

## 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.

Tomato Soup\* 12

Roasted San Marzano Tomatoes, Shaved Parmesan

Chicken Cilantro Soup\* 12 Cilantro, Leeks, Lime, Cayenne

**SALADS** 

add Spanish Marinated Tuna +6 add warm Haloumi +6 add Fried or Poached Egg +4

add 1 Grilled Chicken Skewer + 6

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

Pomegranate, Orange/Dijon Vinaigrette.

Burrata \* 16 Grapes, Crispy Prosciutto, Basil Oil

Toasted Red Quinoa & Kale Salad \* 17 Toasted Quinoa, Baby Kale, Tosrted Walnuts, Fresh Fava Beans,

Preserved Lemon and Herbs

Choice of Salad or French Fries

**SMALL PLATES** 

1/2 Dz./1Dz. East Coast Oysters \* 19/32 mignonette, cocktail sauce, horseradish

Olives \* 6

Avocado Toast 16 (add prosciutto or poached egg +4) Sweet Pepper Drops, Fresh Basil on Toasted Filone,

Pommes Frites\* 12 Mezze Plate 16

Olives, Hummus, Tzatziki, Spicy Feta,

Choice of Salad or Pommes Frites

Artichoke Dip, Cornichons, Veggie Sticks, Pita Bread **SANDWICHES** 

(add prosciutto +4) Buffalo Mozzarella, Vine Ripe Tomatoes, Fresh Basil on Baguette, Served on Baguette

Chicken Schnitzel 16

Halloumi Bacon Club 16

Soft Scrambled Eggs \* 13 Served with Toast & Side Salad

Add Poached Shrimp +6 Add warm Haloumi +8

Steamed Mussels \* 16

Chicken Kebab 18 Over Spinach Couscous.

Caprese 14

**MAINS** 

Add Bacon +4

Breaded Chikcen Cutlet Cooked On Clarified Butter, Arugula, Heirloom Tomatoes, Dijon Mustard Aioli. Served on Baguette Choice of Salad or Pommes Frites

on Sourdough, Choice of Salad or Pommes Frites

Roasted Tomatoes, Avocado, Arugula & Harissa Mayo

Shakshuka Basque Style $^*$  15Cast Iron Baked Eggs over aromatic tomato.harisssa broth Potatoes, Chistorra add Feta +4

White Wine, Lemon Butter, Shishito Peppers & Broccoli Rabe

with Tzatziki & Toasted Sesame Cilantro Mayo Zucchini Parmigiana (Vegetarian Gluten Free Lasagna) \* 16 Thinly Sliced Zucchini Squash layered with Buffalo Mozzarella

Lasagna Bolognese 21

Basil, Mozzarella, Parm. Reggiano, Ricotta Rintintin Burger 14

San Marzano Tomatoes, Basil, Parmigiano Reggiano

Fresh Pasta, Beef Ragu, San Marzano Tomatoes,

Add Pommes Frites or Salad +6 Plant Based Burger 16

Add Cheddar, Gruyere, Blue Cheese or Feta Add Violife Vegan Cheddar + 1

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

Chipotle Aioli, House Made Ketchup

Add Bacon or a Fried Egg +4

No GMO, No Preservatives

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

Flowers For Raquel 14

Pistacchio Baklava 12 Cardamom Ice Cream

Gelato 10 Chocolate, Vanilla

Shaved Dark Chocolate, Sea Salt, Splash of "Picual" Olive Oil

**DESSERTS** 

Blood Orange Carpaccio, Olive Oil Ice Cream,

Churros 12 Cinnamon & Sugar Dusted, Served With Vanilla Gelato Affogato 12

\*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.

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

Vanilla Ice Cream Topped with Espresso

For parties of 6 or more suggested gratuity 20%.

We accept max. 4 Credit Cards per table.

Inform your server of any allergies.

This includes wine bottles.