Rintintin

eat here.

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

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%.

All dishes served family style to share.

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.

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)

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.

Fried Calamari Black Aioli & Marinara