

Menu

19th April

FOR YOU OR TO SHARE

Homemade Rye Bread & Olives € 6,5
confit olives, miso butter, olive oil gel

Creamy Burratina € 15
hazelnut flavours, brioche toast, gentlemen's relish

Local Asparagus & Paleta Salad € 16
spring veg, paleta di bellota, cashew nut puree

Kangaroo Tartare € 16
egg textures, spicy marination

Pancetta & Cheddar Croquettes € 10
mustard mayo

Chevice of Red Snapper € 18
buttermilk dressing, jalapeno oil, spring vegetables

Gillardeau Oysters € 5,5 each
beetroot ketchup, lime

Gillardeau Oyster Tempura € 6,5 each
beetroot ketchup, lime

Calamari Fritti € 18
saffron tartare, garlic, herbs

Local Charred Octopus € 19
pimentos, almonds, fennel

BBQ Braised Short Rib Burgers € 15
brioche buns, celeriac remoulade, chipotle mayo

Majjalata Spring Rolls € 14
kimchi, apple

Duo of Rabbit € 21
sous vide rabbit leg, liver tartlet, marsala jus

Argentinian Picanha Steak € 49
500g, potato fries & bourguignon sauce

FOCACCIA

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

Chef's Focaccia € 19
pistachio, mortadella, burratina

Salmon Focaccia € 19
cream cheese, dill, betroot

Bruschetta Focaccia € 13

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

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

Emilia Romagna Focaccia € 17
Parmesan, parma ham, rucola

SHARING DISHES

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

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

Dip Platter € 19
beetroot hummus, charred aubergine dip, crudities, crispy cauliflower

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 € 36
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

PASTA

Saffron & Paleta de Bellota Risotto € 19
aged carnaroli rice, 700 days aged paleta di belota, albacete saffron

Confit Duck Ravioli € 17
Confit duck ravioli, parsley, chocolate jus

Tagliatelle Beef & Truffle € 19
A hearty creamy ragu of beef and mushrooms finished with our artisanal truffle cream

Rigatoni Carbonara € 17
guanciale, pecorino, egg yolk

SIDES

Steak Fries € 4,5
Mixed Salad € 4,5
Bread € 2,5
Savoury Biscuits € 2,5

DESSERTS

Homemade ricotta cannoli € 11
gelat tan-nanna

Fudgy Chocolate Cake € 10
chocolate soil, ginger sorbet

MadagascarVanilla Pannacotta € 9
vanilla biscuit

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



ONELLA

WINE STORIES