



Discover the unique charm of Ona. A Mediterranean Restaurant beckoning you to relish a delightful fusion of flavors within a welcoming ambience situated at a prime location in Discovery bay. Ona boasts a spacious deck providing Awe-inspiring ocean views. Whether for lunch or dinner, treat yourself to an unforgettable dining adventure, exploring the vibrant and diverse cuisine of the Mediterranean Region.



Onadbhk



ona.hk

All Menu Items are Subject to 10% Service Charge



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ONA

ONA Salad

SOUP (湯)

SOUP OF THE DAY 是日餐湯 \$98

(Please ask your server)

SALAD (沙律)



ONA SALAD - ONA 沙拉 \$178

Grilled Cheese, mixed greens, onion, bellpepper, red radish, cherry tomato, manouri dressing



GREEK VILLAGE SALAD \$148

希臘村莊沙拉

Lettuce, cherry tomato, red onion, cucumber, bell pepper, kalamata olive, feta cheese



TABBOULEH 塔布勒沙律 \$148

Bulgur wheat, tomato, fresh parsley, lemon olive dressing



FATTOUSH 法圖什沙律 \$158

Mix greens, bell pepper, red onion, red radish, pomegranate molasses, pita bread crisp



BURRATA SALAD \$188

意大利水牛芝士沙律

Fresh tomato, burrata cheese, basil pesto dressing



TUNA TARTARE 吞拿魚他他 \$188

Tuna raw, lemon juice, sumac, olive oil, eggplant dips

Fattoush Salad



Chef's recommendation



VEGETARIAN

SUBJECT TO 10% SERVICE CHARGE (另加10% 服務費) (IMAGE FOR REFERENCE ONLY)

HOT MEZZE (冷小食)

- 

FALAFEL (5PCS) 炸豆丸

Chickpeas, onion, garlic, herbs and spices

\$118
- 

HALLOUMI CHEESE (4PCS) 希臘烤起芝士

Pan-fried cheese, pomegranate seed, fig sauce

\$148
- 

GARLIC BUTTER PRAWN 牛油大蒜蝦

Prawn, garlic, butter, olive oil, lemon juice, fresh parsley

\$148
- HUMMUS KAWARMA 卡瓦瑪鷹嘴豆泥

Creamy hummus with spicy lamb, serve with pita bread

\$158

Garlic Butter Prawn



Falafel

Hummus



Muhammara



Moutabel



Mix Mezze Platter

COLD MEZZE (冷小食)

- 

HUMMUS 鷹嘴豆泥

Cooked Chickpeas, tahini, garlic, lemon juice

\$98
- 

MUHAMMARA 甜椒醬

Roasted bellpepper, walnut, pomegranate molasses, olive oil

\$108
- 

MOUTABEL 茄子醬

Roasted eggplant, tahini, lemon juice, garlic, olive oil

\$98
- 

TZATZIKI 希臘優格沾醬

Strained Greek Yogurt, cucumber, garlic, dill

\$98
- 

MIX MEZZE PLATTER 混合小吃拼盤

(Hummus, Muhammara, Moutabel, Tzatziki)

\$228

 Chef's recommendation

 VEGETARIAN



Greek Style Lamb Shanks



Falafel



*Mediterranean Style Grill
Whole Seabass*



Truffle Scallops Linguini



Grilled Halloumi Cheese



Prawn Saganaki

APPETIZERS 頭盤

 **FRIED ONION RINGS** \$138

炸洋蔥圈

Garlic sauce, mix green

CRISPY BBQ CHICKEN WINGS \$158

韓國 BBQ 雞翼

Chicken wings cooked with BBQ Sauce

CRISPY FRIED CALAMARI \$158

RINGS 脆炸魷魚圈

chilli mayo, mix green, lemon wedge

 **KATAIFI PRAWN 脆炸天使蝦** \$178

Prawn wrapped with crispy filo pastry

serve with homemade harissa chilli mayo

**ONA
Cheese
Burger**

**Beef
Tajine**

MAINS (主菜)

 **VEGGIE BURGER** \$198

素肉漢堡

Black bean veggie patties made with black beans, brown rice, red peppers, and onions-hearty, vegan, served with fries.

