



## 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.

**We don't accept any dollar bills over \$ 20.**

### **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**

#### **Tomato Soup\* 14**

Roasted San Marzano Tomatoes, Shaved Parmesan

#### **Chicken Cilantro Soup\* 14**

Cilantro, Leeks, Lime, Cayenne

### **STARTERS**

#### **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.

### **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, Parmigiano Reggiano

#### **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

#### **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%.**