

SALADS

Chopped Salad 12 *

Seasonal chopped vegetables, greens with home made labnee

Classic Greek 15 *

Tomato, cucumber, kalamata olives, feta cheese, greek oregano

Quinoa Salad 15 *

Cucumber, avocado, red pepper, sweet peas with basil-cilantro dressing Add **grilled chicken (+6)**

Massaged Kale 16 *

Avocado, bacon, poached egg with tahini dressing

Fennel & Arugula Salad 12*

Arugula, fennel & parmesan shavings with sherry vinegar dressing

SANDWICHES

(comes with small chopped salad or fried potato)

Spicy Chicken Pita 14

Chicken salad, avocado, tzatziki, cumin, cucumber celery

Avocado Queso Fresco 15

Toasted baguette, roasted tomato, spicy salsa verde

Beef Torpedo Pita 15

Tahini, harissa and pickles on gluten free (+\$1.50) or regular pita bread

Caprese 14

Vine ripe tomato, buffalo mozzarella and fresh basil on toasted baguette. Add **prosciutto (+3)**

Halloumi Bacon Club 17*

Toasted sourdough, harissa mayo, roasted tomatoes, fried halloumi, arugula, bacon, avocado

MAINS

Homemade Granola 13

Fruit, berries, greek yoghurt

French Toast 13

Caramelized fruit

Fried Halloumi 15*

Roasted tomatoes, sautéed spinach, poached egg, tomato relish

Steak and Eggs* 29 *

Grilled hanger steak, eggs any style, chimichurri sauce, sautéed spinach, fried potatoes

Rintintin Burger* 16

Pita bread, chipotle aioli, fried potatoes, home made ketchup and harissa. Add **cheddar, gruyère, queso fresco or feta for \$1**

EGGS - ORGANIC

Eggs any style* 15

Fried potatoes and chopped salad

Moroccan Eggs* 19 *

Poached eggs, red & white quinoa, roasted tomato, spicy moroccan hollandaise

Eggs Benedict* 19

Poached eggs, smoked ham and hollandaise sauce over toasted English muffin with fried potatoes & mixed greens

Mediterranean Breakfast* 19

2 poached eggs or eggs any style with baba ghanoush, hummus, chopped salad, olive and tomato sauce

SIDES 8

**Applewood smoked bacon
Fried potatoes**

***Gluten Free**

We source our produce, eggs, dairy & fish locally and sustainably.
*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase risk of foodborne illness

SMALL PLATES

Saganaki 13 *

Baked Feta with roasted tomatoes and pepperoncini

Avocado Toast 15

On 7 grain pullman, mixed lettuce

Mezze Plate 17 *

Baba ghanoush, hummus, spicy feta, tzatziki, falafel, olives
roasted peppers, onion & tomato relish, vegetable sticks,
cucumber, onion and tomato relish with roasted beet dip

Burrata 15 *

Sliced heirloom tomato, pickled eggplant, balsamic reduction
basil and olive oil. Add Prosciutto (+\$3)

Fried Calamari 15

Tomato salsa and chimichurri

Charcuterie & Cheese small **16**/large **28**

Bresaola, serrano, chorizo, manchego, tallegio, caprino

SOUPS

Chicken Cilantro 13

Cilantro, leeks, lime, cayenne

Cauliflower & Turmeric 12 *

Fresh turmeric and leeks, dollop of yoghurt on top

Lobster Bisque 12 *

Lobster meat, sherry, cognac and puff pastry

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