

Menu

1st June

FOR YOU OR TO SHARE

Homemade Rye Bread & Olives € 7
confit olives, miso butter, olive oil gel

Burratina Caprese € 15
tomato salad, basil gel, olive oil, aged balsamic vinegar

Zucchini Mille Feuille € 15
peanut & chevre mousse, pomegranate granita

Kangaroo Tartare € 16
egg textures, spicy marination

Comté Cheese Bites € 10
comte fritters served on a cream of chive & piment of espelette

Tuna Tatiki € 15
squash carpaccio, ponzu, furikake

Gillardeau Oysters Trio € 17
raw, pickled, tempura

Calamari Fritti € 18
saffron tartare, garlic, herbs

Pot of Mussels € 16
mussels served with a creamy coconut chowder

Crispy Buttermilk Chicken Mini Burgers € 15
home-made brioche bun, chipotle mayo, slaw

Fenkata Spring Rolls € 14
kimchi, apple puree

Sous Vide Chicken Breast € 19
pancetta affumicata, carrot & orange puree, jus

Duck Breast Trio € 20
duck breast, cured duck, confit duck agnolotti, jus

Argentinian Picanha Steak 500g € 48
chimichurri, king oyster jerky

FOCACCIA

all focaccias are homemade with the finest Italian flour and artisanal ingredients

Chef's Focaccia € 19
pistachio, mortadella, burratina

Focaccia Salamone € 16
cream cheese, cured salmon, fennel

Pecorino & Anchovy Focaccia € 18
pecorino sardo, black pepper olive oil, anchovies

Onella Focaccia € 17
ricotta, cherry tomato, olives, sun-dried tomato

Emilia Romagna Focaccia € 18
Parmesan, parma ham, rucola

Torta tal-marmurat € 11
*home-made local chocolate & almond tart
gelat tan-nanna*

Semi Freddo of Sweet Ricota & Honey € 11
chocolate soil, ginger sorbet

SHARING DISHES

Pata Negra Jamón de Bellota 70g € 36
100% Iberico, sourdough bread

Pata Negra Paleta de Bellota 70g € 29
100% Iberico, sourdough bread

Maltese Platter € 27
*bigilla, butter beans, maltese sausage, olives,
sundried tomatoes, ġbejniet*

Charcuterie Board € 32
salumi, cured meats, terrine, homemade chutney

Artisanal Cheese Platter € 29
*six types of artisanal cheeses served with local honey,
sweet & spicy nuts*

Italian Antipasti € 32
*mortadella. Salami, colpo di spalla, 16 month aged grana
Padano, sun-dried tomatoes & artichokes*

Spanish Platter € 35
Cinco jotas paleta di bellota, 9 month aged manchego, tortilla, olives, dry fruit

Mixed Platter € 35
*selection of cured meats and artisanal cheeses
in-house crackers, dip*

Misto di Mare € 45
calamari fritti, impepata di cozze, tuna tartare, cured salmon

PASTA

Spaghetti Pomodoro € 13
*home-made tomato ragu finished with fresh basil, olive oil,
parmigiano reggiano*

Nero di Seppia Risotto € 19
100% iberico pork chorizo, mangeao cream

Seafood Ravioli € 19
home-made fresh seafood stuffed pasta, prawn bisque

Tagliatelle Beef & Truffle € 21
*120g sirloin cooked to medium, served on a mushroom ragu and
truffle home-made tagliatelle*

Rigatoni Carbonara € 18
guanciaie stagionato, pecorino romano, egg yolk, pepper corns

SIDES

only available when ordering other dishes

Steak Fries € 4,5

Mixed Salad € 4,5

Bread € 2,5

Savoury Biscuits € 2,5

Madagascar Vanilla Pannacotta € 9
vanilla biscuit

Ice-Cream € 3,5 per scoop
*vanilla, salted caramel,
melon sorbet, ginger sorbet*



ONELLA

WINE STORIES