

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.

SOUPS

Watermelon Gazpacho 12

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

Chicken Cilantro Soup * 12

Cilantro, Leeks, Lime, Cayenne

SALADS

add 1 Grilled Chicken Skewer + 6

add Spanish Marinated Tuna +8

add warm Haloumi +8

add Fried or Poached Egg +4

Rintintin House Salad * 12

Mixed Baby Lettuces, Heirloom Tomatoes, Avocado

Salade Niçoise "Traditionelle" * 17

Asparagus, Haricot Verts, Artichokes, Olives, Roasted Peppers,

New Potatoes, Hard Boiled Egg, Greens

add White Anchovies +3

Greek Salad * 14

Tomato, Cucumber, Kalamata Olives, Mint,

Feta Cheese, Greek Oregano, Sliced Fennel, Vinaigrette

Zucchini Salad * 15

Zucchini Squash Ribbons, Watercress,

Toasted Pine Nuts, Lemon Dressing

Lobster Salad* 19

Endives, Watercress, Shaved Fennel, Crunchy Celery,

Tartar Dressing, Lemon Zest

Burrata * 16

Grapes, Crispy Prosciutto, Basil Oil & Fennel Pollen

Toasted Red Quinoa & Kale Salad * 17

Toasted Quinoa, Baby Kale, Tosrted Walnuts, Fresh Fava Beans,

Pomegranate, Orange/Dijon Vinaigrette.

add Warm Haloumi 8

CHARCUTERIE & FROMAGE

complimentary crackers (contains gluten)

Plateau De Fromage & Charcuterie * 24

Variety of Cheese & Charcuterie

Plateau De Fromage * 18

Vermont Creamery Bijou Goat's Milk,

Papillon Roquefort Sheep's Milk, Manchego Sheep's Milk

Plateau De Charcuterie * 18

Prosciutto di Parma, Bresaola, Salami Cacciatorini,

Sweet Soppressata

SMALL PLATES

Olives * 6

Preserved Lemon and Herbs

½ Dz./1Dz. East Coast Oysters * 19/32

mignonette, cocktail sauce, horseradish

Avocado Toast 16

(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 16

Olives, Hummus, Tzatziki, Spicy Feta,

Artichoke Dip, Cornichons, Veggie Sticks, Pita Bread

Ceviche * 16

Fluke, Cucumber "Leche De Tigre", Shallots, Serrano Peppers,

Diced Tomato, Celery, Fresh Cilantro

complimentary crackers (contains gluten)

Local Yellowfin Tuna "Crudo" 16

Red chicory, Frisellini, Ginger, Lemongrass, Rice Vinegar,

Sliced Pear

SANDWICHES

Caprese 14

(add prosciutto +4)

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

Served on Baguette

Choice of Salad or Pommes Frites

Chicken Schnitzel 16

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 16

Roasted Tomatoes, Avocado, Arugula & Harissa Mayo

on Sourdough,

Choice of Salad or Pommes Frites

MAINS

Soft Scrambled Eggs * 13

Served with Toast & Side Salad

Add Bacon +4

Add Poached Shrimp +6

Add warm Haloumi +8

Shakshuka Basque Style * 15

Cast Iron Baked Eggs over aromatic tomato.harissas broth

Potatoes, Chistorra

add Feta +4

Steamed Mussels * 16

White Wine, Lemon Butter, Shishito Peppers & Broccoli Rabe

Chicken Kebab 18

Over Spinach Couscous,

with Tzatziki & Toasted Sesame Cilantro Mayo

Zucchini Parmigiana (Vegetarian Gluten Free Lasagna) * 16

Thinly Sliced Zucchini Squash layered with Buffalo Mozzarella

San Marzano Tomatoes, Basil, Parm. Reggiano, Bechamel

Rintintin Burger 14

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

DESSERTS

Flowers For Raquel 14

Blood Orange Carpaccio, Olive Oil Ice Cream,

Shaved Dark Chocolate, Sea Salt,

Splash of "Picual" Olive Oil

Churros 12

Cinnamon & Sugar Dusted, Served With Vanilla Gelato

Pistacchio Baklava 12

Cardamom Ice Cream

Chocolate Bomb "Surprise" 14

Warm Gluten Free Molton Lava Cake, Vanilla Ice Cream,

Fresh Fruits

Gelato 10

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%.