

Menu

25th November

APPETISERS

FOR YOU OR TO SHARE

Spiced Nuts, Olives & Dip € 9
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

Oysters € 4,5 each
rose vinegar

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

Chicken Liver parfait € 14
pumpkin jam, brioche, sea salt]

Veal & Pork Terrine € 14
pistachio, purée de cassis

Jerusalem Artichoke Crisps € 8
horseradish mayonnaise

French Onion Soup € 12
gruyere croute

Lamb Balls € 13
tomato & basil

Homemade Maltese Sausage € 10
caponata

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

Crispy Soy Glazed Pork Belly € 15
spring onion

Fenkata Spring Rolls € 12
black garlic ketchup

MIXED PLATTER

Build your own platter to be
shared by 2 € 18 per person

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 € 18
pistachio pesto, mortadella romagnola, stracciatella di bufala

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

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

Maltese Focaccia € 15
local peppered ġbejna, maltese sausage, rosemary

Bruschetta Focaccia € 14
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 € 20
orange & carrot puree, pancetta affumicata

Argentinian Ribeye Tagliata € 27
rucola, olive oil, parmigiano reggiano

SIDES

only available when ordering other dishes

Home-Made Bread € 2,5
Oregano & Rosemary Focaccia € 4

Savoury Biscuits € 3
Steak Fries € 5
Mixed Salad € 5

DESSERTS

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

Ice Cream & Sorbet € 3,5 per scoop

