



COVINA



ITALIAN DONUTS 12

WHIPPED LIONI LATTICINI RICOTTA, SEASONAL JAM

AVOCADO TOAST 13

ELI'S BAKERY WHOLE WHEAT BREAD, ALEPPO PEPPER, LEMON, CALIFORNIA FIRST PRESS OLIVE OIL, SEEDS + SPROUTS, BASIL

MEATBALLS 15

PORK, VEAL, BEEF, SAN MARZANO SUGO, PARMESAN

BURRATA + HEIRLOOM TOMATOES 17

CHARRED EGGPLANT PUREE, AGED BALSAMIC, TORN HERBS, GRILLED BREAD

MORNING YOGURT BOWL 14

GREEK YOGURT, HONEY, SEASONAL FRUITS + BERRIES, HOUSEMADE GRANOLA

QUICHE LORRAINE 14

LEEKs, NUESKE'S SMOKED BACON, GRUYERE, SERVED WITH GREENS & HOME FRIES

CALIFORNIA FRITTATA 15

EGG WHITES, KALE, TOMATOES, ASPARAGUS, HAAS AVOCADO, FETA

COVINA OMELETTE 16

CHEDDAR, TRUFFLE OIL, PARMESAN, SERVED WITH GREENS ~ SUBSTITUTE EGG WHITES +3

SHAKSHUKA 17

BAKED EGGS, SPICED TOMATO SAUCE, ASPARAGUS, CHICKPEAS, HERB CHUTNEY, HOUSEMADE PITA

CHILAQUILES 16

CORN TORTILLAS, HAAS AVOCADO, SALSA VERDE, CREMA, FETA, BLACK BEAN REFritos ~ ADD EGG +2

LEMON + RICOTTA PANCAKES 16

LEMON CURD, FRESH BERRIES + BUTTERNUT MOUNTAIN FARM VERMONT MAPLE SYRUP

CRISPY HALLOUMI EGG SKILLET 18

SUNNY SIDE UP EGGS, ROASTED TOMATOES, ROMESCO, BEE'S KNEES SPICY HONEY, GRILLED BREAD

HUNGARIAN POTATO FRY BREAD 21

CATSMO ARTISAN SMOKEHOUSE SMOKED SALMON, HAAS AVOCADO, SCRAMBLED EGGS, CRISPY CAPERS, HERBS, LEMON CRÈME FRAÎCHE



TWO FREE-RANGE EGGS 6

ANY STYLE

TOASTED BREAD 4

WHITE OR WHOLE WHEAT; SERVED WITH BUTTER + SEASONAL PRESERVES

BOWL OF SEASONAL BERRIES 8

HOME FRIES 7

SIMPLE GREEN SALAD 8

FRIES 8

FINE SEA SALT

TRUFFLE FRIES 12

PARMESAN, CRISPY HERBS

NUESKE'S SMOKED BACON 7

MAPLE PORK SAUSAGE 7

SMOKED SALMON 12

GREENS

PEA SHOOTS + BABY SWISS CHARD SALAD 17

PEA TENDRILS, SUGAR SNAP PEAS, RICOTTA SALATA, MEYER LEMON VINAIGRETTE

WOOD GRILLED CHOPPED CHICKEN SALAD 22

MIXED GREENS, HAAS AVOCADO, BLUE CHEESE, PARMESAN, GREEN + RED ONION, CHICKPEAS, NUESKE'S SMOKED BACON, TOMATO, SWEET & SPICY DRESSING

