

Olives \* 8

## LATE NIGHT MENU (FROM 11PM)

For guests with serious food allergies we highly suggest not to eat here. We cannot guaranty any cross contamination of foods.
We cannot guaranty that any of our products are safe to consume

for people with allergies. Rintintin will not assume any liability for adverse reactions to food consumed, or items one may come in contact

with while eating our products. We don't accept any dollar bills over \$ 20.

Preserved Lemon and Herbs  $\begin{tabular}{ll} \textbf{Watermelon Gazpacho}^* \ 14 \\ \textbf{Watermelon, Tomato, Celery, Persian Cucumber, Bell Pepper,} \\ \end{tabular}$ 

Spanish Onion, Sherry Vinegar, evoo

Ceviche \* 21 Fluke, Cucumber "Leche De Tigre", Shallots, Serrano Peppers, Diced Tomato, Celery, Fresh Cilantro,

Plantain Chips (when available) Mezze Plate 19

Olives, Hummus, Tzatziki, Spicy Feta, Artichoke Dip, Cornichons, Veggie Sticks, Pita Bread

Tagliata Di Manzo\* 22 Thinly Sliced Filet Mignon on sizzling cast iron, Arugula, Shaved Parmesan & Lemon

1/2 Dz./ 1Dz. East Coast Oysters \* 22/36 mignonette, cocktail sauce, horseradish Pommes Frites\* 14

Fried Calamari 21 Black Aioli & Marinara

Grilled Classic NY Strip Steak (au poivre)  $^{\star}$  39 Grass-fed 12oz. Steak Choice of Pommes Frites or Side Salad Chimichurri & Au Poivre Sauce

add Broccoli Rabe 4

Rintintin Burger 19 Chipotle Aioli, House Made Ketchup

Add Cheddar, Gruyere, Blue Cheese or Feta Add Pommes Frites or Salad +6

Plant Based Burger 21

No GMO, No Preservatives

Chipotle Aioli, House Made Ketchup

Add Cheddar, Gruyere, Blue Cheese or Feta Add Violife Vegan Cheddar + 1

Add Bacon or Fried Egg +4

Calamari & Chistorra Sausage

Add Pommes Frites or Salad +6 Seafood Paella \* 39 Saffron Calasparra Rice, Mussels, Clams, Shrimp, Market Fish,

**DESSERT** 14

Churros Cinnamon & Sugar Dusted, Served With Vanilla Gelato

\*Gluten-free option apart from any bread/crackers.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

We don't allow any outside beverages or food brought in.

This includes wine bottles. We charge \$ 5 per person for any cakes, sweets brought in.

We accept max. 4 Credit Cards per table. For parties of 6 or more suggested gratuity 20%.

Inform your server of any allergies.