



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.

SOUPS

Tomato Soup* 12
Roasted San Marzano Tomatoes, Shaved Parmesan

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, Toasted Walnuts, Fresh Fava Beans, Pomegranate, Orange/Dijon Vinaigrette.

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)

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, Parmigiano Reggiano

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

Plant Based Burger 16
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 12
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

*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%.