

COVINA

BAR • RESTAURANT • CAFE

SHARE

HUMMUS 18

GREEN GARLIC & MEYER LEMON, MARKET VEGETABLES, CALIFORNIA FIRST COLD PRESSED OLIVE OIL, GRILLED RAMPS, 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, PEAR, 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 +9

CHICKEN +6

STEAK +12

SANDWICHES

GRILLED CHEESE & CURRIED TOMATO SOUP 24

AGED CHEDDAR, FONTINA, MUENSTER, FRIES

SMOKED WAGYU BRISKET SANDWICH 26

SAUERKRAUT, APPENZELER 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 25

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

SPICY PIRI PIRI CHICKEN 29

TOMATO-CUCUMBER SALAD, SHALLOT YOGURT PARSLEY

8 OZ WAGYU SKIRT STEAK 36

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

PIZZA

MARGHERITA 24

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

CHIHUAHUA CHEESE, RAJAS CREMA, SALSA ROJA & VERDE

PROSCIUTTO & ARUGULA 26

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 12

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 5/1/18

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 ORANGE LIQUER AND A FEW DROPS OF ANGOSTURA BITTERS.

CITRUS AND SUNSHINE 16

NAMED AFTER WHAT IT TASTES LIKE! GIN, GRAPEFRUIT, LEMON, FINISHED WITH A SPICY LITTLE KICK.

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 16

OCEANY, EASY-DRINKING MANZANILLA SHERRY IS PAIRED WITH PEACH AND LEMONGRASS AND GARNISHED WITH WILD ABANDON

PARK SOUTH SWIZZLE 16

PLANTATION PINEAPPLE RUM WITH HONEY, LIME AND TIKI BITTERS 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.

SIGUR ROSA 16

A REFRESHING EXPRESSION OF THE 50/50 MARTINI WITH PISCO, COCCHI ROSA AND ORANGE BITTERS

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

MATA I COLOMA CAVA 2014, SPAIN 14

VAL DE MER ROSÉ NON DOSAGE, FRANCE 16

PHILIPPE GONET CHAMPAGNE NV, FRANCE 30

WHITE

SAUVIGNON BLANC LA CROIX DE CARBONNIEUX 2016, FR 22

GRÜNER VELTLINER WESZELI KAMPTAL 2016, AUSTRIA 16

CHENIN BLANC CHAMPALOU VOUVRAY 2016, FRANCE 16

ROUSSANNE MALMONT COTES DU RHONE 2014, FRANCE 14

VERDICCHIO GIOVANNI BALDESCHI BALLEANI 2009, ITALY 15

CHARDONNAY TALLEY ARROYO GRANDE VALLEY 2015, USA 18

ROSÉ

PUECH-HAUT LANGUEDOC 2017, FRANCE 18

AMEZTOI BASQUE COUNTRY 2014, SPAIN 16

RED

NEBBIOLO PALMINA SANTA BARBARA 2010, USA 18

PINOT NOIR FREEMAN SONOMA COUNTY 2016, USA 22

GRENACHE-BLEND JEAN-FRANÇOIS GRAS CÔTES DU RHÔNE 2016, FR 16

BARBERA DE FORVILLE PIEDMONT 2016, ITALY 14

TEMPRANILLO LOPEZ DE HEREDIA CUBILLO RIOJA 2009, SPAIN 17

CABERNET SAUV.-BLEND WHITEHALL LANE NAPA VALLEY 2015, USA 22

SHERRY

LA CIGARRERA MANZANILLA SHERRY 9

BODEGAS GRANT LA GARROCHA OLOROSSO SHERRY 10

SAKE

HAKKAISAN HONJOZO, 15.5% NIIGATA JAPAN 11

HAKKAISAN JUNMAI GINJO, 15% NIIGATA JAPAN 13