



DINNER MENU

(5PM-12AM)

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.

SOUPS

Tomato Soup * 14

Roasted San Marzano Tomatoes, Shaved Parmesan

Chicken Cilantro Soup * 14

Cilantro, Leeks, Lime, Cayenne

SALADS

add 1 Grilled Chicken Skewer + 6

add Spanish Marinated Tuna +6

add warm Haloumi +6

Rintintin House Salad * 14

Mixed Baby Lettuces, Heirloom Tomatoes, Avocado

Greek Salad * 18

Tomato, Cucumber, Kalamata Olives, Mint, Feta Cheese, Greek Oregano, Sliced Fennel, Vinaigrette

Salade Niçoise "Traditionelle" * 21

Asparagus, Haricot Verts, Artichokes, Olives, Roasted Peppers, New Potatoes, Hard Boiled Egg, Greens

Lobster Salad * 22

Endives, Watercress, Shaved Fennel, Crunchy Celery, Tartar Dressing, Lemon Zest

Burrata * 22

Grapes, Crispy Prosciutto, Basil Oil

Toasted Red Quinoa & Kale Salad * 21

Toasted Quinoa, Baby Kale, Toasted Walnuts, Fresh Fava Beans, Pomegranate, Orange/Dijon Vinaigrette.

CHARCUTERIE & FROMAGE

complimentary crackers (contains gluten)

Plateau De Fromage & Charcuterie * 24

Variety of Cheese & Charcuterie

Plateau De Fromage * 22

Vermont Creamery Bijou Goat's Milk, Papillon Roquefort Sheep's Milk, Manchego Sheep's Milk

Plateau De Charcuterie * 22

Prosciutto di Parma, Bresaola, Salami Cacciatorini, Sweet Soppressata

STARTERS

Olives * 8

Preserved Lemon and Herbs

½ Dz./1Dz. East Coast Oysters * 22/36

Mignonette, Cocktail Sauce, Horseradish

Ceviche * 22

Fluke, Cucumber "Leche De Tigre", Shallots, Serrano Peppers, Diced Tomato, Celery, Fresh Cilantro

complimentary crackers (contains gluten)

Zucchini Chips (gluten free)* 22

Lightly Battered & Fried Zucchini & Eggplant with Tzatziki & Spicy Feta Dip

Mezze Plate 22

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

Tagliata Di Manzo * 21

Thinly Sliced Filet Mignon on sizzling cast iron, Arugula, Shaved Parmesan & Lemon

Charred Octopus * 24

Lebanese Caponata Eggplant, Roasted Tomatoes, Olives, Capers
Toasted Pine Nuts

Fried Calamari 22

Black Aioli & Marinara

Steamed Mussels * 21

White Wine, Lemon Butter, Shishito Peppers & Broccoli Rabe

Pommes Frites * 14

MAINS

Roasted Lamb Chops * 39

Mascarpone Mashed Potatoes, Herbed Dijon Mustard
(contains dairy)

Seafood Paella * 39

Saffron Calasparra Rice, Mussels, Clams, Shrimp, Market Fish, Calamari & Chistorra Sausage

Branzino * 39

Pan Seared Branzino, Sauteed Spinach, Herbed White Wine Reduction

Zucchini Parmigiana (Vegetarian Gluten Free Lasagna) * 26

Thinly Sliced Zucchini Squash layered with Buffalo Mozzarella San Marzano Tomatoes, Basil, Parmigiano Reggiano

Linguini alle Vongole 28

Manila Clams, White Wine, Garlic, Lemon Butter, Parsley, Chili Flakes

Chicken Kebab 28

Over Spinach Couscous, with Tzatziki & Toasted Sesame Cilantro Mayo

Grilled Classic NY Strip Steak (au poivre) * 39

Grass-fed Steak
Choice of Pommes Frites or Side Salad

Chimichuri & Au Poivre Sauce

add Broccoli Rabe 4

Rintintin Burger 19

Chipotle Aioli, House Made Ketchup
Add Cheddar, Gruyere, Blue Cheese or Feta

Add Bacon or Fried Egg +4

Add Pommes Frites or Salad +6

Plant Based Burger 21

Chipotle Aioli, House Made Ketchup
Add Cheddar, Gruyere, Blue Cheese or Feta

Add Violife Vegan Cheddar +1

Add Bacon or Fried Egg +4

Add Pommes Frites or Salad +6

SIDES 10

Broccoli Rabe *

Couscous

Mashed Potatoes *

Side Salad *

DESSERTS

Flowers For Raquel 14

Blood Orange Carpaccio, Olive Oil Ice Cream, Shaved Dark Chocolate, Sea Salt, Splash of "Picual" Olive Oil

Churros 12

Cinnamon & Sugar Dusted, Served With Vanilla Gelato

Affogato 12

Vanilla Ice Cream Topped with Espresso

Pistachio Baklava 12

Cardamom Ice Cream

Gelato 10

Chocolate, Vanilla

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.

*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. Inform your server of any allergies.

We accept max. 4 Credit Cards per table.

For parties of 6 or more suggested gratuity 20%.