COVINA CAESAR SALAD 18

WHOLE ROMAINE LEAVES, PARMESAN, CAESAR DRESSING, ANCHOVY, GRILLED CROUTONS

BABY ARUGULA + WATERCRESS SALAD 18

SHAVED FENNEL, CUCUMBER, HOUSE CRUNCH, VERMONT CLOTHBOUND CHEDDAR, CREAMY HERB DRESSING

ADD TO YOUR GREENS: ÒRA KING SALMON +9 ORGANIC CHICKEN +6 SNAKE RIVER FARMS WAGYU SKIRT STEAK +12

PIZZA

MARGHERITA 24

HOUSEMADE FIOR DI LATTE, MOZZARELLA, SAN MARZANO TOMATO, BASIL

COPPA + SPINACH 26

SALUMERIA BIELLESE SPICY COPPA, LIONI LATTICINI RICOTTA, PICKLED ONIONS, CALABRIAN CHILIES

SPICY HONEY 26

SOPPRESSATA, PROVOLONE BECHAMEL, BEE'S KNEES SPICY HONEY, BLACK PEPPER

PROSCIUTTO + ARUGULA 26

18 MONTH PROSCIUTTO DI PARMA, SAN MARZANO SUGO, ARUGULA

SANDWICHES

COVINA CROISSANT SANDWICH 19

SCRAMBLED EGGS, NUESKE'S SMOKED BACON, CHEDDAR, HAAS AVOCADO, TOMATO, HERB AIOLI

CROQUE MONSIEUR 20

NORTH COUNTRY SMOKEHOUSE BLACK FOREST HAM, HONEY, GRUYERE, PROVOLONE BECHAMEL ~ ADD EGG +2

HOUSE SMOKED PORK BELLY SANDWICH 18

BRIOCHE, HORSERADISH SPREAD, HEIRLOOM TOMATO, ARUGULA, HAAS AVOCADO ~ ADD EGG +2

COVINA BURGER 24

WAGYU + GROUND CHUCK, AMERICAN CHEESE, DASHI PICKLE, SPECIAL SAUCE & FRIES ~ ADD EGG +2

CHEF TIM & NANCY CUSHMAN OWNERS

ANNISHA GARCIA CHEF DE CUISINE

CLAIRE MAKLEY GENERAL MANAGER

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

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COVINA



COCKTAILS 16

COVINA BELLINI

GIFFARD CREME DE PECHE, FERRARI TRENTO SPARKLING ROSATO, ORANGE BLOSSOM

BLOODY MARY

HOUSE RECIPE, CHOICE OF VODKA, GIN, MEZCAL OR AQUAVIT

PENDENNIS CLUB

AVIATION GIN OR TITO'S VODKA, APRICOT EAU DE VIE, LEMON, MANZANILLA SHERRY & ORANGE BLOSSOM

SOUTH X SOUTHWEST

PUEBLO VIEJO TEQUILA BLANCO, GIFFARD GRAPEFRUIT, CLUB SODA, LIME, CHILI

SAN FRANCISCO PUNCH

PLANTATION STIGGINGS' FANCY PINEAPPLE RUM, SINGANI 63, GRAPEFRUIT, LIME, LUXARDO MARASCHINO

MINT JULEP

WELLER SPECIAL RESERVE BOURBON, MINT, MANZANILLA SHERRY

SHERRY COBLER

MANZANILLA SHERRY, PIERRE FERAND DRY CURACAO, BITTERMENS TIKI BITTERS, CINNAMON



WINE

BY THE GLASS

SPARKLING

MARQUES DE CACERES BRUT CAVA NV, SPAIN 14
SOMMARIVA CONEGELINO EXTRA DRY ROSATO 2014, ITALY 14

WHITE

PINOT GRIGIO GRADIS'CIUTTA FRIULI-VEN. GIULIA 2017, IT 18
SAUVIGNON BLANC LA CROIX DE CARBONNIEUX 2016, FR 22
ASSYRTIKO KTIMA BIBLIA CHORA ANGEON 2017, GR 15
ENCRUZADO GOTA WINE PRUNUS DAO 2017, PORTUGAL 13
MALVASIA I CLIVI FRIULI-VENEZIA GIULIA 2017, ITALY 14
CHARDONNAY FAILLA SONOMA COAST 2016, USA 20

ROSÉ

TXOMIN ETXANIZ GETARIAKO TXAKOLINA 2018, SPAIN 16
ERNEST VINEYARDS SONOMA COUNTY 2017, USA 14

RED

AGLIANICO MADONNA DELLA GRAZIE BASILICATA 2015, ITALY 13
PINOT NOIR CHANIN SANTA BARBARA 2016, USA 20
GRENACHE TIM SMITH BUGALUGS SOUTH AUSTRALIA 2018, AUS 15
SYRAH MONTE RIO CELLARS NORTH COAST 2016, USA 19
SANGIOVESE FONTODI CHIANTI CLASSICO 2013, ITALY 22
CABERNET SAUV. QUIXOTE PANZA STAGS' LEAP 2016, USA 25

SHERRY

ORLEANS BORBON MANZANILLA 9
BODEGAS HIDALGO NAPOLEON AMONTILLADO 9
BODEGAS GRANT LA GARROCHA OLOROSO 10

SAKE

HAKKAISAN HONJOZO, NIIGATA JAPAN 12
HAKKAISAN JUNMAI GINJO, NIIGATA JAPAN 13

TEA & JUICE

FRESH SQUEEZED ORANGE JUICE 5
HARNEY & SONS TEA 5
ENGLISH BREAKFAST~MINT VERBENA~
HOT CINNAMON SPICE~JAPANESE SENCHA~
CHAMOMILE

ZERO PROOF 15

JUNIPER TONIC

JUNIPER, TONIC, FEVER-TREE CLUB SODA

PINEAPPLE + SPICE

SEEDLIP SPICE 94, PICKLED PINEAPPLE SHRUB, FEVER-TREE CLUB SODA

COLIN THOMAS

SEEDLIP GROVE 42, LEMONGRASS, FEVER-TREE CITRUS TONIC

BEER & CIDER

DRAFT 9

GREENPORT HARBOR TIDAL LAGER, 4.7% LONG ISLAND, NY
MONTAUK PILSNER, 5.4% MONTAUK, NY
OMMEGANG WITTE, 5.2% COOPERSTOWN, NY
FIVE BOROUGHS TINY JUICY IPA, 5.2% QUEENS, NY
NINE PIN SIGNATURE CIDER, 6.7% ALBANY, NY

BOTTLES & CANS

BARRIER BREWING IMPOSTER PILSNER, 5% NY 16oz 10
HALF ACRE DAISY CUTTER PALE ALE, 5.2% IL 16oz 9
CIGAR CITY GUAYABERA CITRA PALE ALE, 5.5% FL 12oz 8
DOGFISH HEAD SEA QUENCH ALE, 4.9% DE 12oz 8
BROOKLYN LAGER, 5.2% NY 12oz 8
BROOKLYN SORACHI ACE, 7.2% NY 12oz 8
ERDINGER (NON-ALCOHOLIC), GERMANY 12oz 6

COFFEE

COFFEE 3
ESPRESSO 3
MACCHIATO 3.25
AMERICANO 3.25
ICED COFFEE 4
CAPPUCCINO 4
LATTE 5

