

COVINA

BAR • RESTAURANT • CAFE

SHARE

HUMMUS 18

GREEN GARLIC & MEYER LEMON, MARKET VEGETABLES, CALIFORNIA FIRST COLD PRESSED OLIVE OIL, TOASTED CUMIN, FRESH PITA

CHEF ANNISHA'S SUMMER "CEVICHE"* 17
SPICY MEXICAN COCTEL OF SHRIMP, SCALLOPS, OCTOPUS, AVOCADO, JALAPENO, TOMATO

BURRATA & HEIRLOOM TOMATOES 19
CHARRED EGGPLANT PUREE, AGED BALSAMIC, TORN HERBS

CHICKEN LIVER & FOIE GRAS MOUSSE 18
RADISH, CRISPY CHICKEN SKIN, SABA, GRILLED TOAST

HUNGARIAN POTATO FRY BREAD 18
SMOKED SALMON, KEFIR RANCH, CRISPY CAPERS, FRESH HERBS

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

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 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

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

RIGATONI 29
SPRING LAMB RAGU, PECORINO SARDO

WOOD GRILLED

HOUSEMADE SMOKED CHICKEN HOT DOG 19
PORK, MELTED BRIE, TRUFFLED DIJONAISE, DASHI PICKLE RELISH, FRIES

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 VODOO BUTTER, THAI BASIL & HERBS, GRILLED LIME

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

PIZZA

MARGHERITA 26
HOUSE FIOR DI LATTE, MOZZARELLA, SAN MARZANO 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 2
HOUSE FIOR DI LATTE, MOZZARELLA, SAN MARZANO TOMATO

SIDES

SAUTEED SPINACH 11
GARLIC, LEMON, OLIVE OIL

CHARRED BROCCOLINI 15
TONNATO SAUCE, NUTRITIONAL YEAST, LEMON ZEST

WOOD OVEN ROASTED ASPARAGUS 15
PARMESAN, LEMON ZEST

BABY POTATO SALAD 13
GRILLED RAMPS, GRATED HORSERADISH, MUSTARD-TARRAGON VINAIGRETTE

FRIES 8

TRUFFLE FRIES 12
PARMESAN, CRISPY HERBS

SIMPLE GREENS 8
RED WINE-DIJON VINAIGRETTE

*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

CHEF TIM & NANCY CUSHMAN OWNERS
ANNISHA GARCIA CHEF DE CUISINE ROBERT CASTELLON GENERAL MANAGER

127 E 27TH STREET, NEW YORK NY 10016

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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 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

