

TRATTORIA 22



menu

July 2024

*In a perfect setting beside the pool up on the
22nd floor, discover Mediterranean cuisine
with a modern twist at Trattoria@22.
Showcasing seasonal dishes with a menu
guided by exceptional ingredients and the
finest produce, enjoy the best of the
Mediterranean in a stylish setting with an
inviting atmosphere.*

*@trattoria.22
#TrattoriaAt22*

SMALL BITES



Arancini al Ragù 330
saffron risotto/minced beef/mozzarella/
marinara sauce



Croquetas de Jamón Serrano 🐱 330
serrano ham/cheese/smoked paprika mayo



Marinated Stuffed Olives 250
black Kalamata olives/green olives/herbs/
EVOO



Ntomatokeftedes 🌿 290
(Greek Tomato and Feta Fritters)
tomato/bulgur wheat/feta/tzatziki sauce



Tortillitas de Camarones 🌿 330
spicy tomato sauce/ cucumber-tomato salsa/
shrimp fritters



Kibbeh 🐾 340
minced lamb/bulgur wheat/pine nuts/ yogurt
sauce



Carciofi alla Giudia 🌿 320
(Fried Artichoke)
lemon/EVOO/horseradish yogurt sauce



Crispy Parmesan-Fried Crab Tortellini 350
ricotta/crab meat/spicy tomato sauce



Truffle Quesadillas 👨‍🍳 🌿 420
mushrooms/mozzarella/truffle mayo/
cucumber-tomato salsa

APPETIZERS



Hummus Kawarma 🥜 300
chickpeas/minced lamb/pine nuts/
lemon sauce



Avocado Hummus 🥑 🌿 270
chickpeas/avocado/tahini/EVOO

- 👨‍🍳 Chef's Recommended
- 🌿 Signature Dish
- 🐷 Pork Contain
- 🥜 Nut Contain
- 🧘 Healthy Dish
- 🌿 Vegetarian
- 🌶️ Spicy Dish



Babaganoush 🌿

grilled eggplant/garlic/tahini/EVOO

270



Prosciutto & Whipped Feta 🐼 🥜 390

figs/basil/balsamic/Greek yogurt/pistachio



Fritto Misto

calamari/shrimp/lemon/toum sauce

490



Fish Crudo 🌿 🥜

yellowtail kingfish/lemon/capers/pine nuts/
EVOO

690



Buttered Garlic Shrimp 🌿

shrimp/garlic/paprika/olive oil/lemon/parsley

490



Pickled Mussel and Octopus Salad 🍳 590

fennel/cherry tomato/dill/smoked paprika/
lemon



Moroccan Couscous Salad 🌱🌿🥜 390
olives/cucumber/tomato/onion/chickpeas/feta
lemon dressing



Radicchio & Gorgonzola Salad 🌱🥜🌿 450
cos lettuce/rocket/walnuts/sunflower seeds/
pumpkin seeds/red grapes/balsamic dressing



Trattoria Salad 🌱🥜👩🍳 450
roasted beetroot/pumpkin/sunchoke/quinoa/
feta/sunflower seeds/pine nuts/honey & white
balsamic dressing



Tiradito de Vieira with Aji Amarillo 690
(Scallops Ceviche) 🥜
scallops/hot yellow pepper/Greek yogurt/lime/
pine nuts

SOUPS



Tuscan Onion Soup 🍲🥜🌿 340
red onion/almonds/cinnamon/Pecorino



Lobster Bisque 420
lobster morsels/sweetcorn/saffron rouille/
rye bread croutons



Porcini Mushroom Cream Soup 🍄🌿 340
porcini mushrooms/black walnuts/pesto



Mussel and Chorizo Soup 🐚🐷 390
mussels/chorizo/paprika/saffron

SHARING PLATTERS



Charcuterie Platter 🐷🐚 990
“MAISON LOSTE” artisanal charcuterie
Chorizo Iberico Cebo/saucisson sec cepes/ Jamon de Cebo Iberico/galet poivre/Reblochon/ Manchego/Sottocenere al truffle/bocconcini



Mezze Board 🌿🍄🌿 650
avocado hummus/hummus/olives/
babaganoush/tzatziki/vegetables/
falafel/tabouleh/pita bread



BREAD

Za'taar Bread	50
Sesame Bread	50
Pita Bread	70
Cheese Bread	80
Bread Basket	90

Freshly baked homemade bread from the oven!

