

Menu

24th October

APPETISERS

FOR YOU OR TO SHARE

Spiced Nuts, Olives & Dip € 8
served with home-made biscuits

Homemade Beer Bread € 6
served with onion pickle spread & confit olives

Creamy Burrata € 18
gentlemen's relish, hazelnut textures

Acorn Fed 100% Jamon Iberico 50g € 25
home-made biscuits

Crudo of Fish € 14
onella spice mix, dashi & shoyu

Braised Saffron Fennel € 9
leeks, ghee

Crispy Cauliflower € 8
aubergine dip

Jerusalem Artichoke Crisps € 7
horseradish mayonnaise

French Onion Soup € 12
gruyere croute

Lamb Balls € 12
tomato & basil

Homemade Maltese Sausage € 9
caponata

Poached Egg & Mushrooms € 13
wild mushrooms, broth & nori

Crispy Soy Glazed Pork Belly € 13
spring onion

Fenkata Spring Rolls € 12

THE ONELLA EXPERIENCE

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

FOCACCIA

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

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

Maltese Focaccia € 14
local peppered gbejna, maltese sausage, rosemary

Bruschetta Focaccia € 13
cherry tomatoes, olive oil, basil, stracciatella

PASTA

Risotto ai Funghi € 17
aged carnaroli, wild mushroom ragu, truffle paste, parmesan

Onella Baked Rosette € 15
pistachio pesto, parmesan, mortadella, cacio e pepe

Seafood Ravioli € 19
clam meat, pecorino royale squash puree, marjoram

Tagliatelle al Ragū di Manzo € 17
Slow braised beef, tomato ragū, soffrito

MAINS

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

Argentinian Ribeye Tagliata € 26
rucola, olive oil, parmigiano reggiano

SIDES

only available when ordering other dishes

Home-Made Bread € 2,5
Oregano & Rosemary Focaccia € 3,5
Savoury Biscuits € 2,5
Steak Fries € 4,5
Mixed Salad € 4,5

DESSERTS

Mini Mqaret € 9
gelat tan-nanna, orange & maple syrup, chilli

Vanilla & Orange Pannacotta € 9
forest fruits

Ice Cream & Sorbet € 3,5 per scoop

