



# 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)

## STARTERS

**Olives** \* 8  
Preserved Lemon and Herbs

**Granola** 19  
greek yogurt, fresh fruits, honey

**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)

**Seafood Antipasto** 22  
Steamed Mussels, Clams, Grilled Octopus, Baby Squid, Marinated Tuna, Cucumber, Cherry Tomatoes, Shishito Pepper Salsa, served cold

**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 Peta, Artichoke Dip, Cornichons, Veggie Sticks, Pita Bread

**Fried Calamari** 19  
Black Aioli & Marinara

**Pommes Frites**\* 14

## SOUPS

**Watermelon Gazpacho**\* 14  
Watermelon, Tomato, Celery, Persian Cucumber, Bell Pepper, Spanish Onion, Sherry Vinegar, evoo

**Chicken Cilantro Soup**\* 15  
Cilantro, Leeks, Lime, Cayenne

## SALADS

add 2 Grilled Chicken Skewers + 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.harissas 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

**Crème Brûlée** 14  
contains egg & dairy

**Affogato** 14  
Vanilla Ice Cream Topped with Espresso

**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%.**