PIZZA & FLATBREAD



Truffle 🌿

590

portobello mushrooms/wild rocket/mozzarella/
truffle cream



Bianca Prosciutto 🐱

650

mozzarella/mushrooms/prosciutto/stracciatella/
Parmesan/tomato sauce



Funghi e Salsiccia 🍷 🍄 🐱

590

Italian sausage/wild mushrooms/fresh herbs/
taleggio/Parmesan



Seafood 🐱 🌶️

650

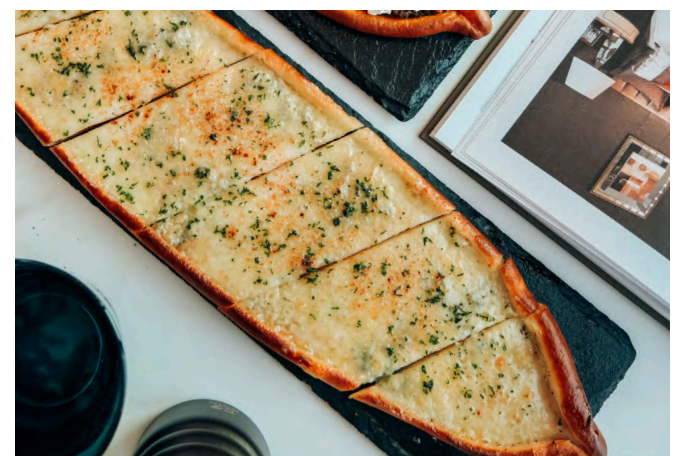
tiger prawns/squid/'nduja/mussels/mozzarella/
smoked scamorza/fresh tomato sauce



Spicy Salami Pizza 🐱 🌶️

590

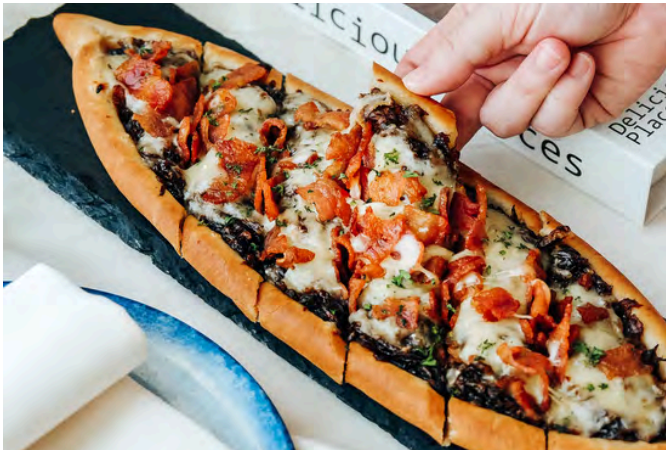
jalapeños/olives/mozzarella/tomato sauce/red
onion



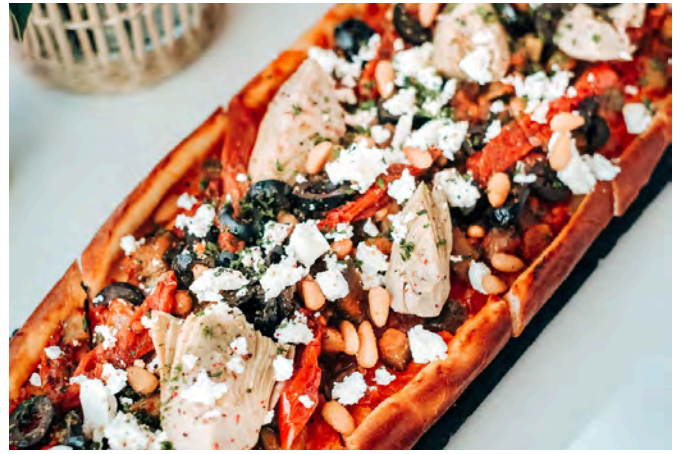
Four Cheese Flatbread 🌿

490

taleggio/mozzarella/smoked scamorza/
Gorgonzola



Bacon Flatbread 🐱 590
caramelized onion/Gruyere/Parmesan



Mediterranean Flatbread 🌿 490
eggplant/tomato/zucchini/grape/olives/feta/
artichoke

PASTA



Beef Ragout with Grilled Beef 720
braised beef ragout/rocket/Parmesan/spaghetti



Roman Pasta 🐱 450
pancetta/garlic/egg yolk/pepper/Pecorino/
spaghetti



Lobster Pasta 🦞 Half 1,350 / Whole 2,450
lobster/garlic/chili/capellini pasta



Foie Gras Ravioli 🌿 750
Parmesan/duck jus/truffle cream sauce



Scallops Pasta 🌿🌶️🐷 **990**
pancetta/garlic/chili/basil/lemon/capellini pasta



Fregola Pasta with Seafood 🍳🌿 **890**
mussels/squid/tiger prawns/cream/Emmenthal



Creamy Spicy Lobster Linguine 🌶️ **Half 1,350 / Whole 2,450**
lobster/tomato sauce/chili/cream/chives



Risotto ai Funghi 🌿 **790**
wild mushrooms/Parmesan/mascarpone/rocket/black truffle

MAINS



Roasted Cauliflower 🍄🌿 **450**
curry powder/microgreen salad/ brown butter/ mixed nuts



Mixed Kebabs 🍳 **600**
2 chicken skewers/1 lamb skewer/pita bread/ vegetables/yogurt/tahini



