



## 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**

### **Watermelon Gazpacho 14**

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

### **Chicken Cilantro Soup\* 14**

Cilantro, Leeks, Lime, Cayenne

### **Mezze Plate 22**

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

### **Lobster Salad\* 22**

Endives, Watercress, Shaved Fennel, Crunchy Celery, Tartar Dressing, Lemon Zest

### **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 Fava 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)

### **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

### **Affogato 12**

Vanilla Ice Cream Topped with Espresso

### **Pistacchio Baklava 12**

Cardamom Ice Cream

### **Gelato 10**

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%.**