

one 80  
AT HOME

The logo consists of the text 'one 80' in a serif font, with 'one' in a light brown color and '80' in a dark brown color. Below 'one' is a light blue circular icon containing a stylized house with a fork and knife inside. Below the icon and the text 'one 80' is the text 'AT HOME' in a small, dark brown, all-caps sans-serif font.



## STARTERS TO SHARE... Small Eats

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Nocellara olives and black olive paste <b>V</b>	6.00
Crostini, <b>V</b> marinated Roma tomatoes, artichoke and Parmigiano-Reggiano pâté	8.00
Traditional pork Scotch egg, honey-mustard sauce	5.00
House made gnocchi fritti, pumpkin veloute, speck	6.00
Local sheep cheese 'gbejna' and mushrooms arancini, basil aioli <b>V</b>	6.00
Cauliflower, potato and spinach cakes, caper dressing <b>V</b>	7.00
Mediterranean fish and prawn fritters, tomato-chilli chutney	8.00
Baked Casutin cheese, <b>V</b> herbed croutons, Aceto Balsamico di Modena D.O.P.	8.00
Home-made rabbit and smoked ham-hock sausage, caramelised onions	8.00

## STARTERS TO SHARE... Bigger Eats

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Fritto Misto, crispy fried calamari, octopus, white fish and zucchini, pickled cucumber, basil aioli	15.00
one80 board, traditional pork Scotch egg, Maltese sausage, grilled Casutin cheese, mortadella tartufata, speck, artichoke and Parmesan crostini, grissini artigianali, spicy tomato chutney	20.00

## STARTERS


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Pressed octopus, crispy soft shell crab, citrus segments, caper-raisin gel	13.50
Seared monkfish fillet, pickled apple and celeriac, crushed hazelnuts, chive dressing	13.00
Pulled duck croquette, sweet-spiced carrot purée, pickled fennel salad	12.75
Carpaccio of fresh beef fillet, roasted pine nuts, rucola, Parmigiano-Reggiano, lemon-olive oil	12.75
Aljotta, traditional Maltese fish soup	9.00

## PASTA and RISOTTO

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Gragnano linguine, local red prawns, soft herbs, shellfish bisque	13.50	16.50
Gragnano spaghetti, vongole veraci, datterino cherry tomatoes, chilli oil	12.75	15.75
Gnocchetti sardi, wild boar and rosemary ragù	12.75	15.75
 House made beef cheek agnolotti, truffled butter, Pecorino Romano, toasted pine nuts	12.75	15.75
San Maiolo Carnaroli risotto, <b>V</b> asparagus and kale, Tomme de Chevre, mint gremolata	12.75	15.75

## SALADS

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Poached salmon, pumpkin and sunflower seeds, mixed leaves, pickled cucumber, datterino cherry tomatoes, lemon oil	18.50
Grilled chicken supreme salad leaves, roasted hazelnuts, pickled apples and celeriac, Parmigiano-Reggiano shavings	18.50
Local fresh 'ġbejna' panzanella crusty bread, tomatoes, cucumber, fennel, extra virgin olive oil	17.50



## MAINS

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Citrus crusted wild seabass fillet Spring onions, tomato and basil salsa, lemon oil	26.00
Carob glazed boneless baby chicken, warm artichoke and chickpeas, local rucola	21.50
Traditional garlic and thyme fried rabbit, split pea, lentil, Maltese sausage and apricot stew, hand cut fresh chips	23.50
Braised veal cheeks, leek mash, braising liqueur	25.00
Char grilled fresh beef rib-eye 350grms, honey roasted seasonal vegetables, truffle butter, hand cut fresh chips	27.00
Tagliata plank 800grms (for 2) chargrilled Irish beef bavette, lamb sausage, local rucola, Grana Padano, whiskey peppercorn sauce, hand cut fresh chips	65.00
Fresh Irish Chateaubriand 700grms (for 2) sautéed shallots, oyster and chestnut mushrooms, crispy onion rings, hand cut fresh chips, Bearnaise sauce	70.00
one80 burger in brioche bun, 300grms house made beef patty, smoked Scamorza, gherkin-onion relish, Summer slaw, tomatoes, hand cut fresh chips	15.50
Mixed bell peppers, white beans and zucchini flan, herbed roasted potatoes <b>V</b>	19.50

