



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 17

Hugo Spritz 18

St. Germaine, Prosecco, Fresh Mint

Spring St Spritz 17

Vodka, Aperol, Elderflower Liqueur, Club Soda, Lemon

Mimosa 15

Prosecco, Orange Juice

Bellini 16

Prosecco, Peach nectar

Spicy Cucumber Margarita 19

Tequila, English Cucumber, Lime, Serrano,

Cayenne Salt Rim (Mezcal +2)

SOUPS

Watermelon Gazpacho* 14

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

Chicken Cilantro Soup* 15

Cilantro, Leeks, Lime, Cayenne

STARTERS

Olives * 8

Preserved Lemon and Herbs

½ Dz./1Dz. East Coast Oysters * 22/36

mignonette, cocktail sauce, horseradish

Ceviche * 21

Fluke, Cucumber "Leche De Tigre", Shallots, Serrano Peppers,

Diced Tomato, Celery, Fresh Cilantro,

Plantain Chips (when available)

Granola 19

greek yogurt, fresh fruits, honey

Avocado Toast 21

(add prosciutto or poached egg +4)

Sweet Pepper Drops, Fresh Basil on Toasted Filone,

Choice of Salad or French Fries

Mezze Plate 19

Olives, Hummus, Tzatziki, Spicy Feta,

Artichoke Dip, Cornichons, Veggie Sticks, Pita Bread

Seafood Salad Antipasto 22

Steamed Mussels, Clams, Grilled Octopus, Baby Squid,

Marinated Tuna, Cucumber, Cherry Tomatoes, Shishito Pepper Salsa, served cold

Fried Calamari 19

Black Aioli & Marinara

Pommes Frites* 14

SALADS

add 1 Grilled Chicken Skewer + 7

add Spanish Marinated Tuna +7

add warm Haloumi +7

add fried or poached egg +4

Rintintin House Salad Bowl * 15

Mixed Baby Lettuces, Heirloom Tomatoes

Shaved Fennel Salad * 16

Shaved Parmigiano Reggiano, Celery, Extra Virgin Olive Oil,

Lemon, Black Pepper

Greek Salad Bowl * 19

Tomato, Cucumber, Kalamata Olives, Mint,

Feta Cheese, Greek Oregano, Sliced Fennel, Vinaigrette

add Watermelon 3

Salade Niçoise "Traditionelle" * 19

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

New Potatoes, Hard Boiled Egg, Greens

add Spanish Marinated Tuna +7

Burrata * 19

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 +7

Eggs Benedict * 24

Poached Eggs with Canadian Bacon on English Muffin,

Hollandaise Sauce, Salad

add American, Cheddar, Gruyere or Feta cheese

Shakshuka Basque Style* 25

Cast Iron Baked Eggs over aromatic tomato.harissaa broth

Potatoes, Chistorra

add Feta +4

LOX Bagel (Smoked Salmon on a Bagel) 21

smoked salmon, cream cheese, scallions, capers, arugula

Halloumi Bacon Club 22

Roasted Tomatoes, Avocado, Arugula & Harissa Mayo

on Sourdough, Choice of Salad or French Fries

Zucchini Pomodoro (Vegan) * 19

"Al Dente" Fresh Zucchini Ribbons, San Marzano Tomatoes

add Parmesan Cheese

Rintintin Burger 21

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 23

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 * 34

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 14

Cinnamon & Sugar Dusted, Served With Vanilla Gelato

Affogato 14

Vanilla Ice Cream Topped with Espresso

Pistacchio Baklava 14

Cardamom Ice Cream

Gelato 12

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%.