Iberico Pork Pluma 🐷 🥔 🌶️ **1,600**
chorizo/white bean stew/pomegranate sauce/
jalapeños



Angus Rib-Eye **1,600**
Angus Beef Striploin **1,400**
250 grams of beef/potato espuma/braised
shallots/pomegranate sauce



Lamb Agnello 🍷 **1,290**
pistachio crust/eggplant caponata/potatoes



Lamb Shank Tagine 🍷 🍳 **890**
Moroccan spices/couscous/dried fruit/wild
jungle honey



Spanish Chicken Stew 🌶️ **650**
olives/potatoes/bravas sauce



Whole Baked Sole 🌿 **1,390**
lemon butter/fried oysters/tomato/samphire



Garoupa "A La Gallega" 🐟 🌿 890
giant garoupa/smoked paprika/green peas/
white wine sauce/baby spinach



Frango Assado Com Piri Piri 🌿 🌶️ 850
herb-fed chicken/lemon/sweet potato fries



Seared Scallops 🐚 890
cauliflower/potato/yellow curry/curry emulsion/
crispy bacon/pomegranate



Baked Sea Bass 790
Sicilian-style tomato sauce/sumac/olives/
coriander/anchovies/potato



Braised Beef Cheek 🍲 990
carrot/aligot cheesy potato/beef jus

DESSERTS



Mouhalabieh 🍮 250
(Middle Eastern Milk Pudding)
fresh milk/rose water/pistachios



Baklava Cheesecake 🍳🌿🌱 350

filo pastry/pistachios/wildflower honey/
rose petals



Tiramisu 🍳🌿 280

mascarpone cheese/organic eggs/savoiardi
biscuits/espresso/Amaretto liqueur



Cannoli Siciliani 🌱 290

ricotta cream/dark chocolate/candied orange/
pistachios



Persian Nougat Glacé 🌱 350

dried fruit/nuts/berries/honey/cream/dark rum/
mixed berry sauce



Spanish Crema Catalana 250

citrus/cinnamon/caramelised sugar/berries



Spanish Churros 290

fried dough/cinnamon sugar/chocolate-orange
sauce

TRATTORIA 22

Signature Cocktails 420.-



22 Sunset

tequila, orange curacao, orange juice, pineapple juice, lime juice, fresh passionfruit and passionfruit syrup



Sangrini

red wine, orange juice, pineapple juice, cranberry juice and peach syrup



Le Rouge

gin, Frangelico, roselle juice, lime juice, hazelnut syrup and roselle syrup



Mangomery

white rum, Cointreau, ripe mango, mango juice and mango sorbet popsicle



Emerald

white rum, fresh melon, melon juice, lime juice, Midori and melon syrup



Rose Lagoon

raspberry vodka, fresh lychee, lychee juice, lime juice, grenadine syrup and lychee sorbet popsicle



Riviera Time

vodka, blue curacao, peach liqueur, pineapple juice, mango juice, lime juice, passionfruit juice and peach syrup

Coffee Cocktails 400.-



Purple Rain

vodka, Kahlua, Baileys, espresso coffee, fresh milk, hazelnut syrup and butterfly hazelnut foam

Alexandria

bourbon whiskey, chocolate liqueur, Kahlua, espresso coffee, cocoa powder, chocolate syrup, blue fresh milk and chocolate foam

Pandora

white rum, Kahlua, Malibu, espresso coffee, caramel syrup, coconut milk pandan and caramel foam

Classic Mocktails 260.-



Mango Sizzler

ripe mango, passionfruit and lime juice



Coco Summer

coconut milk, pineapple juice and coconut syrup



Tropical Punch

orange juice, lime juice, pineapple juice and blue syrup



Berry Fruity

mixed berries, strawberry, lime juice and Sprite



Lemon Bitter

lime juice, orange juice, pineapple juice and Sprite



Lychee Delight

lychee, grenadine syrup and lime juice



Virgin Mojito

fresh lime juice, mint leaves, soda water and brown sugar

Signature Mocktails 290.-



Yellow Sapphire

orange juice, pineapple juice, lime juice, fresh passionfruit and passionfruit syrup



Amethyst

strawberry, lime juice, butterfly pea tea, Red Bull and strawberry syrup



Mangony

ripe mango, pineapple juice, green chili and mango sorbet popsicle



Red Gem

roselle juice, lime juice, hazelnut syrup and roselle syrup



Sea Blue

pineapple juice, mango juice, lime juice, passionfruit juice, peach syrup and blue syrup



Swiss Pink

fresh lychee, lychee juice, grenadine syrup, lime juice and lychee sorbet popsicle



Peridot

melon, melon juice, lime juice and melon syrup

Coffee Mocktails 280.-



Trattoria Coffee

espresso coffee, fresh milk, hazelnut syrup and butterfly pea hazelnut foam

Moroc Coffee

espresso coffee, cocoa powder, chocolate syrup, blue fresh milk and chocolate foam

A&B

espresso coffee, caramel syrup, coconut milk pandan and caramel foam