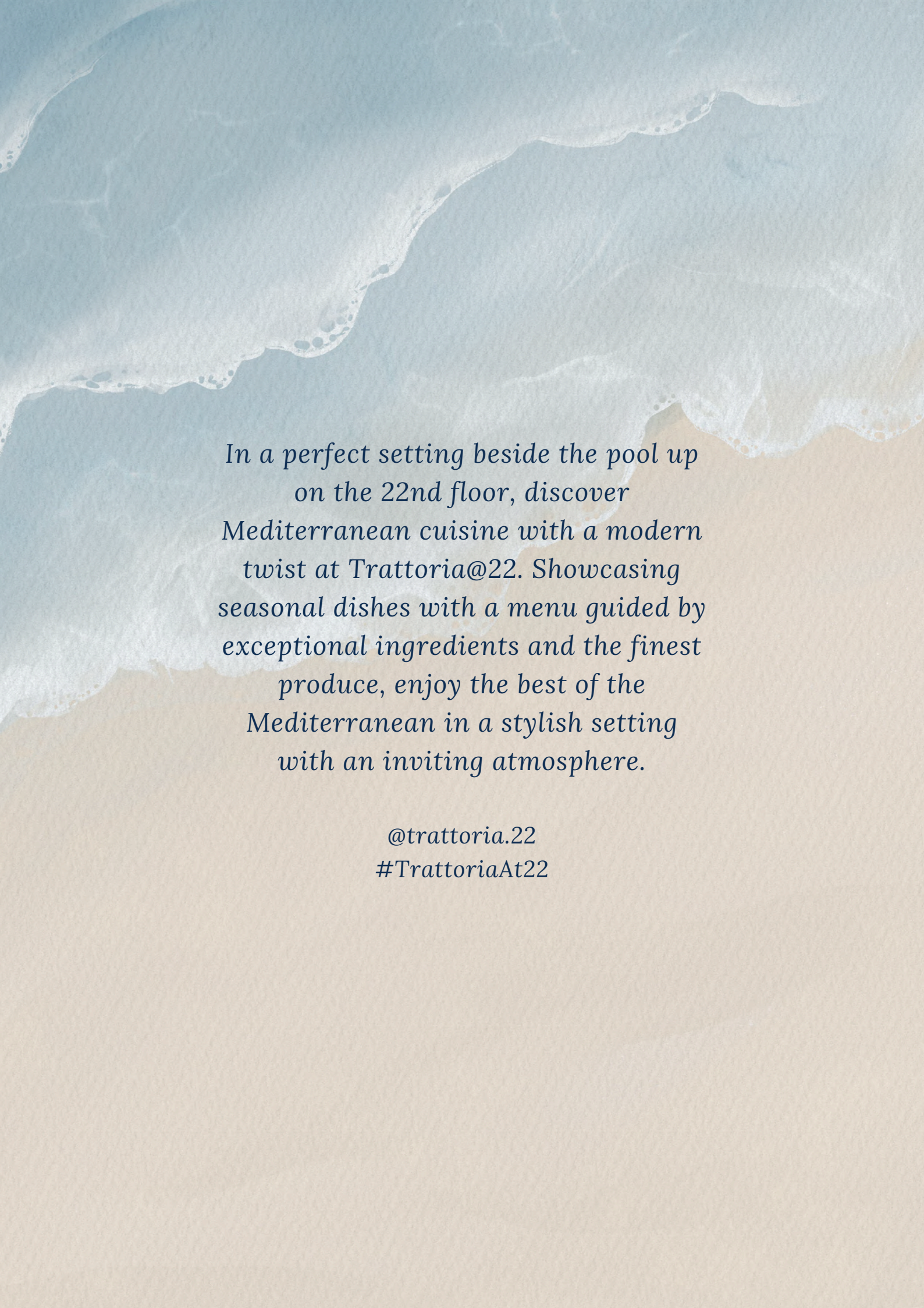




TRATTORIA  22

*menu*

March 2025



*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 & DIP



**Arancini al Ragu** (G, E, D, B, A) **330**  
saffron risotto/mozzarella/marinara sauce/  
minced beef



**Cheese Gougères** (G, E, D) **320**  
(*Cheese Cream Puff*)  
Gruyere/Emmental/blue cheese/nutmeg



**Fried Crab Tortellini** (G, E, D, S, 🌶️) **350**  
Parmesan/crab meat/ricotta/spicy tomato sauce



**Croquetas de Jamon Serrano** (G, E, D, P) **330**  
serrano ham/Emmental/smoked paprika mayo



**Falafel** (V, D, N) **290**  
chickpeas/parsley/coriander/white sesame/  
cumin/tahini sauce



**Boquerones Fritos** (G, D, S) 🌿 **320**  
(*Fried Anchovies*)  
anchovies/lemon/horseradish yogurt sauce

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**Carciofi alla Giudia** (V, G, D) **320**  
 (Fried Artichoke)  
 lemon/EVOO/horseradish yogurt sauce



**Kibbeh** (G, D, N) **340**  
 minced lamb/bulgur wheat/pine nuts/  
 garlic yogurt sauce



**Tortillitas de Camarones** (G, S, 🌶️) **330**  
 shrimp fritters/spicy tomato sauce/cucumber-  
 tomato salsa



**Avocado Hummus** (VG) **270**  
 chickpeas/avocado/tahini/EVOO



**Babaganoush** (V, D) 🌿 **270**  
 smoked eggplant/feta/roasted garlic/tahini/  
 EVOO




**Hummus Kawarma** (N) **300**  
 chickpeas/minced lamb/jalapeño/pine nuts/  
 lemon sauce

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# SALAD



**Lebanese Fattoush Salad** (VG, G)  **390**  
pita bread/baby cos/tomato cherry/cucumber/  
red radish/capsicum/shallot/mint/parsley/  
sumac & lemon vinaigrette



**Trattoria Salad** (V, D, N) **390**  
roasted beetroot/pumpkin/sunchoke/quinoa/  
feta cheese/sunflower seeds/pine nuts/honey &  
