



IN BETWEEN MENU

(4PM-5PM)

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.

Olives * 8
Preserved Lemon and Herbs

Pommes Frites* 14

Chicken Cilantro Soup* 14
Cilantro, Leeks, Lime, Cayenne

Mezze Plate 22
Olives, Hummus, Tzatziki, Spicy Feta,
Artichoke Dip, Cornichons, Veggie Sticks, Pita Bread

Greek Salad * 18
Tomato, Cucumber, Kalamata Olives, Mint,
Feta Cheese, Greek Oregano, Sliced Fennel, Vinaigrette

Toasted Red Quinoa & Kale Salad * 21
Toasted Quinoa, Baby Kale, Toasted Walnuts, Fresh Farva Beans,
Pomegranate, Orange/Dijon Vinaigrette.
add Warm Haloumi 8

Ceviche * 22
Fluke, Cucumber "Leche De Tigre", Shallots, Serrano Peppers,
Diced Tomato, Celery, Fresh Cilantro
complimentary crackers (contains gluten)

Local Yellowfin Tuna "Crudo" 19
Red chicory, Frisellini, Ginger, Lemongrass, Rice Vinegar,
Sliced Pear

½ Dz./1Dz. East Coast Oysters * 22/36

mignonette, cocktail sauce, horseradish

Zucchini Parmigiana (Vegetarian Gluten Free Lasagna) * 26
Thinly Sliced Zucchini Squash layered with Buffalo Mozzarella
San Marzano Tomatoes, Basil, Parm. Reggiano, Bechamel

Chicken Kebab 28
Over Spinach Couscous,
with Tzatziki & Toasted Sesame Cilantro May

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

CHARCUTERIE & FROMAGE
complimentary crackers (contains gluten)

Plateau De Fromage & Charcuterie * 28
Variety of Cheese & Charcuterie

Plateau De Fromage * 22
Vermont Creamery Bijou Goat's Milk,
Papillon Roquefort Sheep's Milk, Manchego Sheep's Milk

Plateau De Charcuterie * 22
Prosciutto di Parma, Bresaola, Salami Cacciatorini,
Sweet Soppressata

DESSERT

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

Pistacchio Baklava 12
Cardamom Ice Cream

Chocolate Bomb "Surprise" 14
Warm Gluten Free Molton Lava Cake, Vanilla Ice Cream,
Fresh Fruits

Gelato 10
Chocolate, Vanilla

We charge \$ 40 corkage fee for wine bottles 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.

Inform your server of any allergies.

We accept max. 4 Credit Cards per table.

For parties of 6 or more suggested gratuity 20%.