

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**

Hugo Spritz 16 St. Germaine, Prosecco, Fresh Mint

Bloody Mary 15

Spring St Spritz 17

Vodka, Aperol, Elderflower Liqueur, Club Soda, Lemon

Mimosa 14 Prosecco, Orange Juice

Prosecco, Peach nectar

Bellini 15

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

1/2 Dz./1Dz. East Coast Oysters * 22/36 mignonette, cocktail sauce, horseradish

Granola 17 greek yogurt, fresh fruits, honey

Avocado Toast 19 (add prosciutto or poached egg +4) Sweet Pepper Drops, Fresh Basil on Toasted Filone,

Mezze Plate 18 Olives, Hummus, Tzatziki, Spicy Feta, Artichoke Dip, Cornichons, Veggie Sticks, Pita Bread

Choice of Salad or French Fries

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

Greek Salad Bowl * 18

Rintintin House Salad Bowl * 14

Mixed Baby Lettuces, Heirloom Tomatoes

Tomato, Cucumber, Kalamata Olives, Mint,

New Potatoes, Hard Boiled Egg, Greens add Spanish Marinated Tuna +6

Grapes, Crispy Prosciutto, Basil Oil

Toasted Red Quinoa & Kale Salad * 21

Pomegranate, Orange/Dijon Vinaigrette.

Asparagus, Haricot Verts, Artichokes, Olives, Roasted Peppers,

Toasted Quinoa, Baby Kale, Toasted Walnuts, Fresh Fava Beans,

Feta Cheese, Greek Oregano, Sliced Fennel, Vinaigrette Salade Niçoise "Traditionelle" * 17

Burrata * 18

MAINS

Served with Toast & Side Salad

Eggs Any Style * 19

Eggs Benedict * 22

Potatoes, Chistorra add Feta +4

Lasagna Bolognese 24

Rintintin Burger 19

Plant Based Burger 21

Steak & Eggs * 29

Flowers For Raquel 14

Pistacchio Baklava 12 Cardamom Ice Cream

This includes wine bottles.

DESSERTS

Affogato 12

Gelato 10 Chocolate, Vanilla

Add Bacon or Fried Egg +4 Add Pommes Frites or Salad +6

Chipotle Aioli, House Made Ketchup

Chipotle Aioli, House Made Ketchup

Add Bacon +4 Add warm Haloumi +8

Hollandaise Sauce, Salad add American, Cheddar, Gruyere or Feta cheese Shakshuka Basque Style* 23

Poached Eggs with Canadian Bacon on English Muffin,

Cast Iron Baked Eggs over aromatic tomato.harisssa broth

Zucchini Parmigiana (Vegetarian Gluten Free Lasagna) * 22 Thinly Sliced Zucchini Squash layered with Buffalo Mozzarella

Halloumi Bacon Club 21 Roasted Tomatoes, Avocado, Arugula & Harissa Mayo on Sourdough, Choice of Salad or French Fries

Fresh Pasta, Beef Ragu, San Marzano Tomatoes, Basil, Mozzarella, Parm. Reggiano, Ricotta

San Marzano Tomatoes, Basil, Parmigiano Reggiano

Add Cheddar, Gruyere, Blue Cheese or Feta Add Bacon or Fried Egg +4 Add Pommes Frites or Salad +6

Grilled Steak, Fried Organic Eggs, Choice of Pommes Frites or Side Salad Chimichurri & Au Poivre Sauce

Add Cheddar, Gruyere, Blue Cheese or Feta Add Violife Vegan Cheddar + 1

Shaved Dark Chocolate, Sea Salt, Splash of "Picual" Olive Oil Churros 12 Cinnamon & Sugar Dusted, Served With Vanilla Gelato

We don't allow any outside beverages or food 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.

We charge \$ 5 per person for any cakes, sweets brought in.

Vanilla Ice Cream Topped with Espresso

Blood Orange Carpaccio, Olive Oil Ice Cream,

Inform your server of any allergies. We accept max. 4 Credit Cards per table. For parties of 6 or more suggested gratuity 20%.