white balsamic dressing





**Radicchio & Gorgonzola Salad** (V, D, N) **390**  
cos lettuce/rocket/walnuts/sunflower seeds/  
pumpkin seeds/balsamic dressing



**Moroccan Couscous Salad** (V, G, D) **390**  
olives/cucumber/tomato/onion/chickpeas/mint/  
basil/feta cheese/lemon dressing



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# SOUP



**Bouillabaisse** (G, E, S, A) **390**  
*(French Seafood Soup)*  
 halibut/clams/mussels/tiger prawns/saffron



**Tuscan Onion Soup** (V, G, A, N) **310**  
 red onion/almond/cinnamon/pecorino/  
 chicken broth



**Porcini Mushroom Cream Soup** (V, D, N) **310**  
 porcini mushrooms/black walnuts/pesto

# SHARING PLATTERS



**Charcuterie Platter** (G, D, P, N) **990**  
*"MAISON LOSTE" artisanal charcuterie*  
 Chorizo Iberico Cebo/saucisson sec cepes/Jamon de Cebo  
 Iberico/galet poivre/Reblochon/Manchego/bocconcini/  
 Sottocenere al truffle



**Mezze Board** (V, G, D, N) **650**  
 avocado hummus/hummus/olives/  
 babaganoush/tzatziki/vegetables/  
 falafel/pita bread/tabouleh

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# APPETIZERS



**Baked Cheese Soufflé** (V, G, E, D) 🌿 **390**  
Gruyere/egg/cream/butter/green salad/  
blue cheese sauce



**Baked Scallops** (D, S, A) **690**  
scallops/garlic butter/breadcrumbs/lemon/  
sapphire/chervil/dill



**Buttered Garlic Shrimp** (D, S, A, 🌶️) **490**  
shrimp/garlic/paprika/olive oil/lemon/parsley



**Fritto Misto** (G, E, S) **490**  
calamari/shrimp/lemon/toum sauce



**Fish Crudo** (S, N) **690**  
yellowtail kingfish/fennel/smoked paprika/  
capers/lemon/pine nuts/EVOO



**Lebanese Shish Barak** (G, D, N) **390**  
**(Middle Eastern Meat Dumpling)**  
lamb meat/pine nuts/cumin/smoked paprika/  
Greek yogurt/mint

