

TRATTORIA 22



menu

June 2023

SMALL BITES



Arancini al Ragu 290

saffron risotto/ minced beef/ mozzarella/
marinara sauce



Croquetas de Jamon Serrano 🐼 290

serrano ham/cheese/smoked paprika mayo



Marinated Stuffed Olives 250

black Kalamata olives/green olives/herbs/
EVOO



Spinach and Cheese Borek 🌿 290

spinach/ feta/ garlic sauce



Tortillitas de Camarones 🌿 290

shrimp fritters/spicy tomato sauce/
cucumber-tomato salsa



Kibbeh 🍄 320

minced lamb/bulgur wheat/pine nuts/
yogurt sauce



Fried Artichoke  **380**

lemon/EVOO/horseradish yogurt sauce



Fried Crab Tortellini **320**

ricotta/crab meat/spicy tomato sauce

APPETIZERS



Avocado Hummus   **220**

chickpeas/avocado/tahini/EVOO



Whipped Feta   **220**


beetroot/feta/Greek yogurt/pistachios/
dill/date molasses



Hummus Kawarma  **280**

chickpeas/minced lamb/pine nuts/
lemon sauce



Babaganoush  **220**

grilled eggplant/garlic/tahini/EVOO



Buttered Garlic Shrimp

490

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



Fritto Misto

490

calamari/shrimp/lemon/toum sauce



Beef Tartare

690

grain-fed beef/gherkins/capers/shallots/
chives/egg yolk confit



Fish Crudo

690

yellowtail kingfish/lemon/capers/EVOO



Trattoria Salad

450

roasted beetroot/pumpkin/sunchoke/
quinoa/feta/sunflower seeds/pine nuts/
honey & white balsamic dressing



Moroccan Couscous Salad

390

olives/cucumber/tomato/onion/chickpeas/
mint/basil/lemon dressing

APPETIZERS



Stracciatella Board 🌿🍯 350

stracciatella/wild honey/pine nuts

Za'taar Bread	50
Sesame Bread	50
Pita Bread	70
Cheese Bread	80
Grape Focaccia	100

SOUPS



Porcini Mushroom Cream Soup 🌿🍯 310

porcini mushrooms/black walnuts/pesto



Mussel and Chorizo Soup 🐷 390

mussels/chorizo/paprika/saffron

SHARING PLATTERS



Mezze Board 🌿🍯 650

avocado hummus/muhammara /olives/ babaganoush/tzatziki/falafel/tabouleh/ vegetables/pita bread



Charcuterie Platter 🍷🐷 990

"MAISON FOSTIER" artisanal charcuterie Spanish chorizo/saucisson "Bangkok" with green peppers/saucisson Ardennes/traditional lomo/sottocenere with truffle/Reblochon/ Manchego/bocconcini

PASTA



Beef Ragout with Grilled Beef 650

braised beef ragout/rocket/Parmesan



Roman Pasta 🐷 420

pancetta/garlic/egg yolk/cracked pepper/
Pecorino



Foie Gras Ravioli 🌿 750

Parmesan/duck jus/truffle cream sauce



Lobster Pasta 🦞 1150

lobster/garlic/chili/olive oil/capellini pasta



MAINS



Roasted Cauliflower 🌿 390

cauliflower/curry powder/microgreen
salad/brown butter



Mixed Kebabs 🍴 490

2 chicken skewers/1 lamb skewer/pita
bread/vegetables/yogurt/tahini



Iberico Pork Pluma 🍖 1600

grilled pork/jalapeño peppers/chorizo/
white bean stew



Angus Rib-Eye 1600

rib-eye beef/potato espuma/braised
shallots/pomegranate sauce



Beef Moussaka 650

spiced minced beef/potatoes/eggplant/
béchamel



Lamb Agnello 🍖 1290

lamb rack/pistachio crust/eggplant
caponata/potatoes/lamb jus



Lamb Shank Tagine 🍲 890

lamb shank/Moroccan spices/couscous/
dried fruit/wild jungle honey/orange



Spanish Chicken 650

chicken/olives/potatoes/bravas sauce



Whole Baked Sole 🌿 1390

lemon butter/fried oysters/tomato/
samphire



Garoupa "A La Gallega" 🍷 990

giant garoupa/smoked paprika/chorizo/
green peas/white wine sauce

PIZZA & FLATBREAD



Seafood 🐠 650

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



Truffle 🍄 590

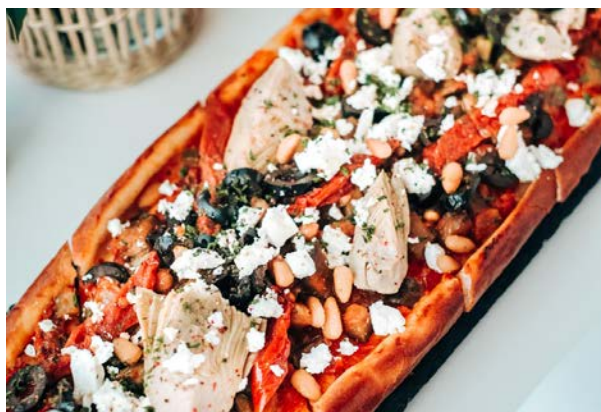
portobello mushrooms/wild rocket/
mozzarella/truffle pesto



Bianca Prosciutto 🐷

590

mozzarella/mushrooms/tomato sauce/
stracciatella/wild rocket/Parmesan/
prosciutto/truffle oil



Mediterranean Flatbread 🌿🥜

400

eggplant/tomato/zucchini/olives/artichoke/
feta



Lamb Flatbread 🥜

590

bell pepper/onion/fresh tomato sauce/
ground lamb/pepper flakes/smoked
paprika/parsley

Four Cheese Flatbread 🌿

490

talleggio/mozzarella/smoked scamorza/
Gorgonzola



Signature



Chef's Recommendation



Spicy



Vegetarian



Pork



Healthy



Nuts

DESSERTS



Baklava 🍪

320

filo pastry/pistachios/cinnamon/wild jungle honey/ice cream



Tiramisu 🍷

280

mascarpone/organic eggs/savoiardi biscuits/espresso



Cannoli Siciliani 🍪

250

ricotta cream/dark chocolate/candied orange/pistachios



Knafeh 🍪

350

kataifi/cheese/pistachios



Portuguese Custard Tart

170

flaky crust/sweet custard



Spanish Churros

250

fried dough/cinnamon sugar/chocolate-orange sauce