

LUNCH MENU

(12PM-4PM)

SOUPS

Watermelon Gazpacho * 10

Watermelon, Tomatoes, Celery, Peppers, Spanish Paprika

Chicken Cilantro Soup * 12

Cilantro, Leeks, Lime, Cayenne

SALADS

add Grilled Chicken or Fish Kebab Skewer +6

add Warm Haloumi +6

add Fried or Poached Egg +3

Rintintin House Salad * 12

Mixed Baby Lettuces, Heirloom Tomatoes, Avocado

Greek Salad * 14

Tomato, Cucumber, Kalamata Olives, Mint,
Feta Cheese, Greek Oregano, Sliced Fennel, Vinaigrette
add Watermelon +3

Heirloom Beetroot Salad * 17

Frisellini, Candied/Spicy Marcona Almonds, Goat Cheese Granita,
Honey/Grapefruit Vinaigrette

Toasted Red Quinoa & Kale Salad * 17

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

add Warm Haloumi 6

CHARCUTERIE & FROMAGE

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 * 22/36

mignonette, cocktail sauce, horseradish

Black Mission Figs Crostini 12

Ricotta Di Pecora, Honey, Toasted Filone

Acai Bowl * 15

Acai Pulp Blended With Banana, Coconut Milk,
Topped With Fresh Berries & Granola

Mezze Plate 16

Olives, Hummus, Tzatziki, Spicy Feta,
Artichoke Dip, Cornichons, Veggie Sticks, Pita Bread

Burrata * 18

Grapes, Crispy Prosciutto, Basil Oil & Fennel Pollen

SANDWICHES

Avocado Toast 15

(add prosciutto or poached egg +3)

Sweet Pepper Drops, Fresh Basil on Toasted Filone,
Small Salad

Caprese Sandwich 14

(add prosciutto +3)

Buffalo Mozzarella, Vine Ripe Tomatoes, Fresh Basil 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

Steak Sandwich 17

Prime Tenderloin, Gruyere Cheese, Caramelized Onions
on Baguette, Choice of Salad or Pommes Frites

MAINS

Soft Scrambled Eggs * 14

Served With Side of Bacon, Toast,
Choice of Side Salad or Pommes Frites

Shakshuka Basque Style * 15

Cast Iron Baked Eggs over aromatic tomato.harissa broth
Potatoes, Chistorra

add Feta +3

Steamed Mussels * 15

White Wine, Lemon Butter, Shishito Peppers & Broccoli Rabe

Chicken Kebab 16

Over Spinach Couscous,
with Tzatziki & Toasted Sesame Cilantro Mayo

Fish Kebab Muhammara 16

Sword Fish, Octopus, Shrimp,
Roasted Peppers, Harissa, Toasted Whole Nut Spread
Couscous

Zucchini Parmigiana (Vegetarian Gluten Free Lasagna) * 16

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

Rintintin Burger 15

Chipotle Aioli, Pommes Frites,
House Made Ketchup
Add Cheddar, Gruyere, Blue Cheese or Feta for +1
Add Bacon or a Fried Egg +3

SIDES 8

Sauteed Spinach*

Pommes Frites*

Crispy Artichokes *

Pecorino, Lemon

Persian Aromatic Black Lentils*

Preserved Lemon, Toasted Seeds

DESSERTS 12

Churros

Cinnamon & Sugar Dusted, Served With Vanilla Gelato

Pistacchio Baklava

Cardamom Ice Cream

Granita Di Ricotta Con Capperi

Fresh Sheep's Milk Ricotta served Frozen With Candied Capers

Pannacotta

With Fresh Fruit

Gelato & Sorbet 10

Dark Chocolate, Vanilla, Cardamom Gelato
Mango, Watermelon Sorbet

*Gluten-free option available. Please ask your server.

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%.