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**Tartare de Gambas** (S) 🌿 690  
red prawn/pomegranate/smoked paprika/  
lemon/lime/samphire/EVOO



**Truffle Quesadillas** (V, G, D) 420  
mushrooms/mozzarella/truffle mayo/  
cucumber-tomato salsa

## PIZZA & FLATBREAD



**Bianca Prosciutto** (G, D, P) 650  
mushrooms/tomato sauce/stracciatella/rocket/  
mozzarella/Parmesan/prosciutto/truffle oil



**Four Cheese Flatbread** (V, G, D) 590  
taleggio/mozzarella/smoked scamorza/  
Gorgonzola



**Funghi e Salsiccia** (G, D, P) 650  
Italian sausage/wild mushrooms/wild  
rocket/taleggio/Parmesan/mozzarella



**Grilled Chicken Flatbread** (G, D, 🌶️) 🌿 590  
grilled chicken/tomato sauce/shallot/jalapeño/  
paprika/mozzarella/garlic yogurt/pomegranate

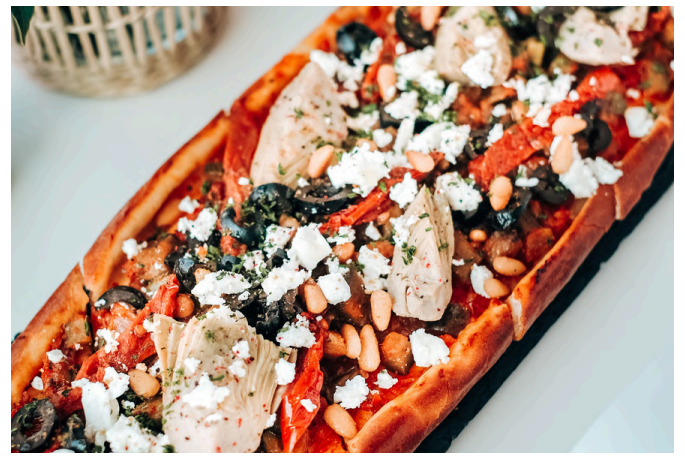
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**Heirloom Tomato Flatbread** (V, G, D) 490  
 heirloom cherry tomato/tomato sauce/basil/  
 mozzarella/feta



**Mediterranean Flatbread** (V, G, D, N) 490  
 eggplant/tomato/zucchini/olives/artichoke/feta/  
 pine nut/pomegranate



**Seafood** (G, D, S, 🌶️) 650  
 tiger prawns/mussels/calamari/'nduja/smoked  
 scamorza/mozzarella/tomato sauce



**Spicy Salami Pizza** (G, D, P, 🌶️ 🌿) 590  
 jalapeño/olives/mozzarella/Parmesan/tomato  
 sauce

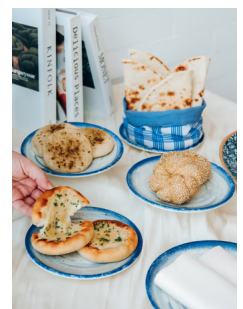


**Truffle** (V, G, D) 590  
 truffle pesto/mushrooms/wild rocket/  
 mozzarella/Parmesan

## SIDE & BREAD

- Bread Basket** (G, D, N) 90
- Cheese Bread** (G, D) 80
- Mixed Vegetable** (E) 90
- Pita Bread** (G) 70
- Sesame Bread** (G, N) 50
- Za'atar Bread** (G, N) 50

*Freshly baked homemade bread from the oven!*



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# PASTA

(Choice of Spaghetti, Capellini, Linguini, Orecchiette, Paccheri or Fregola)



**Aglio e Olio with Scallops** (G, P, S, A, 🌶️) 990  
pancetta/garlic/chili/olive oil/parsley/basil



**Foie Gras Ravioli** (G, E, S, N) 🌿 750  
truffle cream/Parmesan/hazelnuts/wild rocket



**Creamy Spicy Lobster** (G, D, S, A, 🌶️)  
Canadian lobster/tomato sauce/cream/chive/  
chili/garlic  
**Half 1,000 | Whole 1,900**



