

PRIX FIXE HORS D'OEUVRES

for parties of 8 or more
(drinks not included)
45 per person
plus applicable tax & tip

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 charge \$ 40 corkage fee for wine bottles brought in.
We charge \$ 5 per person for any cakes, sweets brought in.

All dishes served family style to share.

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

Zucchini Chips * (gluten free)
Lightly Battered & Fried Zucchini & Eggplant
with Tzatziki & Spicy Feta Dip

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

Fried Calamari
Black Aioli & Marinara

Pommes Frites*

*Gluten-free

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