## EXTRA SAUCES

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Creamy porcini and field mushrooms	3.00
Whiskey and peppercorn	3.00
Rosemary veal jus	3.00

## EXTRA SIDES

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Mash potatoes	3.50
Hand-cut fresh chips	3.50
Sweet potato fries	4.00
Truffle and Parmesan fresh chips	4.50
Crispy onion rings	3.00
Rucola and Parmesan salad	3.50
Mixed salad leaves, tomatoes and pickled fennel salad	4.00
Sautéed shallots, oyster and chestnut mushrooms	4.50

## DESSERTS

**one80's desserts are all in-house made...**

Imqaret date fritters	2.00 each
White chocolate cheesecake, cherry gel	7.50
Italian cheeses Pecorino Stravecchio Salcis, Tomme de Chevre, Ubriaco d'Amore served with grissini d'acqua, crackers and lightly toasted bread, Mellieha's honey and jam	9.50



Signature selection

**V** Vegetarian selection

Please enquire for the Allergens Menu

Prices include VAT



## WINES

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Wines ordered through one80 at Home are discounted by 20% from regular restaurant prices. one80 Kitchen & Lounge offers a vast selection of Premium and Cellar wines. Please inquire direct with the outlet for a wider selection.

### Sparkling and Champagne

Prosecco Extra Dry, Guerrieri Rizzardi, Veneto, Italy	21.50
Prosecco Superiore Dry Cartizze, Borgo Molino, Valdobbiadene, Veneto, Italy	29.00
Bollinger Special Cuvee N.V., Ay, Champagne, France	79.00
Ruinart Blanc De Blancs N.V., Reims, Champagne, France	104.00

### Whites

Isis Chardonnay, Meridiana Estate, Ta Qali, Malta	23.00
Elena Walch Pinot Grigio, Alto Adige, Italy	24.00
Palas Gavi, Michele Chiarlo, Piedmont, Italy	19.50
'Winkl' Sauvignon Blanc, Cantina Terlano, Alto Adige, Italy	35.00
Greco di Tufo, Vesevo, Campagna, Italy	23.75
Sur Sur, Donnafugata, Sicily, Italy	24.00
Beyond the Clouds, Elena Walch, Alto Adige, Italy	62.50
Chablis, J. Moreau & Fils, Burgundy, France	25.50
Sancerre, Pascal Jolivet, Loire Valley, France	29.00
Vallado Branco, Quinta do Vallado, Douro, Portugal	22.00
Sauvignon Blanc Reserva, Santa Carolina, Leyda Valley, Chile	21.00
Gun Metal Riesling, Hewitson, Eden Valley, Australia	26.50

### Rosé

Odyssey Grenache-Shiraz Rosé, Marsovin, Gozo	20.00
Lumera Rosé, Donnafugata, Sicily, Italy	22.50
Côte des Roses, Gerard Bertrand, Languedoc, France	21.50

### Reds

1919 Gellewza, Cassar Camilleri, Malta	20.00
Nexus, Merlot, Meridiana Estate, Ta' Qali, Malta	29.00
Lamuri d'Almerita, Tasca D'Almerita, Sicily, Italy	22.50
Palas Barbera D'Asti, Michele Chiarlo, Piedmont, Italy	20.50
Il Bruciato Bolgheri, Tenuta Guado al Tasso, Tuscany, Italy	30.50
Barolo, Pio Cesare, Piedmont, Italy	100.00
Sito Moresco Langhe, Gaja, Piedmont, Italy	79.00
Fleur De Client, Château Clinet, Pomerol, France	62.50
Ritme Negre, Ritme Celler, Priorat, Spain	30.00
Prima Nature Cabernet Sauvignon, Gerard Bertrand, South of France (Organic wine)	23.75
Baby Bush Mourvedre, Hewitson, Barossa Valley, Australia	25.50
Barrel Select Malbec, Bodega Norton, Uco Valley, Mendoza, Argentina	23.75

### Dessert and Fortified

Dolce Vita 'Late Harvest', Camilleri Wines, Malta (500ml)	19.00
Nivole Moscato, Michele Chiarlo, Piedmont, Italy	23.50
Aszu 5 Puttonyos Blue Label, Royal Tokaji Company, Tokaj-Hegyalja, Hungary (500ml)	62.50
Late Bottled Vintage Port, Niepoort, Douro, Portugal	37.50