



SHARE

MEATBALLS 14

PORK, VEAL, BEEF, SAN MARZANO SUGO, PARMESAN

SNAPPER CEVICHE* 17

SWEET POTATO, CILANTRO, RED ONION, CRISPY CHIPS

BURRATA & PROSCIUTTO 17

WOOD ROASTED RADICCHIO AND PEAR, LOCAL HONEY, TOASTED HAZELNUTS, AGED BALSAMIC

BRAISED PORK BELLY 17

CREAMY CELERY ROOT PUREE, PICKLED FENNEL, APPLE, FRISEE

HUNGARIAN POTATO FRY BREAD 18

SMOKED SALMON, KEFIR RANCH, CRISPY CAPERS, FRESH HERBS

HUMMUS 18

CALIFORNIA FIRST PRESS OLIVE OIL, TOASTED CUMIN, MARKET VEGETABLES, GRILLED PITA

CHICKEN LIVER & FOIE GRAS MOUSSE 18

RADISH, CRISPY CHICKEN SKIN, SABA, GRILLED TOAST

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

HERB MARINATED HALF CHICKEN 25

PERILLA, LEMON JUS

WAGYU TRI TIP STEAK 32

LENTILS, CHORIZO, CHIMICHURRI

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

PROSCIUTTO & ARUGULA 26

HOUSE FIOR DI LATTE, MOZZARELLA, TOMATO

FONTINA & BRUSSELS SPROUT 26

MASCARPONE & FONTINA BÉCHAMEL, PEAR, RUNNY EGG

GREENS

MARKET GREENS 16

ENDIVE, RADICCHIO, FRISEE, KALE, PISTACHIOS, PERSIMMON, CIDER-TARRAGON VINAIGRETTE

WOOD GRILLED CHOPPED CHICKEN SALAD 22

MIXED GREENS, AVOCADO, BLUE CHEESE, PARMESAN, GREEN & RED ONION, CHICKPEAS, 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, 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

PAPARDELLE 23

PORK AND VEAL WHITE BOLOGNESE, PECORINO SARDO

LAMB CANNELLONI 25

PROVOLONE BECHAMEL, PECORINO, PARMESAN

SIDES

SAUTEED SPINACH 11

GARLIC, LEMON, OLIVE OIL

CHARRED BROCCOLINI 15

TONNATO SAUCE, NUTRITIONAL YEAST, LEMON ZEST

WOOD OVEN ROASTED CAULIFLOWER 13

ROMESCO, SPICY HONEY, HERBS

GRILLED ACORN SQUASH 13

SPICY YOGURT, SALSA VERDE, MARCONA ALMONDS, CILANTRO

SMASHED & SMOKED MARBLE POTATOES 10

SCALLION AIOLI

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 CLAIRE MAKLEY GENERAL MANAGER

127 E 27TH STREET, NEW YORK NY 10016

COVINA



BAR • RESTAURANT • CAFE



BEFORE DINNER COCKTAILS

FANCY 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.

VESPER 15

ORIGINALLY MADE FAMOUS BY JAMES BOND IN 1953, THIS MARTINI-ESQUE COCKTAIL WILL MAKE YOU FEEL LIKE 007 EVEN IF IT IS STIRRED AND NOT SHAKEN.

A GIFT HORSE 16

NAVY STRENGTH GIN, TEQUILA, BLUEBERRIES, & ROOT SPICE ALL THROWN INTO ONE REFRESHING CITRUS COCKTAIL.

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 PEAR, APPLE BRANDY AND GARNISHED WITH WILD ABANDON

EL DIABLO 14

MEZCAL & TEQUILA WITH A TOUCH OF CASSIS, FINISHED WITH GINGER BEER AND A LITTLE EXTRA GINGER.

COVINA COLADA 16

THE NAME SAYS IT ALL. OUR OVERPROOF VERSION OF THE CLASSIC WE ALL LOVE.

OUTONO 16

CACHACA, SWEET VERMOUTH AND BLACKSTRAP'S FALL FLAVORS ROUNDED OUT BY PINEAPPLE RUM.

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

BARRIER BREWING CO IMPOSTER, 5.0% NY 16oz 10

BROOKLYN LAGER, 5.2% BROOKLYN 12oz 9

TOAST MUCH KNEADED CRAFT LAGER, 5.0% NY 12oz 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

FOUNDERS PORTER, 6.5% MI 12oz 8

BAD SEED DRY HARD CIDER, 6.9% NY 12oz 8

ERDINGER (NON-ALCOHOLIC) WEISSBRÄU, GERMANY 12oz 6

WEIHENSTEPHANER HEFEWEIZEN, 5.4% GERMANY 16.9oz 10

MAINE PEEPER PALE ALE, 5.5% 16.9oz ME 28

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

FRIULANO GRADIS'CIUTTA FRIULI-VENEZIA GIULIA 2016, ITALY 14

SAUVIGNON BLANC LA CROIX DE CARBONNIEUX 2016, FR 20

PINOT BLANC AYRES VINEYARD WILLAMETTE V. 2016, USA 15

GRENACHE BLANC ORTO VINS MONTSANT 2016, SPAIN 14

VERDICCHIO GIOVANNI BALDESCHI BALLEANI 2009, ITALY 12

CHARDONNAY TALLEY ARROYO GRANDE VALLEY 2015, USA 18

ROSÉ

ERNEST VINEYARDS SONOMA COUNTY 2017, USA 14

CANTINE DEL NATAIO BASILICATA 2016, ITALY 12

RED

NEBBIOLO PALMINA SANTA BARBARA 2010, USA 14

PINOT NOIR FREEMAN SONOMA COUNTY 2016, USA 20

GRENACHE CASTILLO MONJARDIN NAVARRA 2017, SPAIN 16

TEMPRANILLO SIERRA CANTABRIA CRIANZA RIOJA 2015, SPAIN 17

CABERNET SAUV. TRAINWRECK NORTH COAST 2015, USA 20

SHIRAZ CLONAKILLA HILLTOPS 2015, AUS 18

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



DRAFT

MILLER HIGH LIFE, 4.6% WI 7

MONTAUK SESSION IPA, 4.9% MONTAUK 9

OMMEGANG RARE VOS, 6.5% OMMEGANG 9

OTHER HALF IPA, 7.1% BROOKLYN 9

NINE PIN SIGNATURE CIDER, 6.7%, ALBANY 9