**Beef Ragout with Grilled Beef** (G, D, B, A) 720  
Black Angus striploin/braised beef ragout/  
tomato sauce/wild rocket/Parmesan



**Roman Pasta** (G, E, D, P) 450  
pancetta/egg yolk/cracked pepper/pecorino



**Seafood Pasta** (G, S, A) 🌿 890  
mussels/squid/tiger prawns/tomato sauce/  
cream/Emmental/basil

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**Crni Rižot** (D, S, A)   
 (Croatian Black Risotto)  
 Tiger prawn/squid ink/Parmesan/parsley/white wine/cherry tomato

790



**Risotto ai Funghi** (G, D, N) 790  
 wild mushroom/Parmesan/mascarpone/rocket/black truffle



**Angus Beef Steak (250g)** (D,B)  
 • Rib Eye 1,600  
 • Striploin 1,400  
 potato espuma/braised shallots/pomegranate sauce



# MAINS



**Baked Spanish Salmon Bass** (S, A) 890  
 Sicilian style tomato sauce/sumac/olive/cilantro/anchovies



**Braised Beef Cheek** (D, B, A) 990  
 carrot/aligot cheesy potato/red wine jus

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**Carré di Agnello** (A, N) **1,290**  
(Roasted Rack of Lamb)  
pistachio crust/eggplant caponata/potatoes/  
lamb jus



**Frango Assado Com Piri Piri** (🌶️ 🌿) **720**  
herb-fed chicken/lemon/sweet potato fries/  
red chili/coriander



**Giant Red Garoupa** (D, S, A, N) **890**  
smoked paprika/baby spinach/green peas/  
white wine cream sauce



**Iberico Pork Pluma** (P, N) **1,600**  
grilled pork/jalapeno peppers/Chorizo/white  
bean stew/pomegranate sauce



**Lamb Shank Tagine** (N) **890**  
Moroccan spices/couscous/chickpea/dried fruit/  
wild jungle honey



**Mixed Kebabs** (G, D) **600**  
2 chicken skewers/1 lamb skewer/pita bread/  
vegetables/yogurt/tahini

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**Roasted Pumpkins** (V, D, N) **450**  
 roasted pumpkins/pumpkin mash/yogurt sauce/  
 mixed spice/pumpkin seed/mixed microgreen/  
 pomegranate/crouton/spicy wild honey



