

BOLT FOOD MENU

KIDS FOOD

Lasagna of vegetables and ragù of meat	7.00
Home-made fish fingers, carrot mash, hand-cut fries	7.50
Chicken breast fillet strips, hand-cut fries	7.50
Home-made mini beef burger, hand-cut fries	7.50
Pizzetta Margherita	5.50

SMALL PLATES

Crostini, <i>local tomatoes, fresh basil, garlic and EVOO</i> V vegan	4
Nocellara olives and tapenade V vegan	6
Burratina, <i>romesco sauce, torched cherry tomatoes</i> V	7
Pulpetta tan-neonati, <i>neonati patty</i>	4 each
Free range Scotch egg, <i>garlic aioli</i>	5
Focaccia Gozitana, <i>sliced potatoes, fennel seeds, onions, anchovies, fresh sheep cheese</i>	6
Pizzetta burrata, fresh basil and EVOO V	7
Breaded falafel, <i>spiced tomato sauce</i> V vegan	6
Pork sausage coil, <i>house tomato chutney</i>	7
Battered soft shell crab slider, <i>crispy lettuce, pickled cucumber, fresh ginger and lime mayo</i>	8 each
Flame grilled beef slider, <i>classic BLT, mature cheddar and tomato chutney</i>	8 each
Pan fried pine smoked octopus, <i>romesco sauce, torched cherry tomatoes</i>	9
Cauliflower, V vegan <i>roasted, couscous, purée, fresh herbs oil</i>	8
Tenderstem broccoli, <i>pistachio, crispy tofu</i> V vegan	9
Aljotta, <i>traditional Maltese fish soup</i>	8
Marinated fried chicken thighs, <i>harissa tomato ketchup</i>	14
Fritto misto, <i>lightly battered calamari, octopus, seasonal fresh fish, zucchini, pickled cucumber and smoked paprika mayo</i>	15
Char-grilled sirloin 150grms, <i>king oyster mushroom, wild spinach, crispy onion rings</i>	16
one80 Plank, (for 2) <i>crostini, local tomatoes, fresh basil, garlic and EVOO, prosciutto crudo, mortadella tartufata, burratina, grilled casutin, free range Scotch egg, pork sausage coil, pane bruciato, grissini artigianali, house tomato chutney</i>	26

REGULAR PLATES

Tender leaf and herb salad, V vegan <i>beetroot, citrus segments, candied pecans, radish</i>	15
Seared beef salad, <i>cos lettuce, rucola, fennel, Grana Padano shavings</i>	17
Char grilled cauliflower steak, V vegan <i>chestnut mushrooms and cashew nut cream sauce</i>	18
Octopus stew, <i>garlic crostini</i>	22
Pan roasted lamb rump, <i>tenderstem broccoli, pangrattato, Pecorino shavings, black garlic</i>	25
Seafood grill, <i>whole, fillet, mixed shellfish</i>	35
Flame grilled USDA Sirloin 350grms <i>root vegetables, caramelised onion jam butter</i>	30
Crab burger, <i>battered soft shell crab, crispy lettuce, pickled cucumber, fresh ginger and lime mayo, hand cut fresh chips</i>	16
Double beef burger, <i>flame grilled beef patties, classic BLT, mature cheddar, tomato chutney, hand cut fresh chips</i>	15
 PASTA and RISOTTO	
Spaghetti di Gragnano, <i>cozze e vongole in bianco, cherry tomatoes</i>	13 / 16
Pappardelle, <i>prawns, prosciutto, tossed in a prawn bisque, herb pangrattato</i>	13 / 16
House Agnolotti, V <i>filled with Gozo gbejna and honey, traditional tomato sauce</i>	11 / 14
Paccheri, <i>rabbit ragu, peas</i>	12 / 15
San Maiolo Carnaroli risotto, <i>mussels and saffron</i>	13 / 16
San Maiolo Carnaroli risotto, V <i>butternut, fried gbejna, rosemary</i>	11 / 14

LARGE PLATES

Linguine di Gragnano <i>with lobster</i>	48
Roasted boneless whole chicken, <i>marinated in lemon and thyme, garlic aioli mayo</i>	36
Flame grilled USDA Chateaubriand 700grms, (for 2) <i>sautéed shallots, porcini and chestnut mushrooms, classic Béarnaise sauce, crispy onion rings</i>	75
Meat plank 1kg, (for 2) <i>chargrilled hanger steak, USDA Sirloin, marinated fried chicken, pork sausage coil, Scotch egg, sautéed shallots, porcini and chestnut mushrooms, on the vine cherry tomatoes, roasted garlic half, peppered sauce</i>	70

