

COVINA

BAR • RESTAURANT • CAFE

SHARE

COVINA HUMMUS 18

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

PERUVIAN SNAPPER CEVICHE* 17

SWEET POTATO, RED ONION, CILANTRO, CRISPY CHIPS

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

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 18

SMOKED SALMON, KEFIR RANCH, CRISPY CAPERS, FRESH HERBS

GREEN TABASCO MARINATED FRIED CATFISH 16

CRAB HUSHPUPPIES, DASHI PICKLE REMOULADE

MEATBALLS 17

PORK, VEAL, BEEF, SAN MARZANO SUGO, PARMESAN

GREENS & SOUP

GRASS FED SHORT RIB CHILI 19

CRISPY CHEESE TORTILLAS, CREMA, CILANTRO

MARKET GREENS 16

ENDIVE, RADICCHIO, FRISEE, 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

SANDWICHES

GRILLED CHEESE & CURRIED TOMATO SOUP 22

AGED CHEDDAR, FONTINA, MUENSTER

SMOKED WAGYU BRISKET SANDWICH 26

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

COVINA BURGER 24

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

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

SALMON FILLET 28

MEYER LEMON BEURRE BLANC, TARRAGON OIL

WOOD GRILLED GULF SHRIMP 28

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

DUCK BREAST 30

QUINCE-YUZU KOSHO GLAZE, RADISH

HERB MARINATED HALF CHICKEN 29

PERILLA, LEMON JUS

8 OZ WAGYU SKIRT STEAK 36

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

HANDMADE PASTA

MANDILLI 27

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

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

AL PASTOR 26

WOOD GRILLED PINEAPPLE, SLOW ROASTED PORK, TOMATILLO SALSA

PROSCIUTTO & ARUGULA 26

HOUSE FIOR DI LATTE, MOZZARELLA, TOMATO

FONTINA & BRUSSELS SPROUT 24

MASCARPONE & FONTINA BÉCHAMEL, PEAR, RUNNY EGG

SIDES

SAUTEED SPINACH 11

GARLIC, LEMON, OLIVE OIL

CHARRED BROCCOLINI 15

TONNATO SAUCE, NUTRITIONAL YEAST, LEMON ZEST

CRISPY BRUSSELS SPROUTS 13

CREAMY BALSAMIC, APPLE MOSTARDA

SMASHED & SMOKED MARBLE POTATOES 12

SCALLION AIOLI

SPAETZLE 15

PROVOLONE BÉCHAMEL, GRUYERE, BACON

FRIES 8

TRUFFLE FRIES 12

PARMESAN, CRISPY HERBS

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BEFORE DINNER COCKTAILS

IMPROVED CHAMPAGNE COCKTAIL 16

CAVA 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 LEMONGRASS SYRUP AND LEMON JUICE.

ARMY NAVY 15

BRIGHT AND NUTTY, THIS GIN COCKTAIL SHINES WITH A MALTY GENEVER BASE AND A DASH OF BITTERS.

SHERRY COBBLER 15

OCEANY, EASY-DRINKING MANZANILLA SHERRY IS PAIRED WITH ORANGE AND CINNAMON AND 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 & CIDER 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
BARRIER BREWING CO MONEY IPA, 7.3% NY 16oz 10
ZERO GRAVITY CONEHEAD 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

WINE BY THE GLASS



SPARKLING

BODEGAS NAVERAN CAVA 2015, SPAIN 14
VAL DE MER ROSÉ NON DOSAGE, FRANCE 16
DRAPPIER CARTE D'OR CHAMPAGNE, FRANCE 29

WHITE

PICPOUL DOMAINE REINE JULIETTE LANGUEDOC 2016, FR 12
GRÜNER VELTLINER WESZELI KAMPTAL 2016, AUSTRIA 16
GRECHETTO BARBERANI UMBRIA 2015, ITALY 14
CHARDONNAY LULI SANTA LUCIA HIGHLANDS 2015, CA 18

ROSÉ

FAMILLE PERRIN COTES DU RHONE 2016, FRANCE 16
PUECH-HAUT LANGUEDOC 2017, FRANCE 18

RED

NEBBIOLO-BLEND LUIGI GIORDANO LANGHE ROSSO 2015, ITALY 16
PINOT NOIR AU BON CLIMAT SANTA BARBARA COUNTY 2015, CA 20
GRENACHE-BLEND JEAN-FRANÇOIS GRAS CÔTES DU RHÔNE 2016, FR 16
CABERNET SAUV.-BLEND BARON DE BRANE MARGAUX 2011, FR 20
TEMPRANILLO LOPEZ DE HEREDIA CUBILLO RIOJA 2008, SPAIN 18
ZINFANDEL TURLEY WINE CELLAR 2015, CA 18

SHERRY

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

SAKE

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



DRAFT

FOLKSBIER OLD BAVARIAN LAGER, 5.9%, BROOKLYN 8
MAINE MO PALE ALE, 6% ME 12
BOULEVARD TANK 7, 8.5% MO 10
OTHER HALF IPA, 7.1% BROOKLYN 8
BROOKLYN CIDER HOUSE HALF SOUR, 5.8% BROOKLYN 8

