



## 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

**Watermelon Gazpacho** 12

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

**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

**Haloumi 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 10

**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

**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%.**