SIDE DISHES

Hand-cut fresh chips V vegan	4
Rosemary salt fries V vegan	4
Thin-cut sweet potato fries V vegan	4
Roast potatoes, <i>fennel seeds, onions and garlic</i> V vegan	4
Creamy mash potatoes V	4
Green salad and Grana Padano shavings V	4
Fresh caponata V vegan	4
Root vegetables, <i>burned onions, carrots, celeriac, parsnip</i> V vegan	6

DESSERTS

Mqaret	3 each
Spiced pumpkin cheesecake	6
Warm chocolate bread and butter pudding, <i>chocolate custard</i>	8.50
Hazelnut Valrhona chocolate brownie, <i>hot chocolate sauce</i>	6
Seasonal fresh fruit plate	7.50
Cheese plate	9.75
Ocelli al Barolo, Tomme de Chevre, Pecorino fresco, pane bruciato, lingue, grissini artigianali, fig jam and Gozo honey	

V Vegetarian selection
Vegan Vegan selection

WINES

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

Sparkling and Champagne (750ml)

Prosecco Extra Dry, Borgo Molino, Veneto, Italy	21.50
Prosecco Superiore Vigneto della Riva di San Floriano, Nino Franco, Valdobbiadene, Veneto, Italy	29.00
Champagne Lalliere R.014, Ay, Champagne, France	62.50
Champagne Lalliere Grand Cru Blanc De Blancs, Ay, Champagne, France	96.00

Whites (750ml)

Caravaggio Chardonnay, Marsovin, Malta	15.00
Ulysses Chenin Blanc, Marsovin, Gozo, Malta	21.50
Isis Chardonnay, Meridiana Estate, Ta Qali, Malta	23.00
Palas Gavi, Michele Chiarlo, Piedmont, Italy	19.50
Greco di Tufo, Vesevo, Campagna, Italy	23.75
Elena Walch Pinot Grigio, Alto Adige, Italy	24.00
Sur Sur, Donnafugata, Sicily, Italy	24.00
Beyond the Clouds, Elena Walch, Alto Adige, Italy	62.50
Chablis Ropiteau, Burgundy, France	28.00
Couvent Des Jacobins, Louis Jadot, Burgundy, France	30.00
Sauvignon Blanc Reserva, Santa Carolina, Leyda Valley, Chile	21.00
Riesling 'By the Glass', Villa Huesgen, Mosel, Germany	23.00

Rose (750ml)

Odyssey Grenache-Shiraz Rosé, Marsovin, Gozo, Malta	20.00
Calafuria Rosato Salento, Antinori Tomaresca, Puglia, Italy	22.00
Côte du Rhône Rosé Samorens, Ferraton Père et Fils, Rhone Valley, France	23.00

Reds (750ml)

Carvaggio Merlot, Marsovin, Malta	15.00
Ulysses Shiraz, Marsovin, Gozo, Malta	18.75
Melqart, Meridiana Estate, Ta Qali, Malta	26.50
Gran Passione Rosso, Botter, Veneto, Italy	18.75
Lamuri d'Almerita, Tasca D'Almerita, Sicily, Italy	22.50
Il Bruciato Bolgheri, Tenuta Guado al Tasso, Tuscany, Italy	30.50
Barolo Castiglione, Vietti, Piedmont, Italy	79.00
Pinot Noir Private Bin, Villa Maria, Marlborough, New Zealand	23.75
Chateauneuf du Pape, E. Guigal, Southern Rhone, France	50.00
Brun e Blonde Cote-Rotie, E. Guigal, Northern Rhone, France	79.00
Les Breteches, Château Kefraya, Bekaa Valley, Lebanon	22.00
Barrel Select Malbec, Bodega Norton, Uco Valley, Mendoza, Argentina	23.75
Jim Barry Single Vineyard Shiraz, Clare Valley, South Australia	29.50

Dessert and Fortified

Dolce Vita 'Late Harvest', Camilleri Wines, Malta (500ml)	19.00
Nivole Moscato, Michele Chiarlo, Piedmont, Italy (750ml)	25.00
Chateau Ksara Moscatel, Chateau Ksara, Bekaa Valley, Lebanon (500ml)	22.50
Late Bottled Vintage Port, Niepoort, Douro, Portugal (750ml)	39.50