

# TRATTORIA 22



menu

April 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** 290  
saffron risotto/minced beef/mozzarella/  
marinara sauce



**Croquetas de Jamón Serrano** 🐷 290  
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** 🌿 290  
spicy tomato sauce/ cucumber-tomato salsa/  
shrimp fritters



**Kibbeh** 🐄 320  
minced lamb/bulgur wheat/pine nuts/ yogurt  
sauce



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



**Crispy Parmesan-Fried Crab Tortellini** 320  
ricotta/crab meat/spicy tomato sauce



**Truffle Quesadillas** 👑 🌿  
mushrooms/mozzarella/truffle mayo/  
cucumber-tomato salsa 420

## APPETIZERS



**Hummus Kawarma** 🥜 250  
chickpeas/minced lamb/pine nuts/  
lemon sauce



**Avocado Hummus** 🥑 🌿 220  
chickpeas/avocado/tahini/EVOO

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



**Babaganoush** 🌿

grilled eggplant/garlic/tahini/EVOO

220



**Prosciutto & Whipped Feta** 🐼 🍄

figs/basil/balsamic/Greek yogurt/pistachio

390



**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



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



**Radicchio & Gorgonzola Salad** 🌿🥜🌱 420  
cos lettuce/rocket/walnuts/sunflower seeds/  
pumpkin seeds/red grapes/balsamic dressing



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



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

## SOUPS



**Tuscan Onion Soup** 🍲🥜 310  
red onion/almonds/cinnamon/Pecorino



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



**Porcini Mushroom Cream Soup** 🍄🌿 310  
porcini mushrooms/black walnuts/pesto



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

## SHARING PLATTERS



**Charcuterie Platter** 🍷🐷 990  
"MAISON LESTE" 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 sauce



**Bianca Prosciutto** 🐱

590

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



**Funghi e Salsiccia** 🍄 🍄 🌿

590

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



**Seafood** 🐱

650

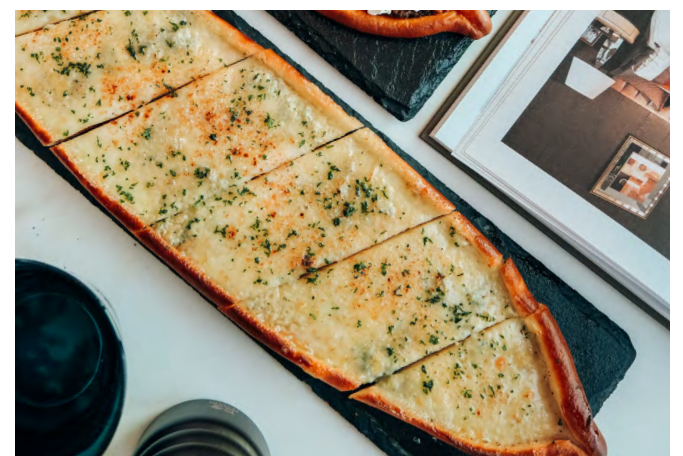
tiger prawns/squid/'nduja/mussels/mozzarella/  
smoked scamorza/fresh tomato sauce



**Spicy Salami Pizza** 🐱 🌿

590

jalapeños/olives/mozzarella/tomato sauce/red  
onion



**Four Cheese Flatbread** 🌿

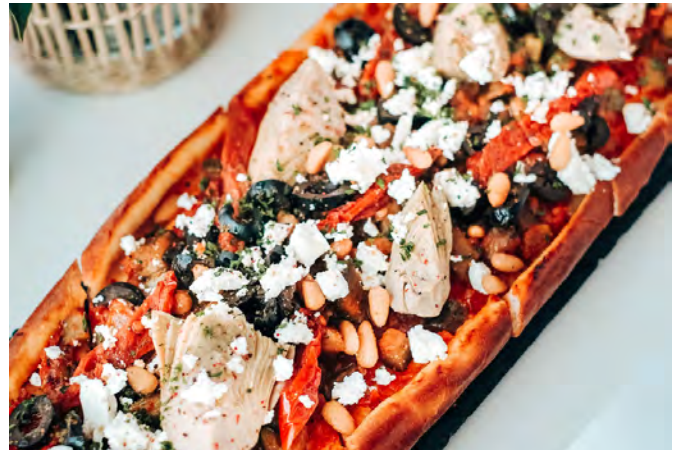
490

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** 🐱 420  
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** 🍳🌿 **390**  
curry powder/microgreen salad/ brown butter/  
mixed nuts



**Mixed Kebabs** 🍳 **520**  
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 jus



**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** 🌿 720  
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** 🌱 250

