



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 15

Hugo Spritz 16
St. Germaine, Prosecco, Fresh Mint

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)

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 +6

add warm Haloumi +6

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

Lobster Salad * 22
Endives, Watercress, Shaved Fennel, Crunchy Celery,
Tartar Dressing, Lemon Zest

Burrata * 18
Grapes, Crispy Prosciutto, Basil Oil

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 on English Muffin,
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

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

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

Pistacchio 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%.