**Seared Hokkaido Scallop** (S, A, N) **890**  
 pumpkin puree/pumpkin seed/pea shoot/  
 scallop jus



**Spanish Chicken Stew** (🌶️) **650**  
 chicken leg/olives/potatoes/bravas sauce



**Whole Grilled Sea Bream** (S, 🌶️, 🌿) **1,100**  
 harissa/grilled vegetables/preserved lemon  
 gremolata



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# DESSERT



**Cannoli Siciliani** (V, G, E, D, N) 290  
ricotta cream/dark chocolate/candied orange/  
pistachio



**Pistachio Chocolate Tart** (V, G, E, D, N) 🌿 350  
kataifi/pistachio/dark chocolate/pistachio ice  
cream



**Spanish Churros** (VG, G, D) 290  
fried dough/cinnamon sugar/chocolate-orange  
sauce



**Sticky Date Pudding** (V, G, E, D, N) 350  
Medjool dates/honeycomb/bee pollen/salted  
caramel sauce/walnut ice cream



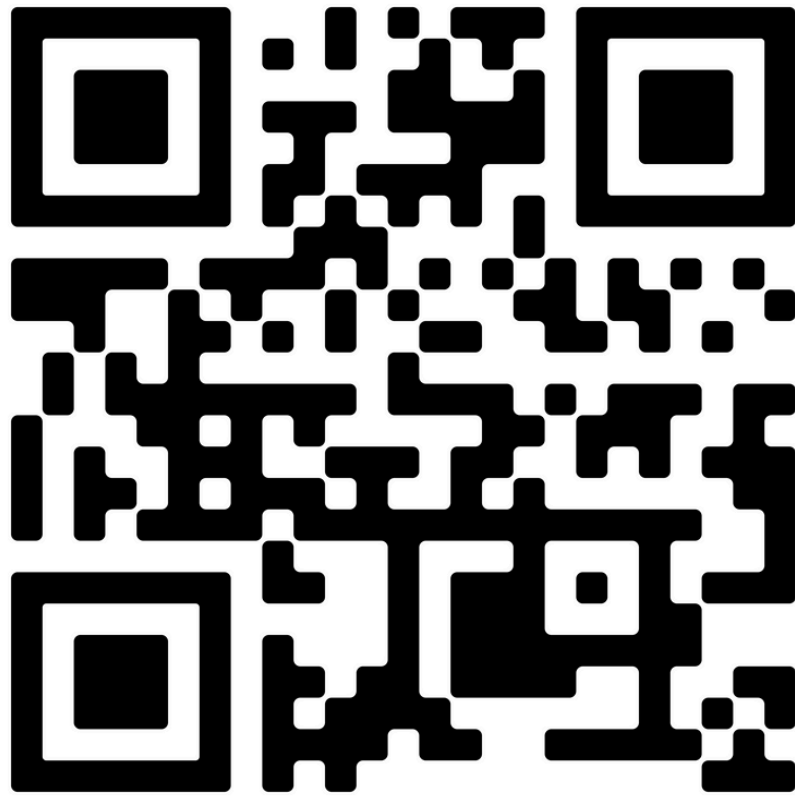
**Tiramisu** (V, G, E, D, A) 280  
mascarpone cheese/organic eggs/savoiardi  
biscuits/espresso



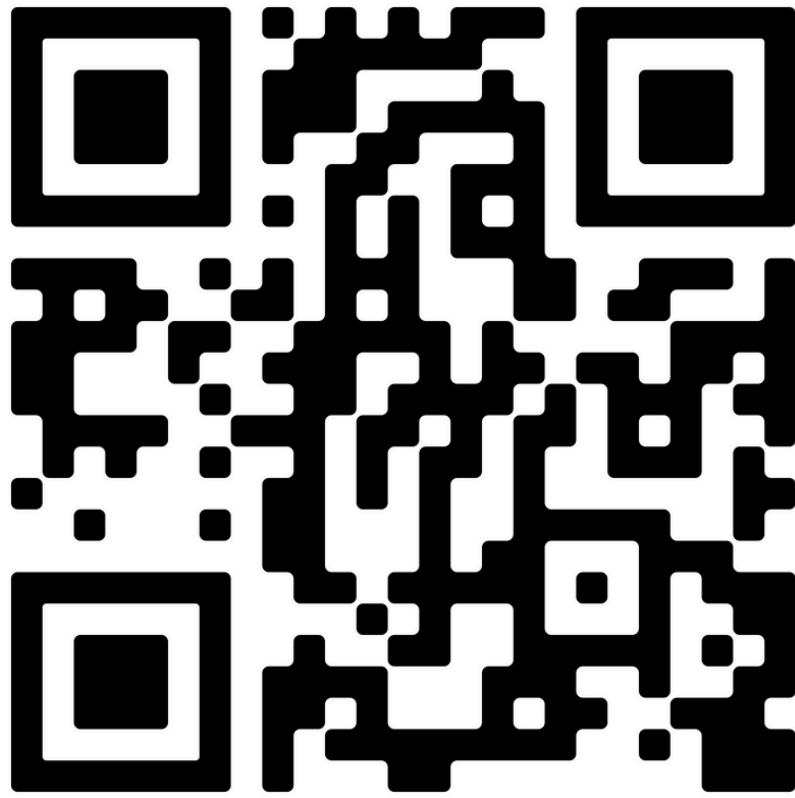
**Wildflower Honey Baklava Cheesecake** (V, G, E, D, N) 350  
filo pastry/pistachio/wildflower honey/rose petals

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*Please scan for  
Chinese menu*



*Please scan for  
Korean menu*



# 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 290.-



### 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