

eat here.

with while eating our products.

Spring St Spritz 17

Mimosa 15

STARTERS Olives * 8

Ceviche * 21

Granola 19

Avocado Toast 21

Mezze Plate 19

served cold

SALADS

Fried Calamari 19 Black Aioli & Marinara

Pommes Frites* 14

Preserved Lemon and Herbs

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

Diced Tomato, Celery, Fresh Cilantro, Plantain Chips (when available)

greek yogurt, fresh fruits, honey

Choice of Salad or French Fries

Seafood Salad Antipasto $22\,$

add 1 Grilled Chicken Skewer + 7 add Spanish Marinated Tuna +7

Mixed Baby Lettuces, Heirloom Tomatoes

Tomato, Cucumber, Kalamata Olives, Mint,

Salade Niçoise "Traditionelle" * 19

Grapes, Crispy Prosciutto, Basil Oil

Toasted Red Quinoa & Kale Salad * 21

Pomegranate, Orange/Dijon Vinaigrette.

New Potatoes, Hard Boiled Egg, Greens add Spanish Marinated Tuna +7

Shaved Parmigiano Reggiano, Celery, Extra Virgin Olive Oil,

Feta Cheese, Greek Oregano, Sliced Fennel, Vinaigrette

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

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

Poached Eggs with Canadian Bacon on English Muffin,

Cast Iron Baked Eggs over aromatic tomato.harisssa broth

smoked salmon, cream cheese, scallions, capers, arugula

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

"Al Dente" Fresh Zucchini Ribbons, San Marzano Tomatoes

add American, Cheddar, Gruyere or Feta cheese

 ${f LOX}$ Bagel (Smoked Salmon on a Bagel) 21

add warm Haloumi +7 add fried or poached egg +4 Rintintin House Salad Bowl * 15

Shaved Fennel Salad * 16

Lemon, Black Pepper Greek Salad Bowl * 19

add Watermelon 3

Burrata * 19

MAINS

Eggs Any Style * 19

Eggs Benedict * 24

Potatoes, Chistorra add Feta +4

Hollandaise Sauce, Salad

Shakshuka Basque Style * 25

Halloumi Bacon Club 22

add Parmesan Cheese

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

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

Plant Based Burger 23

DESSERTS

Churros 14

Affogato 14

Gelato 12

Crème Brûlée 14 contains egg & dairy

Chocolate, Vanilla

This includes wine bottles.

Inform your server of any allergies.

We accept max. 4 Credit Cards per table. For parties of 6 or more suggested gratuity 20%.

Flowers For Raquel 14

Rintintin Burger 21

Zucchini Pomodoro (Vegan) * 19

Chipotle Aioli, House Made Ketchup Add Cheddar, Gruyere, Blue Cheese or Feta

Chipotle Aioli, House Made Ketchup

Steak & Eggs * 34 Grilled Steak, Fried Organic Eggs, Choice of Pommes Frites or Side Salad Chimichurri & Au Poivre Sauce

Shaved Dark Chocolate, Sea Salt, Splash of "Picual" Olive Oil

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

Blood Orange Carpaccio, Olive Oil Ice Cream,

Vanilla Ice Cream Topped with Espresso

Cinnamon & Sugar Dusted, Served With Vanilla Gelato

We don't allow any outside beverages or food brought in.

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.

Add Bacon +4 Add warm Haloumi +7

Served with Toast & Side Salad

(add prosciutto or poached egg +4)

Olives, Hummus, Tzatziki, Spicy Feta,

Sweet Pepper Drops, Fresh Basil on Toasted Filone,

Artichoke Dip, Cornichons, Veggie Sticks, Pita Bread

Steamed Mussels, Clams, Grilled Octopus, Baby Squid,

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

BRUNCH MENU (Sa-Su 11AM-4PM)

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

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

For guests with serious food allergies we highly suggest not to

for adverse reactions to food consumed, or items one may come in contact

Bellini 16 Prosecco, Peach nectar

Vodka, Aperol, Elderflower Liqueur, Club Soda, Lemon

Spicy Cucumber Margarita 19 Tequila, English Cucumber, Lime, Serrano, Cayenne Salt Rim (Mezcal +2)

SOUPS

Watermelon Gazpacho* 14 Spanish Onion, Sherry Vinegar, evoo

Chicken Cilantro Soup* 15

Cilantro, Leeks, Lime, Cayenne

Watermelon, Tomato, Celery, Persian Cucumber, Bell Pepper,

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

Prosecco, Orange Juice

BRUNCH COCKTAILS Bloody Mary 17 Hugo Spritz 18 St. Germaine, Prosecco, Fresh Mint