF WEST COAST IPA, 7.1% BROOKLYN 8  
BROOKLYN CIDER HOUSE HALF SOUR, 5.8% BROOKLYN 10

### BOTTLES & CANS

NINE PIN SIGNATURE CIDER, 6.7%, ALBANY 12oz 9  
BROOKLYN CIDER HOUSE KINDA DRY, 5.5% BROOKLYN 12oz 9  
THREES VLIET PILSNER, 5.1% BROOKLYN 16oz 10  
BROOKLYN LAGER, 5.2% BROOKLYN 12oz 8  
ZERO GRAVITY CONEHREAD IPA, 5.6% VT 12oz 7  
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  
ERDINGER (NON-ALCOHOLIC) WEISSBRÄU, GERMANY 12oz 6