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** 250

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



# TRATTORIA 22

## BEVERAGES

<b>Aperitifs</b>	Glass
Aperol	260
Campari	260
Oscar 697 Bianco	260

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<b>Gin</b>	
Tanqueray	280
Short Story	260

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<b>Vodka</b>	
Ketel One	320
Short Story	260

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<b>Rum</b>	
Bacardi White	260
Captain Morgan Dark	260
Flor de Cana 4 years	260

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<b>Tequila</b>	
Patron Silver	390
El Matador	260

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<b>Scotch Whisky</b>	
Johnnie Walker Black Label	300
Johnnie Walker Red Label	260

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<b>Irish Whiskey</b>	
John Jameson	260

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<b>Thai Whisky</b>	
Mekhong	190

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<b>Liqueurs</b>	
Baileys Irish Cream, Midori	280
Café Borchetta, Amaretto	260

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<b>Bourbon Whiskey</b>	
Michter's US*1	450
Jack Daniel's	290
Evan William	260

<b>Soft Drinks</b>	
Coke, Coke Light, Sprite,	120
Orange Fanta, Ginger Ale, Tonic Water, Soda Water	
Ginger Beer,	160
Elderflower Tonic, Mediterranean Tonic	

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<b>Fruit Juices</b>	180
Orange, Lime, Pineapple, Apple, Tomato, Ripe Mango, Watermelon, Whole Young Coconut	

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<b>Beer</b>	
Singha (320ml)	200
Heineken (320ml)	220
Asahi (320ml)	240
Heineken 0.0% (330ml) (non-alcoholic)	190

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<b>Mineral Water</b>	
Evian (1lt), Acqua Panna (1lt)	250
San Pellegrino (50cl)	200
Acqua Panna (50cl), Perrier (33cl)	150
Drinking Water (50cl)	40

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<b>Smoothies</b>	
Green Apple, Banana, Pineapple, Lychee, Fresh Young Coconut, Strawberry, Ripe Mango	240

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<b>Iced Beverages</b>	160
Iced Tea, Iced Americano, Iced Latte, Iced Cappuccino, Iced Chocolate	

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<b>Coffee</b>	
Americano, Cappuccino,	160
Caffe Latte, Espresso, Double Espresso, Espresso Macchiato, Mocha, Decaffeinated	

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<b>Tea Selection</b>	
English Breakfast, Earl Grey,	160
Jasmine Green Tea, Peppermint, Chamomile, Strawberry, Lemon, Ginger & Honey, Moroccan Mint Tea	



## Classic Mocktails 260

- Coco Summer:** coconut milk, pineapple juice and coconut  
**syrup**  
**Mango Sizzler:** ripe mango, passionfruit and lime juice  
**Tropical Punch:** orange juice, pineapple juice, lime juice and blue syrup  
**Berry Fruity:** mixed berries, strawberry, lime juice and  
**Sprite**  
**Lemon Bitter:** lime juice, Sprite, orange juice and pineapple juice  
**Lychee Delight:** lychee, grenadine syrup and lime juice  
**Virgin Mojito:** fresh lime juice, mint leaves, brown sugar and soda water
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## Signature Mocktails 290

- Mangony:** ripe mango, pineapple juice, green chili and mango sorbet stick  
**Amethyst:** strawberry, butterfly pea tea, lime juice, strawberry syrup and Red Bull  
**Yellow Sapphire:** orange juice, pineapple juice, lime juice, fresh passionfruit and passionfruit syrup  
**Sea Blue:** pineapple juice, mango juice, passionfruit juice, lime juice, peach syrup and blue syrup  
**Red Gem:** roselle juice, lime juice, hazelnut syrup and roselle syrup  
**Swiss Pink:** fresh lychee, lychee juice, lime juice, grenadine syrup and lychee sorbet  
**Peridot:** melon, melon juice, lime juice and melon syrup
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## 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
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## Classic Cocktails 350

- Daiquiri:** Flor de Cana rum, triple sec, lime juice and simple syrup  
**Long Island Iced Tea:** gin, rum, vodka, tequila, triple sec and Coke