 **GREEK STYLE LAMB** \$298

SHANK 希臘風格羊腿

Lamb Shank, orzo pasta, feta cheese

 **BEEF TAJINE 牛肉塔吉鍋** \$328

Slow cooked Waghu beef, apricot, prunes, almond, sesame seed, serve with pita bread

NZ MUSSELS 紐西蘭 青口 \$288

Fresh Mussel, spring onion, celery, cherry tomato, leek, garlic, white wine, lemon juice

 **PRAWN SAGANAKI** \$298

大蝦薩加納

Prawn, spicy tomato sauce, spring onion, leek, feta cheese, pita bread

SEAFOOD PAELLA \$328

西班牙海鮮飯

Zafran rice with prawns, mussels, calamari, and scallops.

US BABY PORK RIBS HALF/FULL

美式豬肋排 328 / 528

Served with fries and mix green salad

LAMB OUZI 羊米飯 \$268

Slow-cooked lamb shoulder served with vermicelli rice, grilled vegetables, and tzatziki sauce.

ONA CHEESE BURGER \$238

- ONA 起司漢堡

Dry-aged beef, lettuce, cheddar cheese, tomato, red onion, serve with fries

**New
Zealand
Mussels**



US Prime
Ribeye



Shish
Tawook



Grilled
Octopus

Grilled
Chicken

JOSPER CHAR-GRILLED (炭燒) MESHWI SELECTION (沙嗲類)



VEGETABLE MESHWI 蔬菜沙嗲

\$228

Grilled corn, mushroom, zucchini, bell pepper, eggplant, and shallots served with garlic aioli, chili mayo, and harissa.

LAHEM MESHWI 羊肉沙嗲

\$298

Lamb shish skewers with grilled vegetables.



SHISH TAWOOK 烤雞肉串

\$268

Yogurt-marinated chicken skewers with garlic, citrus, and warm spices, served with mixed salad, fries, and pita bread.

MEDITERRANEAN STYLE GRILL

\$298

WHOLE SEABASS 地中海風味整條鱸魚

Chicken marinated with fresh garlic, olive oil, lemon, herbs and spices, served with grilled vegetables.

GRILLED OCTOPUS 烤八爪魚

\$268

Tender grilled octopus tossed with sun-dried tomato, olive oil, lemon and parsley, served over hummus and muhammara with warm pita

GRILLED WHOLE CHICKEN

HALF/FULL

MEDITERRANEAN STYLE 地中海烤全雞

\$238 / \$438

Whole chicken marinate with fresh garlic, olive oil, lemon juice, spices and herbs



PRIME RIBEYE STEAK 美國 特級肉眼 牛排 16OZ

\$428

Grilled steak seasoned with salt and cracked black pepper, served with fries



CHARGRILLED WHOLE CALAMARI 烤整隻鮮魷魚

\$298

Greek-style squid seasoned with dried oregano, coriander, salt & pepper, olive oil, paprika

ONA MIX MEAT PLATTER -

\$648

ONA 肉食拼盤

Mixed grill platter of chicken skewers, beef skewers, lamb seekh kebab, and lamb rack, served with grilled vegetables and fries.



ONA MIX SEAFOOD PLATTER - ONA 海鮮拼盤

\$848

Lobster, prawn, octopus, scallop, mussels and oysters



Chef's recommendation



VEGETARIAN



Chicken Shawarma



SELECTION OF SHAWARMA (三文治類別)

(All Shawarma serve with fries and accompaniment sauces (harrisa sauce, chilli mayo, garlic sauce))



FALAFEL 炸豆丸

\$158

Deep fried patties made from chickpeas, lettuce, garlic sauce, hummus, tahini, serve with fries



HALLOUMI CHEESE

\$178

希臘烤起芝士

Pan-fried halloumi cheese, garlic sauce, lettuce, chilli mayo, pita bread, serve with fries

CHICKEN 雞

\$178

Chicken thigh, garlic sauce, lettuce, chilli mayo, pita bread, serve with fries

LAMB 羊

\$198

Marinated lamb leg, garlic sauce, lettuce, chilli mayo, pita bread, serve with fries

BEEF 牛

\$198

Beef tenderloin, garlic sauce, lettuce, chilli mayo, pita bread, serve with fries

Moussaka



VEGETARIAN SELECTION (素食類)



