

COVINA

BAR • RESTAURANT • CAFE

SHARE

TABOULEH GRAIN BOWL 9
RED QUINOA, BULGER, TOMATOES, CUCUMBER, PARSLEY,
LEMON, EXTRA VIRGIN OLIVE OIL

BAJA CEVICHE* 17
AVOCADO, CUCUMBER, RED ONION, TOMATO, TORTILLA
CHIPS

WOOD OVEN ROASTED CAULIFLOWER 13
ROMESCO, SPICY HONEY, HERBS

BURRATA + HEIRLOOM TOMATOES 17
CHARRED EGGPLANT PUREE, AGED BALSAMIC, TORN HERBS

MEATBALLS 15
PORK, VEAL, BEEF, SAN MARZABI SUGO, PARMESAN

SANDWICHES

GRILLED CHEESE & CURRIED TOMATO SOUP 18
AGED CHEDDAR, FONTINA, MUENSTER, SIMPLE GREENS

WOOD GRILLED CHICKEN CLUB 15
NUESKE'S BACON, BIBB LETTUCE, HEIRLOOM TOMATO,
HERB AIOLI, GREENS

COVINA BURGER 24
WAGYU & GROUND CHUCK, AMERICAN CHEESE,
DASHI PICKLE, SPECIAL SAUCE & FRIES

HUMMUS BOWLS

ROASTED CAULIFLOWER 14
SHALLOT YOGURT, TORN HERBS, GRILLED PITA

CLASSIC CALIFORNIA 16
CALIFORNIA FIRST PRESS OLIVE OIL, TOASTED CUMIN,
MARKET VEGETABLES, GRILLED PITA

BRAISED CHICKEN 17
SHAWARMA SPICES, SHALLOT, HERB CHUTNEY, TORN
HERBS, GRILLED PITA

GREENS

WOOD GRILLED CHOPPED CHICKEN SALAD 22
MIXED GREENS, AVOCADO, BLUE CHEESE, PARMESAN,
GREEN & RED ONION, CHICKPEAS, NUESKE'S SMOKED
BACON, TOMATO, SWEET & SPICY DRESSING

