







one 80
AT HOME



STARTERS TO SHARE... Small Eats






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Nocellara olives and black olive paste 	6.00
Crostini,  grilled marinated vegetables, burratina	8.00
 Traditional pork Scotch egg, pickled apples and celeriac	8.00
House made potato and Parmesan gnocchi fritti, pumpkin veloute, speck	7.00
Spicy lamb arancini, feta cheese, minted yoghurt	7.00
Chickpea falafel, chia seeds, baba ganoush  	8.00
Slow cooked beef brisket slider, pomegranate BBQ sauce	<i>each</i> 8.00
Crispy salmon cakes, lemon and herb aioli	8.00
Baked Casutin cheese,  crostina, Aceto Balsamico di Modena D.O.P.	9.00

STARTERS TO SHARE... Bigger Eats

Fritto Misto, crispy fried calamari, octopus, white fish and zucchini, pickled cucumber, herb aioli	15.00
one80 board, crostini with grilled vegetables, mortadella tartufata, speck, grilled Casutin cheese, traditional pork Scotch egg, Maltese sausage, grissini artigianali, prune and pancetta chutney	20.00




STARTERS

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Grilled and hickory smoked octopus,  giardiniera, asparagus, tomato aioli	13.50
Herb and citrus cured monkfish,  caper raisin purée, pine nuts, saffron vinaigrette	13.00
Confit rabbit croquette, spiced carrot purée, prune and pancetta chutney	12.75
Carpaccio of fresh beef fillet,  Parmigiano-Reggiano cream, grated egg yolk, rucola, extra virgin olive oil	12.75
 Aljotta,  traditional Maltese fish soup	9.00

PASTA and RISOTTO

Paccheri with lamb ragù, Moroccan spices	12.75	15.75
 House made beef cheek agnolotti, truffled butter, Pecorino Romano, toasted pine nuts	12.75	15.75
Strigoloni with pea and asparagus,  fresh ricotta, pistachio pesto	11.75	14.75
Cauliflower and kale San Maiolo Carnaroli risotto,   Tomme de Chevre, herb oil	12.75	15.75
Calamari and pumpkin San Maiolo Carnaroli risotto, pumpkin seeds, Parmigiano-Reggiano	13.50	16.50

SALADS

Poached salmon,  mixed leaves, quinoa, kale, beetroot, pumpkin seeds, lemon oil	18.50
Grilled chicken supreme,  salad leaves, toasted pine nuts, pickled apples and celeriac, Parmigiano-Reggiano cream	18.50
Burratina and grilled asparagus,  mixed leaves, Nocellara olives, cherry tomatoes, crispy bread, salsa verde	17.50

MAINS

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<p>Carob glazed boneless baby chicken,  mushroom and pancetta casserole, rosemary and fennel roast potatoes</p>	21.50
<p>Crispy confit duck leg,  lentil and pumpkin cassoulet, pear and cardamon mostarda, rosemary and fennel roast potatoes</p>	23.50
<p>Roasted lamb rump, sauté of potatoes, black olives and snap beans, rosemary jus, rosemary and fennel roast potatoes</p>	25.00
<p> Braised veal cheeks,  sage and celeriac mash, braising liqueur, roasted vegetables</p>	25.00
<p>Char grilled fresh beef rib-eye 350grms,  roasted vegetables, herbed butter, hand-cut fresh chips</p>	27.00
<p>Tagliata plank 800grms (for 2)  chargrilled Fassona hanger steak, beef and truffle sausage coil, local rucola, Grana Padano, whiskey peppercorn sauce, hand-cut chips</p>	65.00
<p> Fresh Irish Chateaubriand 700grms (for 2) sautéed shallots, oyster and chestnut mushrooms, crispy onion rings, Bearnaise sauce, hand-cut chips</p>	70.00
<p> one80 burger in brioche bun, 300grms house made beef patty, Gruyere cheese, gherkin-onion relish, tomatoes, rucola, hand-cut chips</p>	15.50
<p>Mixed bell peppers, white beans and zucchini flan,  sweet potato fries</p>	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	4.00
Hand-cut fresh chips	4.00
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	<i>each</i> 3.00
Morellino cherry jam and pistachio cream doughnuts, cinnamon dusted	7.50
Apple crumble tart, vanilla and apple mousse	6.50
Macadamia nuts brownie	7.50
Cheese plate Occelli al Barolo, Tomme de Chevre, Pecorino fresco, served with grissini d'acqua, lingue di suocera crackers, fresh bread, pickled grapes, Mellieħa's honey and jam	9.75



Signature selection



Vegetarian selection



Gluten free 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 Ġellewża, 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
Château Le Freyche - St. Emilion Bordeaux, France Merlot - Cabernet Franc	24.50
Ritme Negre, Ritme Celler, Priorat, Spain	30.00
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
Late Bottled Vintage Port, Niepoort, Douro, Portugal	37.50