

SALADS

Chopped Salad 11 *
Seasonal chopped vegetables and greens with home made labnee cheese

Massaged Kale 15 *
Avocado, bacon, poached egg with tahini dressing

Classic Greek 14 *
Tomato, cucumber, kalamata olives, feta cheese, greek oregano

Fennel & Arugula Salad 12*
Arugula, fennel & parmesan shavings with sherry vinegar dressing

Octopus Salad 14*
Shaved celery, grape tomato, and fennel

Quinoa Salad 14*
Cucumber, avocado, red pepper, sweet peas with basil-cilantro dressing. Add **grilled chicken (+\$6)**

PASTAS

Pomodoro 14
Strozzapreti with tomato, garlic, sage and parmesan

Potato Gnocchi 14
Pesto sauce

SANDWICHES

(comes with small chopped salad or fried potatoes)

Spicy Chicken Pita 12

Chicken salad, avocado, tzatziki, cumin, cucumber, celery

Beef Torpedo Pita 14

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

Avocado Queso Fresco 14

Toasted baguette, roasted tomato, spicy salsa verde

Caprese Sandwich 13

Vine ripe tomato, fresh mozzarella and basil on toasted baguette

Add **prosciutto (+\$3)**

Halloumi Bacon Club 16*

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

MAINS

Homemade Granola 12

Fruit and sweet labne

Fried Halloumi 14*

Roasted tomatoes, sautéed spinach, poached eggs, tomato relish

Shrimp Romesco 17*

Romesco grilled shrimp and massaged tuscan kale salad

Rintintin Burger 15

Pita bread, chipotle aioli, fried potatoes, home made ketchup and harissa. Add **Cheddar, Gruyère, Queso Fresco or Feta (+\$1)**

***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

DESSERT

Flourless Orange Cake 9
orange honey sauce

Chocolate Almond Cake 9
Fresh Fruit & Berries

Pannacotta with
aged balsamico 11
labne

Churros, Cinnamon and sugar
dusted with vanilla gelato 10

Gelato 8

BEVERAGES

Liter Water (Lurisia)
Still / Sparkling 7
Coke / Diet Coke / Sprite 3
House Made Lemonade 4

JUICE

Fresh Orange / Fresh Grapefruit 5
Pineapple / Cranberry 4
Tomato 4

COFFEE

Coffee 4
Espresso 3
Americano 4
Espresso Doppio 4
Macchiato 4
Cappuccino / Latte 5
Iced Coffee 4
Iced Cappuccino / Latte 5

TEA

Moroccan 5
Pot of green tea and fresh mint leaves

Earl Grey 4

English Breakfast 4

Peppermint 4

Irish Breakfast 4

Chai 4

Chamomile 4

Japanese Green Tea 4

Lemon Verbena Infusion 4

Pot Of Fresh Mint 4

Rintintin LUNCH

SMALL PLATES

Mixed Olives 7*

Avocado Toast 14

Served on 7 grain pullman, mixed lettuce

Saganaki 12*

Baked Feta, roasted tomato, pepperoncini

Fried Calamari 14

Spicy tomato sauce, chimichurri

Mezze Plate 15 *

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

Charcuterie & Cheese small 16 / large 26

Bresaola, serrano, chorizo, manchego, tallegio, caprino

Burrata 14 *

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

SOUPS

Chicken Cilantro 12

Cilantro, leeks, lime, cayenne

Cauliflower & Turmeric 11 *

Fresh turmeric and leeks, dollop of yoghurt on top

Lobster Bisque 11 *

Lobster meat, sherry, cognac and puff pastry