

Triola

ITALIAN BISTRO

Business Lunches at Triola

Sunday through Thursday between
12:00 - 17:00

Drinks:
Lemonade / Orange / Mineral Water

♦ **Bakery Bread** // 18

Served with salsa & olive oil

ENTREES

♦ **Garden salad**

Soup of the Day
Ask the waiter

Eggplant Bruschetta
onion, pine nut, parsley & cheese

Cheese Arancini // 5 extra
Risotto ball with cheeses and greens,
with a crispy coating, on a Rosé Sauce

♦ **Cauliflower Tartufo** // 9 extra
From the Tabun Oven, with aioli truffle sauce,
parmesan and chives

Beef Carpaccio // 12 extra
Arugula, Parmesan, Olive Oil and
reduced Balsamic Vinegar

♦ **Artichoke a la Romana** / 14 extra
Artichoke halves, roasted on the grill with cream
cheese, tomato salsa, peppers and red onions

You can convert to ♦ **Vegan**

COCKTAILS

Fun Pine // 39
Tanqueray gin, home made pineapple syrup,
cava, lemon juice & Amarena cherry

Strawberry Milano // 39
Home made strawberries syrup, plantation rum,
captain spiced, lillet blanc, averna,
lemon juice & basil salt rim

Mojito Lychee // 39
Plantation rum, lychee syrup, aromatic bitters,
lemon juice, soda & mint leaves

Caribbean Coconut // 39
Pineapple, coconut, Tanqueray gin,
home made pineapple syrup, cava,
lemon juice & Amarena cherry

Hot/Cold Sangria // 42
Red wine, liquor berry,
cranberry, lime & fruit

SEA

Hot Shrimps // 78
Shrimps and asparagus in dried tomato butter,
white wine, garlic and parsley

Salmon filet // 88
On the grill, with thyme and lemon.
Served with a side dish:
Rice, Antipasti, French Fries

White fish // 110
on the grill with a Cream of cauliflower
side dish of your choice:
Rice, Antipasti, French Fries

SALADS

♦ **Panzanella** // 55
Baby Mozzarella, Tamar cherry tomatoes, cucumber,
Kalamata olives, onion, mint, parsley
and croutons in wine-vinegar vinaigrette

Cesar // 56
Chicken chunks, lettuce hearts, red onions,
parmesan and croutons

Chicken thighs // 68

Scallopini BBQ on the Grill // 59

Schnitzel // 62

Hamburger // 69

Beef with Tartufo aioli, parmesan and vegetables

Gouda Cheese 9 extra | Goose 14 extra

Hand-made sausages // 66

With sauerkraut and Dijon mustard

Served with hot side dish of your choice:

Antipasti, Rice, French Fries

MEAT
FROM THE BUTCHER

Cuts on the bone per 100 gr. 38

Prime rib (on the bone) per 100 gr. 42

Beef filet 200 gr. 140

Entrecote 350 gr. 138

PASTA

Asado in long cooking // 81

Assado with mushrooms, parsley,
in a picante beef broth.

Radiator Funghi // 62

Mushrooms and truffles in cream and cheese, oregano,
white wine, chives. Goose 14

Balkan Pappardelle // 68

Cherry tomatoes, pine nuts, Kalamata olives,
dried tomato spread, oregano, cream
and Bulgarian cheese

White fish / Di Mare Risotto // 92

On mushroom and truffle risotto, with parmesan,
butter, white wine and chives

Pappardelle di Mare // 78

Shrimps and calamari in cream, brandy, almonds,
mozzarella, Tamar cherry tomatoes,
dried tomato spread and parsley.

Gnocchi Beef filet // 56

Mushrooms, chestnuts, thyme, chili,
beef stock & parmesan

Mushroom Risotto // 67

Truffles, parmesan, butter, white wine and chives.

Salmon Radiatori // 67

In a lemony cream sauce, with peas, butter,
mozzarella, garlic, white wine and basil

* Vegan and Whole Wheat Pasta is available, 4 extra