

# COVINA

BAR • RESTAURANT • CAFE

## 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 & 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

## 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

### CAESAR 18

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

### MARKET GREENS 16

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

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

## 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 VODOO BUTTER, THAI BASIL & HERBS, GRILLED LIME

### HERB MARINATED HALF CHICKEN 25

PERILLA, LEMON JUS

### WAGYU SKIRT STEAK 36

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,

## 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

### CRISPY BRUSSELS SPROUTS 14

CREAMY BALSAMIC, APPLE MOSTARDA

### SMASHED & SMOKED MARBLE POTATOES 10

SCALLION AIOLI

### FRIES 8

### TRUFFLE FRIES 12

PARMESAN, CRISPY HERBS

### SIMPLE GREENS 8

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
WWW.COVINANYC.COM @COVINA\_NYC 1/2/19

CHEF TIM & NANCY CUSHMAN OWNERS  
ANNISHA GARCIA CHEF DE CUISINE CLAIRE MAKLEY GENERAL MANAGER

127 E 27TH STREET, NEW YORK NY 10016

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## COCKTAILS 16

### EXPRESSIONS OF AMERICA

#### PENDENNIS CLUB

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

#### SABOR DE SOLEDAD

PUEBLO VIEJO REPOSADO, PEAR EAU DI VIE, GINGER, YELLOW CHARTREUSE, LIME & CLUB SODA

#### AIRMAIL

RHUM AGRICOLE, PIERRE FERRAND 1840 COGNAC, NONINO AMARO, HONEY, CITRUS & SPARKLING WINE

#### BRANDY OLD FASHIONED (W.O.F.)

PIERRE FERRAND 1840 COGNAC, ORANGE, LUXARDO CHERRY & ANGOSTURA BITTERS

#### STONE PONY

LAIRD'S APPLE BRANDY, CYNAR AMARO & LEMON

#### INTO THE WILD

BEEFEATER GIN, ST. GEORGE TERROIR, DRY VERMOUTH, YELLOW CHARTREUSE, DOUGLAS FIR & GRAPEFRUIT BITTERS

## COVINA CLASSICS

#### MEZCALERO

COMBIER, DEL MAGUEY VIDA MEZCAL, LIME, GINGER & GRAPEFRUIT BITTERS

#### WINTER DAIQUIRI

APPLETON RUM, LIME, CLOVE & GRAPEFRUIT PEEL

#### SCOFFLAW

KNOB CREEK RYE, DRY VERMOUTH, SWEET VERMOUTH, POMEGRANATE & CITRUS

#### MODERN MEDICINE


MONKEY SHOULDER, TALISKER 10YR SCOTCH, GINGER, LEMON & HONEY

#### BOULEVARDIER

EVAN WILLAIMS BONDED, CAMPARI & VERMOUTH

#### SHERMAN'S NECKTIE

CYNAR AMARO, PIERRE FERRAND 1840 COGNAC, DEL MAGUEY VIDA MEZCAL, OLOROSO SHERRY, BRANCA MENTA & MOLE BITTERS



## BEER & CIDER

### BOTTLES & CANS

BARRIER BREWING IMPOSTER PILSNER, 5.0% NY 16oz 10

HALF ACRE DAISY CUTTER PALE ALE, 5.2% IL 16oz 9

SMUTTYNOSE OLD BROWN DOG, 6.7% NH 12oz 7

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

BROOKLYN SORACHI ACE, 7.2% NY 12oz 8

ERDINGER (NON-ALCOHOLIC), GERMANY 12oz 6

FOUNDERS ROBUST PORTER 6.5% MI 12oz 8

## WINE



### BY THE GLASS

#### SPARKLING

ANTECH BRUT BLANQUETTE DE LIMOUX 2015, FRANCE 14

TERRAZZE DELL'ETNA BRUT ROSÉ SICILY 2013, ITALY 15

PHILIPPE GONET CHAMPAGNE NV, FRANCE 25

#### WHITE

PINOT GRIGIO GRADIS'CIUTTA FRIULI-VENEZIA GIULIA 2017, IT 16

SAUVIGNON BLANC LA CROIX DE CARBONNIEUX 2017, FR 20

ALBARINO FENTO RIAS BIAIXAS 2017, SPAIN 15

ENCRUZADO GOTA WINE PRUNUS DAO 2017, PORTUGAL 12

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 12

PINOT NOIR ARGUS NAPA VALLEY 2016, USA 20

GRENACHE PAXTON MCLAREN VALLEY 2016, AUSTRALIA 15

SANGIOVESE FONTODI CHIANTI CLASSICO 2013, ITALY 19

CABERNET SAUV. GUNDLACH BUNDSCHU SONOMA V. 2014, USA 22

SHIRAZ CLONAKILLA HILLTOPS 2015, AUS 18

#### SHERRY

ORLEANS BORBÓN MANZANILLA 10

BODEGAS HIDALGO NAPOLEON AMONTILLADO 12

BODEGAS GRANT LA GARROCHA OLOROSO SHERRY 12

## SAKE

HAKKAISAN HONJOZO, 15.5% NIIGATA JAPAN 12

HAKKAISAN JUNMAI GINJO, 15% NIIGATA JAPAN 13



### DRAFT 9

WEIHENSTEPHANER, 5.1% GERMANY

VICTORY PRIMA PILS, 5.3% DOWNINGTON, PA

OMMEGANG WITTE, 5.2% COOPERSTOWN, NY

SINGLECUT HALF-STACK IPA, 6.6% QUEENS, NY

NINE PIN SIGNATURE CIDER, 6.7% ALBANY, NY

