



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.
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TASTING MENU

Vegetarian 3-Course €38

Savoury aubergine tatin with
Grana Padano sauce
and ice cream

Cabbage prepared in different
textures, mustard, hummus and
beetroot reduction

Vanilla crème brûlée with
caramelised top, salty crumble
and fior di latte ice cream

TASTING MENU

Meat or Fish 4-Course €49

Savoury aubergine tatin with
Grana Padano sauce
and ice cream

Risotto with slow-cooked duck
ragù, red wine reduction and
crispy puffed rice

or

Creamy cacio e pepe linguine,
lemon zest and prawn tartare

Slow-cooked rabbit, tomato
kunserva, black olives, garlic
and capers

or

Seared meagre fish, crispy
modern Caesar salad

Baked Basque cheesecake with
berry coulis and fresh mint

ADD-ONS

Artisanal Bread refill	€2.50 p.p
Black truffle 5g	€15.00
OKA's baked potatoes with rosemary	€5.50

Oscietra caviar 5g	€27.00
Fresh Oyster (1)	€9.00
Seasonal vegetable dish from The Xara Gardens	€5.50
Fries	€5.50

STARTER

Sea Bass Sashimi | Lemon | Chive

Thinly sliced sea bass served raw with carrot cream, preserved lemon and chive emulsion

€17.00

Beef Tartare | Parmigiano | Black Truffle

Hand-cut beef tartare topped with fresh egg yolk, parmigiano and black truffle emulsion

€16.00

Aubergine | Grana Padano | Ice Cream (V)

Savoury aubergine tatin with grana padano sauce and ice cream

€15.00

Nicoise Salad | Tuna | Ajitama egg

Nicoise salad with tuna cooked at low temperature and soy marinated ajitama egg

€16.00

Mussels | Thyme

Smoked mussels marinara with thyme, served in the traditional manner

€15.00

PASTA | RISOTTO

STARTER PORTION

Duck | Red Wine | Rice

Risotto with slow-cooked duck ragù, red wine reduction, and crispy puffed rice

€18.00

Linguine | Cacio e Pepe | Prawn

Creamy cacio e pepe linguine, lemon zest, and prawn tartare

€17.00

Ravioli | Ricotta | Walnut (V)

Ricotta-filled ravioli, Ligurian walnut sauce and parmigiano crisps

€15.00

Gnocchi | Hazelnuts | Pumpkin (V)

Beetroot gnocchi, parsley "salsa verde", roast hazelnuts and pumpkin

€15.00

Capunti | Peas | Black Mushrooms (V)

Capunti pasta with pea fonduta, creamy egg yolk and black mushrooms

€15.00

MAINS

Rabbit Tomato Kunserva Black Olives Slow-cooked rabbit, tomato kunserva, black olives, garlic and capers	€22.00
Pacheco Ribeye Courgette Wasabi Grilled ribeye steak, courgette persillade and wasabi mayonnaise	€32.00
Meagre Caesar Salad Seared meagre fish, crispy modern Caesar salad	€24.00
Tuna Belly Sweet Potato Provençale Seared tuna belly, smoked sweet potato and Provençale sauce	€23.00
Cabbage Hummus Beetroot (V) Cabbage prepared in different textures, mustard, hummus and beetroot reduction	€17.00

DESSERTS

Cheesecake Berry Mint Baked Basque cheesecake with berry coulis and fresh mint	€8.00
White Chocolate Caramel Marshmallow White chocolate mousse, caramel sauce and lemon marshmallow	€8.00
Hazelnut Mango Tamarind Soft Hazelnut cake, mango sorbet and tamarind sauce	€8.00
Tiramisu Classic tiramisu prepared at the table and finished in front of the guest	€8.00
Crème brûlée Crumble Fior di latte Vanilla crème brûlée with a caramelised top, salty crumble and fior di latte ice cream	€8.00

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