



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

Granola 12
greek yogurt, fresh fruits, honey

Ceviche * 19
Fluke, Cucumber "Leche De Tigre", Shallots, Serrano Peppers, Diced Tomato, Celery, Fresh Cilantro, Plantain Chips (when available)

½ Dz./1Dz. East Coast Oysters * 22/36
mignonette, cocktail sauce, horseradish

Seafood Platter (Antipasto) 22
Steamed Mussels, Clams, Grilled Octopus, Baby Squid, Marinated Tuna, Cucumber, Cherry Tomatoes, Shishito Pepper Salsa, served cold

Avocado Toast 22
(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 Feta,
Artichoke Dip, Cornichons, Veggie Sticks, Pita Bread

SOUPS

Watermelon Gazpacho* 14
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 +8
add 2 Grilled Shrimp Skewers +8
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 Watercress & Fennel Salad * 16
Shaved Parmigiano Reggiano, Celery, Extra Virgin Olive Oil, Lemon Black Pepper
(sans Parmigiano available)

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

Burrata * 19
Tomatoes, Basil Oil, Balsamic
add Prosciutto Di Parma +4

Toasted Red Quinoa & Kale Salad * 19
Toasted Quinoa, Baby Kale, Tostred 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 16
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.harissa broth
Potatoes, Chistorra
add Feta +4

Steamed Mussels * 19
White Wine, Lemon Butter, Shishito Peppers & Broccoli Rabe

Chicken Kebab 24
Over Spinach Couscous,
with Tzatziki & Toasted Sesame Cilantro Mayo

Shrimp Kebab 24
Over Spinach Couscous,
with Tzatziki & Toasted Sesame Cilantro Mayo

Zucchini Parmigiana (Vegetarian Gluten Free Lasagna) * 24
Thinly Sliced Zucchini Squash layered with Buffalo Mozzarella San Marzano Tomatoes, Basil, Parmigiano Reggiano

Rintintin Burger 21
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 22
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 Aitana 14
Shaved 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

Flourless Chocolate Cake 14
Vanilla Ice Cream

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%.