



PRIX FIXE BRUNCH

for parties of 8 or more
(drinks not included)
45 per person

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 accept max. 4 Credit Cards per table.
For parties of 6 or more suggested gratuity 20%.
We don't accept any dollar bills over \$ 20.

All dishes served family style to share.

First Course

Plateau De Fromage & Charcuterie *

Variety of Cheese & Charcuterie
(crackers contain gluten)

Mezze Plate

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

Second Course

Shaved Fennel Salad *

Shaved Parmigiano Reggiano, Celery, Extra Virgin Olive Oil,
Lemon, Black Pepper

Burrata *

Grapes, Crispy Prosciutto, Basil Oil

Ceviche *

Fluke, Cucumber "Leche De Tigre", Shallots, Serrano Peppers,
Diced Tomato, Celery, Fresh Cilantro,
Plantain Chips (when available)

Third Course

(choice of 3)

Eggs Benedict *

Poached Eggs with Canadian Bacon on English Muffin,
Hollandaise Sauce, Greens

Shakshuka Basque Style*

Cast Iron Baked Eggs over aromatic tomato.harissas broth
Potatoes, Chistorra

Steak & Eggs *

Grilled Steak, Fried Organic Eggs,
Chimichurri & Au Poivre Sauce

Zucchini Pomodoro (Vegan)*

"Al Dente" Fresh Zucchini Ribbons, San Marzano Tomatoes
add Parmesan Cheese

SIDES

Pommes Frites*

Dessert

Pistacchio Baklava

Cardamom Ice Cream

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 available. Please ask your server.

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.
Inform your server of any allergies.