At OKA's, everything begins with family.
Two kitchens, one home, Rosami upstairs and OKA's downstairs,
share more than a roof.

What begins in one kitchen may be transformed in the other; a single ingredient,
two interpretations, both honouring the same whole.

Named after Balluta ("oak" in Maltese), OKA's at The Villa is a nod to the past and
rooted in the present, a place to gather and share the joy of food.

This is OKA's at The Villa. **Our story, told through food.**

TASTING MENU

Roasted octopus, baked potato mousse, creamy parsley
and compressed celery

Choose one option below for the 3-course meal or
enjoy both with the 4-course.

Saffron risotto, burrata, basil and demi-glace
or
Seared fish of the day and Caesar-style baby gem

Pain Perdu with citrus, cinnamon, and
vanilla Ice Cream

3-Course €43 | 4-Course €49

ADD-ONS

Bread refill €2.5 per person

Black truffle €8

House Roasted Potatoes €5

Kaluga caviar €30

Fresh Oyster €9/ per oyster

Our seasonal vegetable
dish from our garden €5

STARTER

Veal with traditional tuna sauce.	€16
Tuna tartare, carrot, crispy leek and ponzu gel	€16
Roasted octopus, baked potato mousse, creamy parsley and compressed celery	€16
Beef tartare, fresh egg yolk, truffle emulsion and parmesan shavings	€15
Poached egg, Béarnaise sauce, cooked and raw mushrooms	€11

PASTA | RISOTTO

STARTER PORTION

Saffron risotto, burrata, basil and demi-glace	€17
Rabbit ravioli and wild fennel beurre blanc	€16
Linguine, sea reduction, roe and braised onion	€16
Parisian gnocchi with creamy Parmesan cheese and tomato in multiple textures	€15
Spaghetti, barbecue butter and lemon notes	€15

MAIN COURSE

Grilled Pacheco ribeye, seasonal leafy greens and local herbs 250g	€32
Seared fish of the day and Caesar-style baby gem	€23
Grilled tuna belly with sea potato purée	€22
Chicken supreme, pumpkin purée, coffee and crispy capers	€20
Eggplant tataki, creamy mozzarella, cherry tomatoes and lime	€16

DESSERT

Pain Perdu with citrus, cinnamon, and vanilla Ice Cream	€7.5
Table Side Tiramisu	€7.5
Crème Brûlée with milk Ice Cream and crumble	€7.5
Carob cake, almond sorbet and orange blossom foam	€7.5
Chocolate Brownie, salty caramel sauce and crystallised peanuts	€7.5

Celebrating a birthday, milestone, anniversary, or hosting a private dinner or networking
event? Contact our events team: events@xaracollection.com