

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 +6 add warm Haloumi +6 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 Greek Salad * 14

Tomato, Cucumber, Kalamata Olives, Mint, Feta Cheese, Greek Oregano, Sliced Fennel, Vinaigrette

Lobster Salad* 19 Endives, Watercress, Shaved Fennel, Crunchy Celery, Tartar Dressing, Lemon Zest

Burrata * 16

Grapes, Crispy Prosciutto, Basil Oil

Toasted Red Quinoa & Kale Salad * 17 Toasted Quinoa, Baby Kale, Tosrted Walnuts, Fresh Fava Beans, Pomegranate, Orange/Dijon Vinaigrette.

add Warm Haloumi 8

SMALL PLATES

Olives * 6 Preserved Lemon and Herbs $\frac{1}{2}$ 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

Diced Tomato, Celery, Fresh Cilantro complimentary crackers (contains gluten)

Mezze Plate 16 Olives, Hummus, Tzatziki, Spicy Feta, Artichoke Dip, Cornichons, Veggie Sticks, Pita Bread Ceviche * 16

SANDWICHES

Caprese 14 (add prosciutto +4)

Served on Baguette

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Halloumi Bacon Club 16

Add Poached Shrimp +6 Add warm Haloumi +8

Potatoes, Chistorra

Chicken Kebab 18 Over Spinach Couscous,

Shakshuka Basque Style * 15

Add Bacon or a Fried Egg +4 Add Pommes Frites or Salad +6

Choice of Salad or Pommes Frites

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

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

Roasted Tomatoes, Avocado, Arugula & Harissa Mayo on Sourdough,

MAINS

Cast Iron Baked Eggs over aromatic tomato.harisssa broth

Soft Scrambled Eggs * 13 Served with Toast & Side Salad Add Bacon +4

add Feta +4 Steamed Mussels * 16 White Wine, Lemon Butter, Shishito Peppers & Broccoli Rabe

with Tzatziki & Toasted Sesame Cilantro Mayo Zucchini Parmigiana (Vegetarian Gluten Free Lasagna) * 16

Rintintin Burger 14 Chipotle Aioli, House Made Ketchup Add Cheddar, Gruyere, Blue Cheese or Feta

Thinly Sliced Zucchini Squash layered with Buffalo Mozzarella San Marzano Tomatoes, Basil, Parm. Reggiano, Bechamel

DESSERTS Flowers For Raquel 14Blood Orange Carpaccio, Olive Oil Ice Cream, Shaved Dark Chocolate, Sea Salt, Splash of "Picual" Olive Oil

Cinnamon & Sugar Dusted, Served With Vanilla Gelato

Affogato 12 Vanilla Ice Cream Topped with Espresso

Pistacchio Baklava 12 Cardamom Ice Cream

Gelato 10 Chocolate, Vanilla

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

We accept max. 4 Credit Cards per table. For parties of 6 or more suggested gratuity 20%.

This includes wine bottles.

*Gluten-free option apart from any bread/crackers.

We don't allow any outside beverages or food brought in.