COVINA CAESAR 18
WHOLE ROMAINE LEAVES, PARMESAN, CAESAR DRESSING,
ANCHOVY, GRILLED CROUTONS

BABY ARUGULA + WATERCRESS SALAD 18
SHAVED FENNEL, CUCUMBER, HOUSE CRUNCH,
CLOTHBOUND CHEDDAR, CREAMY HERB DRESSING

ADD ON WOOD GRILLED

SALMON +9 CHICKEN +6 STEAK +12

CHEF TIM & NANCY CUSHMAN OWNERS

ANNISHA GARCIA CLAIRE MAKLEY
CHEF DE CUISINE GENERAL MANAGER

127 E 27TH STREET, NEW YORK, NY 10016

PIZZA

MARGHERITA 24
HOUSE FIOR DI LATTE, MOZZARELLA, TOMATO, BASIL

SPICY HONEY 26
SOPPRESSATA, PROVOLONE BÉCHAMEL, HOUSE FIOR DI
LATTE, MOZZARELLA, SPICY HONEY, BLACK PEPPER

FONTINA & BRUSSELS SPROUTS 26
MASCARPONE & FONTINA BECHAMEL, PEAR, RUNNY EGG

PROSCUITTO & ARUGULA 26
HOUSE FIOR DI LATTE, MOZZARELLA, TOMATO

WOOD GRILLED

HERB MARINATED HALF CHICKEN 25
CHARRED TOMATOES, BASIL, GRILLED LEMON

SALMON FILLET 28
MEYER LEMON BEURRE BLANC, TARRAGON OIL

WAGYU SKIRT STEAK 32
LENTILS, CHORIZO, CHIMICHURRI

SIDES

SIMPLE GREENS 8
CHAMPAGNE-DIJON VINAIGRETTE

SAUTEED SPINACH 11
GARLIC, LEMON, OLIVE OIL

CHARRED BROCCOLINI 15
TONNATO SAUCE, NUTRITIONAL YEAST, LEMON ZEST

TRUFFLE FRIES 12
PARMESAN, CRISPY HERBS

FRIES 8

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

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WINE

BY THE GLASS

SPARKLING

MARQUES DE CACERES BRUT CAVA NV, SPAIN 14
TERRAZZE DELL'ETNA BRUT ROSÉ SICILY 2013, ITALY 16
VEUVE FOURNY BRUT NATURE NV, FRANCE 25

WHITE

PINOT GRIGIO GRADIS'CIUTTA FRIULI-VENEZIA GIULIA 2017, IT 18
SAUVIGNON BLANC LA CROIX DE CARBONNIEUX 2017, FR 22
ALBARINO FENTO RIAS BIASAS 2017, SPAIN 15
ENCRUZADO GOTA WINE PRUNUS DAO 2017, PORTUGAL 13
MALVASIA I CLIVI FRIULI-VENEZIA GIULIA 2016, ITALY 14
CHARDONNAY FAILLA SONOMA COAST 2016, USA 20

ROSÉ

TXOMIN ETXANIZ GETARIAKO TXAKOLINA 2016, SPAIN 16
ERNEST VINEYARDS SONOMA COUNTY 2017, USA 14

RED

NERO D'AVOLA CANTINE BARBERA LU CORI SICILY 2017, 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 18
SANGIOVESE FONTODI CHIANTI CLASSICO 2013, ITALY 22
CABERNET SAUV. QUIXOTE PANZA STAGS' LEAP 2016, USA 24

SHERRY

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

SAKE

HAKKAISAN HONJOZO, 15.5% NIIGATA JAPAN 11
HAKKAISAN JUNMAI GINJO, 15% NIIGATA JAPAN 13

COFFEE, TEA & JUICE

(SOURCED BY COUNTER CULTURE)

COFFEE 3
ESPRESSO 3
MACCHIATO 3.25
AMERICANO 3.25
ICED COFFEE 4
CAPPUCCINO 4
LATTE 5
FRESH SQUEEZED ORANGE JUICE 5
HARNEY & SONS TEA 5
ENGLISH BREAKFAST – CHAMOMILE – MINT VERBENA –
HOT CINNAMON SPICE – JAPANESE SENCHA

ZERO PROOF 15

JUNIPER TONIC
JUNIPER, TONIC, FEVERTREE CLUB SODA

PINEAPPLE + SPICE
SEEDLIP SPICE 94, PICKLED PINEAPPLE SHRUB, FEVERTREE
CLUB SODA

COLIN THOMAS
SEEDLIP GROVE 42, LEMONGRASS, FEVERTREE CITRUS
TONIC

COCKTAILS 16

EXPRESSIONS OF AMERICA

PENDENNIS CLUB
AVIATION GIN OR TITO'S VODKA, APRICOT EAU DE VIE,
LEMON, MANZANILLA SHERRY & ORANGE FLOWER WATER

PALOMA
PUEBLO VIEJO TEQUILA BLANCO, GIFFARD GRAPEFRUIT,
CLUB SODA, ANCHO CHILE

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

MINT JULEP
WELLER SPECIAL RESERVE BOURBON, MINT,
MANZANILLA SHERRY

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

BEER

DRAFT 9

GREENPORT HARBOR TIDAL LAGER, 4.7% LONG ISLAND, NY
MONTAUK PILSNER, 5.4% MONTAUK, NY
OMMEGANG WITTE, 5.2% COOPERSTOWN, NY
SINGLECUT HALF-STACK IPA, 6.6% QUEENS, NY
NINE PIN SIGNATURE CIDER, 6.7% ALBANY, NY

BOTTLES & CANS

BARRIER BREWING IMPOSTER PILSNER, 5.0% 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