



# DINNER MENU

(5PM-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.**

## SOUPS

### Watermelon Gazpacho\* 14

Watermelon, Tomato, Celery, Persian Cucumber, Bell Pepper, Spanish Onion, Sherry Vinegar, evoo

### Chicken Cilantro Soup\* 15

Cilantro, Leeks, Lime, Cayenne

## SALADS

add 1 Grilled Chicken Skewer + 7

add Spanish Marinated Tuna +7

add warm Haloumi +7

### Rintintin House Salad\* 15

Mixed Baby Lettuces, Heirloom Tomatoes

### Shaved Fennel Salad\* 18

Shaved Parmigiano Reggiano, Celery, Extra Virgin Olive Oil, Lemon Black Pepper

### Greek Salad\* 19

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

**add Watermelon 3**

### Salade Niçoise "Traditionelle"\* 22

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

**add Spanish Marinated Tuna +7**

### Burrata\* 24

Grapes, Crispy Prosciutto, Basil Oil

### Toasted Red Quinoa & Kale Salad\* 22

Toasted Quinoa, Baby Kale, Toasted Walnuts, Fresh Farva 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\* 21

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

Plantain Chips (when available)

### 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\* 24

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

### Seafood Salad Antipasto 24

Steamed Mussels, Clams, Grilled Octopus, Baby Squid, Marinated Tuna, Cucumber, Cherry Tomatoes, Shishito Pepper Salsa, served cold

### Charred Octopus\* 24

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

### Fried Calamari 22

Black Aioli & Marinara

### Steamed Mussels\* 22

White Wine, Lemon Butter, Shishito Peppers & Broccoli Rabe

### Pommes Frites\* 14

## MAINS

### Roasted Lamb Chops\* 43

Mascarpone Mashed Potatoes, Herbed Dijon Mustard (contains dairy)

### Seafood Paella\* 42

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

### Branzino\* 39

Pan Seared Branzino, Sauteed Spinach, Herbed White Wine Reduction

### Zucchini Pomodoro (Vegan)\* 22

"Al Dente" Fresh Zucchini Ribbons, San Marzano Tomatoes

**add Parmesan Cheese**

### Paccheri Cacio E Pepe 24

Paccheri Pasta, Parmesan, Fresh Black Pepper

### Linguini alle Vongole 29

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

### Chicken Kebab 31

Over Spinach Couscous, with Tzatziki & Toasted Sesame Cilantro Mayo

### Grilled Classic NY Strip Steak (au poivre)\* 43

Grass-fed Steak

Choice of Pommes Frites or Side Salad

Chimichurri & Au Poivre Sauce

**add Broccoli Rabe 4**

### Rintintin Burger 22

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 23

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 12

### 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 14

Cinnamon & Sugar Dusted, Served With Vanilla Gelato

### Affogato 14

Vanilla Ice Cream Topped with Espresso

### Pistacchio Baklava 14

Cardamom Ice Cream

### Gelato 12

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%.**