



LUNCH MENU

(12PM-4PM)

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 don't accept any dollar bills over \$ 20.

SMALL PLATES

Olives * 6

Preserved Lemon and Herbs

LOX Bagel (Smoked Salmon on a Bagel) 18

smoked salmon, cream cheese, scallions, capers, arugula

½ Dz./1Dz. East Coast Oysters * 22/36

mignonette, cocktail sauce, horseradish

Ceviche * 19

Fluke, Cucumber "Leche De Tigre", Shallots, Serrano Peppers, Diced Tomato, Celery, Fresh Cilantro,

Plantain Chips (when available)

Seafood Antipasto 22

Steamed Mussels, Clams, Grilled Octopus, Baby Squid, Marinated Tuna, Cucumber, Cherry Tomatoes, Shishito Pepper Salsa,

served cold

Avocado Toast 19

(add prosciutto or poached egg +4)

Sweet Pepper Drops, Fresh Basil on Toasted Filone,

Choice of Salad or French Fries

Pommes Frites* 12

Mezze Plate 19

Olives, Hummus, Tzatziki, Spicy Peta,

Artichoke Dip, Cornichons, Veggie Sticks, Pita Bread

SOUPS

Watermelon Gazpacho* 12

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

Chicken Cilantro Soup* 14

Cilantro, Leeks, Lime, Cayenne

SALADS

add 2 Grilled Chicken Skewers + 7

add Spanish Marinated Tuna +7

add warm Haloumi +7

add Fried or Poached Egg +4

Rintintin House Salad * 13

Mixed Baby Lettuces, Heirloom Tomatoes

Shaved Fennel Salad * 16

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

Salade Niçoise "Traditionelle" * 19

Asparagus, Haricot Verts, Artichokes, Olives, Roasted Peppers, New Potatoes, Hard Boiled Egg, Greens

add Spanish Marinated Tuna +7

Greek Salad * 16

Tomato, Cucumber, Kalamata Olives, Mint,

Feta Cheese, Greek Oregano, Sliced Fennel, Vinaigrette

add Watermelon 3

Burrata * 19

Grapes, Crispy Prosciutto, Basil Oil

Toasted Red Quinoa & Kale Salad * 19

Toasted Quinoa, Baby Kale, Tosrted Walnuts, Fresh Fava Beans, Pomegranate, Orange/Dijon Vinaigrette.

SANDWICHES

Prosciutto 19

Prosciutto, Buffalo Mozzarella, Vine Ripe Tomatoes, Fresh Basil

Served on Baguette

Choice of Salad or Pommes Frites

Caprese 15

Buffalo Mozzarella, Vine Ripe Tomatoes, Fresh Basil on Baguette,

Served on Baguette

Choice of Salad or Pommes Frites

Chicken Schnitzel 19

Breaded Chikcen Cutlet Cooked On Clarified Butter, Arugula,

Heirloom Tomatoes, Dijon Mustard Aioli.

Served on Baguette

Choice of Salad or Pommes Frites

Halloumi Bacon Club 19

Roasted Tomatoes, Avocado, Arugula & Harissa Mayo

on Sourdough,

Choice of Salad or Pommes Frites

MAINS

LOX Bagel (Smoked Salmon on a Bagel) 18

smoked salmon, cream cheese, scallions, capers, arugula

Soft Scrambled Eggs * 16

Served with Toast & Side Salad

Add Bacon +4

Add warm Haloumi +7

Shakshuka Basque Style* 19

Cast Iron Baked Eggs over aromatic tomato.harissxa broth

Potatoes, Chistorra

add Feta +4

Steamed Mussels * 19

White Wine, Lemon Butter, Shishito Peppers & Broccoli Rabe

Chicken Kebab 21

Over Spinach Couscous,

with Tzatziki & Toasted Sesame Cilantro Mayo

Zucchini Pomodoro (Vegan) * 18

"Al Dente" Fresh Zucchini Ribbons, San Marzano Tomatoes

add Parmesan Cheese

Rintintin Burger 19

Chipotle Aioli,House Made Ketchup

Add Cheddar, Gruyere, Blue Cheese or Feta

Add Bacon or a Fried Egg +4

Add Pommes Frites or Salad +6

Plant Based Burger 21

No GMO, No Preservatives

Chipotle Aioli,House Made Ketchup

Add Cheddar, Gruyere, Blue Cheese or Feta

Add Violife Vegan Cheddar +1

Add Bacon or Fried Egg +4

Add Pommes Frites or Salad +6

DESSERTS

Flowers For Raquel 14

Blood Orange Carpaccio, Olive Oil Ice Cream,

Shaved Dark Chocolate, Sea Salt,

Splash of "Picual" Olive Oil

Churros 14

Cinnamon & Sugar Dusted, Served With Vanilla Gelato

Crème Brûlée 14

contains egg & dairy

Affogato 14

Vanilla Ice Cream Topped with Espresso

Gelato 12

Chocolate, Vanilla

*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 don't allow any outside beverages or food brought in. This includes wine bottles.

We accept max. 4 Credit Cards per table.

For parties of 6 or more suggested gratuity 20%.