HARISSA ROASTED EGGPLANT 哈里薩烤茄子

\$198

Spicy roasted eggplant, served with rice



FRIED CAULIFLOWER 炸花椰菜

\$198

Marinated fried cauliflower, serve with eggplant dip



SPANAKOPITA 西班牙菠菜派

\$198

Baked filo pastry stuffed with spinach, Onions, Egg, Pine nuts, Sumac, Salt and pepper and feta cheese



MOUSSAKA 穆薩卡

\$228



Potato, eggplant, bechamel, tomato sauce, served with rice

Spanakopita



Harissa Roasted Eggplant



Chef's recommendation



VEGETARIAN

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PIZZA (薄餅)

HALF AND HALF PIZZA \$198

可選2種風格各一半

Choose two from below options



MARGHERITA 蕃茄水牛芝士薄餅 \$188

Tomato sauce, mozzarella cheese, basil



MEDITERRANEAN \$198
地中海薄餅

Roast peppers, green olives, kalamata olives, onion and mushroom

HAWAIIAN 夏威夷薄餅 \$198

Ham, pineapple, tomato sauce and mozzarella cheese



PEPPERONI 意式速肉腸薄餅 \$198
Spicy pepperoni, tomato sauce, mozzarella cheese

MIXED SEAFOOD \$198

雜錦海鮮薄餅

Mix Seafood, tomato sauce, fresh basil



CHEF'S SPECIAL SHISH TAWOOK 廚師推介薄餅 \$228

Marinated grilled chicken, bellpepper, onion, tomato, cheese

ADD EXTRA TOPPINGS +20

EACH 可加選每一樣種類另加\$20

Veg Toppings : Jalapenos, Pineapple, Sundried tomatoes, Feta cheese, Mushroom

Non -Veg Toppings : Ham, Bacon, Sausages, Roasted Chicken



Pepperoni
Pizza

PASTA (意粉)



PENNE ARRABIATTA \$168

辣蕃茄汁長通粉

Penne cooked with tomatoes, roasted garlic, red chilli flakes, olive oil



MUSHROOM RISSOTTO \$188

蘑菇意大利飯

Wild Mushroom in a creamy parmesan cheese sauce



SPAGHETTI BOLOGNESE \$188

肉醬意粉

Dry-aged minced beef, tomato sauce, basil, parmesan cheese

LINGUINI ALLE VONGOLE \$188

蒜香辣蜆扁意粉

Fresh clams, olive oil, garlic, parsley, white wine, red pepper flakes

SEAFOOD SPAGHETTI \$228

MARINARA 地中海海鮮意粉

Mixed Seafood in a basil marinara sauce



LOBSTER LINGUINI \$248

龍蝦扁意粉

Lobster, tomato basil sauce

RIGATONI PRAWN \$228

蝦長通粉

Spicy tomato sauce, burrata cheese

TRUFFLE SCALLOP \$228

LINGUINI 松露帶子扁意粉

Seared sea scallops, truffle cream sauce



Chef's recommendation



VEGETARIAN



Penne Arrabiatta





Zaatar Pita
bread

SIDE DISHES (配菜)

-  FRENCH FRIES 薯條 \$78/98
Salted / Truffle
-  SAUTEED MUSHROOM 炒磨菇 \$78
Garlic, mixed herbs
-  KALAMATA OLIVE 卡拉馬塔橄欖 \$88
-  GRILLED VEGETABLES 燒什菜 \$78
-  OLIVE OIL PITA BREAD 橄欖油地中海薄餅 \$38
-  ZAATAR PITA BREAD 百里香薄餅 \$48
-  MASH POTATO 馬鈴薯泥 \$78
-  SAUTEED POTATO 炒馬鈴薯 \$78
-  VERMICELLI RICE 幼米飯 \$78



DESSERT (甜品)

-  KUNAFI 庫納法 \$98
 *Dough, sugar, cheese, almonds, pistachos*
-  BAKLAVA 巴卡拉瓦 \$98
Filo pastry, mix nuts, sweetened with honey
- GALAKTOBOUREKO 加拉克托布雷科 \$98
Filo pastry, semolina, mix nuts
-  ICE CREAM (2 SCOOPS) 兩球雪糕 \$88
3 flavours - Vanilla, chocolate & strawberry
- OPERA CHOCOLATE CAKE 朱古力蛋糕 \$88



Baklava



Chef's recommendation



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