**Margarita:** tequila, triple sec, lime juice and a salted rim

**Pina Colada:** Flor de Cana rum, coconut liqueur, pineapple juice and coconut milk

**Mai Tai:** Flor de Cana rum, dark rum, orange curacao, red grenadine, lime juice, orange juice and pineapple juice

**Blue Hawaii:** Flor de Cana rum, coconut liqueur, blue curacao, pineapple juice and lime juice

**Classic Mojito:** Flor de Cana rum, fresh lime, mint leaves, lime juice, brown sugar and soda water

**Classic Martini:** gin or vodka, Oscar 697 extra dry, lemon twist or olive pimento

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## Signature Cocktails 420

- Sangrini:** red wine, cranberry juice, pineapple juice, orange juice, peach syrup and peach liqueur  
**Mangomery:** white rum, Cointreau, ripe mango, mango juice and mango sorbet stick  
**22 Sunset:** tequila, orange curacao, orange juice, pineapple juice, lime juice, fresh passionfruit and passionfruit syrup  
**Riviera Time:** vodka, blue curacao, peach liqueur, pineapple juice, mango juice, passionfruit juice, lime juice and peach syrup  
**Le Rouge:** gin, Frangelico, roselle juice, lime juice, hazelnut syrup and roselle syrup  
**Rose Lagoon:** raspberry vodka, fresh lychee, lychee juice, lime juice, grenadine syrup and lychee  
**sorbet**  
**Emerald:** white rum, Midori, fresh melon, melon juice, lime juice and melon syrup
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## Coffee Cocktails 400

- Purple Rain:** vodka, Kahlua, Baileys, espresso coffee, fresh milk, hazelnut syrup and butterfly hazelnut foam.  
**Alexandria:** bourbon whiskey, Kahlua, chocolate liqueur, 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

## Champagne & Prosecco

	By the Glass	Bottle
Moët & Chandon 'Brut Imperial', France NV		9900
Champagne H.Lanvin & Fils Brut, France NV		3300
Follador Prosecco DOC Treviso Extra Dry Gold Farder, Venato, Italy NV		2100
Babo Prosecco Brut DOC, Friuli, Italy NV	390	1900
Stella Moscato Dolce, Perlino, Piemonte, Italy NV	370	1800

## Rose Wine

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GP Grenache Rose, France 2021		2700
Babo Prosecco Rose Brut DOC, Friuli, Italy 2021	390	1900

## White Wine

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Chablis Vieilles Vignes, Domaine Colbois, France 2020		3900
Domaine Bott-Geyl, Riesling Les Elements, Alsace, France 2020		3600
Pinot Grigio, Cantina Tramin, Alto Adige, Italy 2022		3300
Enate Samontano, Chardonnay 234 DO, Spain 2022		3100
Astrolabe Sauvignon Blanc, New Zealand 2022		3100
Retsina Greca Terra Roditis, Greece NV		2900
Gramona Gessami, Spain 2022		2900
Lugano San Benedetto, DOC Zenato, Venato, Italy 2021		2600
Chartron La Fleur Sauvignon Blanc, Bordeaux, France 2021		2600
Tedeschi Soave Classico Tenda, Italy 2021		2500
Villa Martina Pinot Grigio PRIMOSIC, Friuli, Italy 2020	380	2400
Babo Pinot Grigio DOC Friuli, Italy 2020	380	1900
Reservado Chardonnay, Chile	390	1900
Bouchon Le Fil Blanc Sur Le, France 2022	370	1800
De Bortoli Sauvignon Blanc, Australia	370	1800

## Red Wine

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Zenato Amarone Della Valpolicella DOC Classico, Venato, Italy 2017		5900
Château Fonroque Saint-Emillon Grand Cru AOC, Bordeaux, France 2019		4700
Chianti Classico DOCG Riserva Capannelle, Tuscany, Italy 2016		4400
Massaya Le Colombier, Grenache, Cinsault & Tempranillo, Lebanon 2020		3600
Manoella Red, Douro, Portugal 2020		3600
Salomon & Andrew, Pinot Noir, Central Otago, New Zealand 2016		3400
Nebbiolo 'MASSOLINO', Piedmont, Italy 2019		3200
Garnacha & Graciano, LZ DOC, Tempranillo, Spain 2020		3100
Valpolicella Superiore Ripasso, Corte Rugolin, Venato, Italy 2017		3000
LAUS Joven, Merlot & Shiraz, Spain 2021		2700
Castello di Meleto Borgaio Chianti Classico DOCG Riserva, Tuscany, Italy 2017		2800
Chartron La Fleur Merlot-Cabernet, Bordeaux, France 2016		2600
Château De G Reserva, Merlot, Chile 2019		2400
Natura Gioia S Sangiovese IGT, Umbria, Italy 2020		2200
Quattro Quarti Nero d'Avola Appassimento DOC, Sicily, Italy 2021		2300
Château De G Reserva, Cabernet Sauvignon, Chile 2019	390	1900
Vento Di Mare Shyrah, Italy 2021	390	1900
Bouchon Le Fil Rouge Sur Le, France 2021	370	1800