

# 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 24

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 14

PORK, VEAL, BEEF, SAN MARZANO SUGO, PARMESAN

## GREENS

### 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

### HOUSEMADE SMOKED CHICKEN HOT DOG 19

PORK, MELTED BRIE, TRUFFLED DIJONAISE, DASHI PICKLE RELISH, FRIES

### GRILLED CHEESE & CURRIED TOMATO SOUP 24

AGED CHEDDAR, FONTINA, MUENSTER, FRIES

### 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  
WWW.COVINANYC.COM @COVINA\_NYC 3/2/18

## 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 32

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, RICOTTA, SAN MARZANO SUGO

### BUCATINI 24

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

## PIZZA

### MARGHERITA 26

HOUSE FIOR DI LATTE, MOZZARELLA, TOMATO, BASIL

### SPICY HONEY 26

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

### PORK CARNITAS 26

CHIHUAHA CHEESE, RAJAS CREMA, SALSA ROJA & VERDE

### 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

CHEF TIM & NANCY CUSHMAN OWNERS

ANNISHA GARCIA CHEF DE CUISINE

ROBERT CASTELLON GENERAL MANAGER

127 E 27TH STREET, NEW YORK NY 10016

# COVINA



BAR • RESTAURANT • CAFE



## 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 9  
ZERO GRAVITY CONEHEAD IPA, 5.6% VT 12oz 7  
BARRIER BREWING CO MONEY IPA, 7.3% NY 16oz 10  
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  
PHILIPPE GONET CHAMPAGNE NV, FRANCE 30

### WHITE

PINOT GRIS MACHINE BREAKER WILLAMETTE VALLEY 2015 16  
GRÜNER VELTLINER WESZELI KAMPTAL 2016, AUSTRIA 16  
CHENIN BLANC CHAMPALOU VOUVRAY 2016, FRANCE 16  
MALVASIA BIRICHINO MONTEREY 2014, USA 14  
GRECHETTO BARBERANI UMBRIA 2015, ITALY 14  
CHARDONNAY HELLER ESTATES CARMEL VALLEY 2015, CA 15

### ROSÉ

PUECH-HAUT LANGUEDOC 2017, FRANCE 18  
AMEZTOI BASQUE COUNTRY 2014, SPAIN 16

### RED

NEBBIOLO CLENDENEN FAMILY VINEYARDS 2015, CA 16  
PINOT NOIR WALTER SCOTT WILLIAMETTE VALLEY 2016 20  
GRENACHE-BLEND JEAN-FRANÇOIS GRAS CÔTES DU RHÔNE 2016, FR 16  
CABERNET SAUV.-BLEND BARON DE BRANE MARGAUX 2011, FR 20  
BARBERA DE FORVILLE PIEDMONT 2016, ITALY 14  
TEMPRANILLO LOPEZ DE HEREDIA CUBILLO RIOJA 2008, SPAIN 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 PEEPER PALE ALE, 5.5% 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

