

TRATTORIA 22



menu

June 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 🌿 270
grilled eggplant/garlic/tahini/EVOO



Prosciutto & Whipped Feta 🐷 🥜 390
figs/basil/balsamic/Greek yogurt/pistachio



Fritto Misto 490
calamari/shrimp/lemon/toum sauce



Fish Crudo 🌿 🥜 690
yellowtail kingfish/lemon/capers/pine nuts/
EVOO



Buttered Garlic Shrimp 🌿 490
shrimp/garlic/paprika/olive oil/lemon/parsley



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



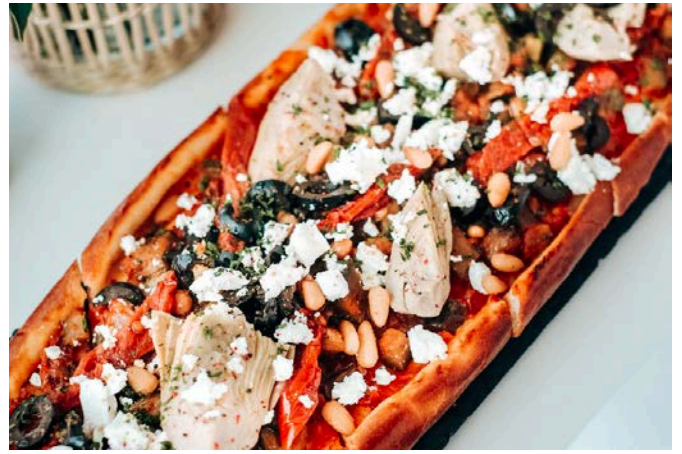
Four Cheese Flatbread 🌿

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