



BRUNCH MENU

(Sa-Su 11AM-4PM)

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.

BRUNCH COCKTAILS

Bloody Mary 17

Spring St Spritz 17

Vodka, Aperol, Elderflower Liqueur, Club Soda, Lemon

Mimosa 14

Prosecco, Orange Juice

Bellini 15

Prosecco, Peach nectar

Spicy Cucumber Margarita 17

Tequila, English Cucumber, Lime, Serrano, Cayenne Salt Rim (Mezcal +2)

SOUPS

Chicken Cilantro Soup* 14

Cilantro, Leeks, Lime, Cayenne

SMALL

Olives * 8

Preserved Lemon and Herbs

½ Dz./1Dz. East Coast Oysters * 22/36

mignonette, cocktail sauce, horseradish

Ceviche * 19

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

complimentary crackers (contains gluten)

Local Yellowfin Tuna "Crudo" 19

Red chicory, Frisellini, Ginger, Lemongrass, Rice Vinegar, Sliced Pear

Avocado Toast 19

(add prosciutto or poached egg +4)

Sweet Pepper Drops, Fresh Basil on Toasted Filone, Choice of Salad or French Fries

Mezze Plate 18

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

Fried Calamari 19

Black Aioli & Marinara

Pommes Frites* 14

SALADS

add 1 Grilled Chicken Skewer + 6

add Spanish Marinated Tuna +8

add warm Haloumi +8

add fried or poached egg +4

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" * 19

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

add White Anchovies +3

Burrata * 18

Grapes, Crispy Prosciutto, Basil Oil & Fennel Pollen

Toasted Red Quinoa & Kale Salad * 21

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

add Warm Haloumi +8

MAINS

Eggs Any Style * 19

Served with Toast & Side Salad

Add Bacon +4

Add warm Haloumi +8

Eggs Benedict * 24

Poached Eggs with Canadian Bacon, Hollandaise Sauce, Greens

add American, Cheddar, Gruyere or Feta cheese

Shakshuka Basque Style* 24

Cast Iron Baked Eggs over aromatic tomato.harissa broth

Potatoes, Chistorra

add Feta +4

French Toast 18

Fresh Figs, Maple Syrup & Whipped Cream

Halloumi Bacon Club 21

Roasted Tomatoes, Avocado, Arugula & Harissa Mayo on Sourdough, Choice of Salad or French Fries

Zucchini Parmigiana (Vegetarian Gluten Free Lasagna) * 22

Thinly Sliced Zucchini Squash layered with Buffalo Mozzarella San Marzano Tomatoes, Basil, Parm. Reggiano, Bechamel

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

Steak & Eggs * 29

Grilled Steak, Fried Organic Eggs, Choice of Pommes Frites or Side Salad

Chimichurri & Au Poivre Sauce

SIDES

Sauteed Okra*

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

Chocolate Bomb "Surprise" 14

Warm Gluten Free Molton Lava Cake, Vanilla Ice Cream, Fresh Fruits

Pistacchio Baklava 12

Cardamom Ice Cream

Gelato 10

Chocolate, Vanilla

We charge \$ 40 corkage fee for wine bottles brought in.
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%.