

Menu

20th July

APPETISERS

Spiced Candied Nuts & Olives € 6

Homemade Beer Bread & Olives € 7
rustic bread, nduja olives, sweet kunserva

Bruschetta € 7
fresh cherry tomato, aged balsamic vinegar

Anchovy & Butter Bruschetta € 8

Chef's Beef Steamed Buns € 7
raw veg, sriracha mayo

Onion Bhaji € 7
served on a bed of spiced lentil puree

Torta tat-Tarja u Irkotta € 7
sour cream dip

Maltese Sausage & Caponata € 7
served with home-made focaccia

Comté Cheese Bites € 9
served on a creamy chive and piment d'espelette

Soy Glazed Pork Belly € 9
lemon grass, wasabi potato puree

Pan Fried Rabbit Liver € 8
marisala, jus, corn bread

Calamari Fritti € 12
saffron tartare, garlic, herbs

STARTERS

Zucchini Mille Feuille € 12
chevre mousse, peanut puree, pomegranate granita

Local Tuna Tataki € 14
squash carpaccio, ponzu, furikake

Kangaroo Tartare € 16
egg textures, spicy marination

Crispy Buttermilk Chicken Mini Burgers € 14
home-made brioche bun, chipotle mayo, slaw

Majjalata Spring Rolls € 12
kimchi, apple puree

Summer truffle Supplement €1.50 per gram

FOCACCIA

Chef's Focaccia € 17
pistachio pesto, mortadella romaniola, stracciatella di bufala

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

Onella Focaccia € 15
spicy spianata, fennel salami, scamorza affumicata

Emilia Romagna Focaccia € 18
24 month aged parma ham, Parmesan, rucola, olive oil

PASTA

Spaghetti al Tartufo € 19
fresh Italian summer truffles, butter

Seafood Tortellini € 20
bisque, wild mullet bottarga, marjoram

Tagliatelle Beef & Truffle € 22
120g sirloin, mushroom ragu and truffle

MAINS

Sous Vide Chicken Breast € 17
pancetta affumicata, root & orange puree, jus

Argentinian Picanha Steak 500g € 49
chimichurri, king oyster jerky

SIDES

only available when ordering other dishes

Home-Made Bread € 2
Home-Made Focaccia € 2,5
Savoury Biscuits € 2,5
Steak Fries € 4,5
Mixed Salad € 4,5

Summer truffle Supplement €1.50 per gram

DESSERTS

Chocolate Fudge Cake € 9
ginger sorbet

Semi Freddo of Sweet Ricotta & Honey € 9
chocolate soil, ruby chocolate parfet

THE ONELLA EXPERIENCE. -Indulge in unique, mouthwatering and unlimited Onella dishes until you ask us to stop serving you € 35 per person



ONELLA

WINE STORIES

Menu

10th July

THE ONELLA PLATTERS

build your own platter

Charcuterie Board € 14 per person

To choose 5 from list below

24 Month Aged Parma Ham – *Emilia Romagna, Italy*

Salami Finocchio – *Emilia Romagna, Italy*

Mortadella Romagnola – *Emilia Romagna, Italy*

Bresaola Seggata – *Lombardia, Italy*

Coppa di Suino – *Sicilia, Italy*

Chorizo Iberico – *Salamanca, Spain*

Spianata Piccante – *Calabria, Italy*

Jamon Cocido – *Sant Dalmai*

Lardo Stagionato – *Toscana, Italy*

Polpa di spalla – *Toscana, Italy*

Artisanal Cheese Platter € 29

Serves 2

To choose 6 cheeses from the list below

Parmigiano Reggiano - *Italy, cow's milk, hard, unpasteurised*

Occelli Barolo - *Italy, cow & cheese milk, hard, pasteurised*

Occelli nel Fieno Maggengo - *Italy, cow's milk, hard, pasteurised*

Morbier - *France, cow's milk, semi-soft, unpasteurised*

Tomme de Savoie - *France, cow's milk, semi-soft, unpasteurised*

Pecorino Sardo - *Italy, sheep's milk, semi-hard, pasteurised*

Manchego Aged 16 Months- *Spain, Sheep's milk, semi-hard, unpasteurised*

Comte - *France. Cow's milk, semi-hard, unpasteurised*

Mixed Platter € 16 per person

Selection of cured meats and artisanal cheeses, nuts, dip



ONELLA

WINE STORIES