

SNACKS

Hand-cut fresh chips ✓	4
Parmesan skinny fries V	5
Sweet potato fries ✓	5

OVEN BAKED and LARDER

Maltese bread crostini, ✓ <i>local tomatoes, garlic, basil and EVOO</i>	4
Olives, ✓ <i>Nocellara and tapenade crostini, lingue, grissini artigianali</i>	6
Bread tin, V <i>traditional artisanal breads, whipped butter, smoked salt, one80 EVOO</i>	7
Focaccia Gozitana, <i>sliced potatoes, fennel seeds, onions, Maltese sausage, Gozo gbejna</i>	7
Burratina, V <i>grapefruit, candied macadamia nuts, lilliput capers</i>	8

CRUDI

Gillardeau oysters	5 each
Local red king prawns extra large <i>crudi or grilled</i>	8 each
Fresh fish tartar, <i>lilliput capers, seaweed pearls, pickled carrots</i>	8

Fresh fish ceviche	9
Crudi plate, <i>oysters, red king prawns extra-large, fresh fish tartar and ceviche, langoustines</i>	48

FRITTI

Free range classic Scotch egg, <i>garlic aioli</i>	6
Battered swordfish slider, <i>house tartar sauce</i>	9
Arancini, <i>parmesan snow</i>	12
Rabbit croquettes, <i>fig jam, peas crumble</i>	14
Fritto misto, <i>lightly battered calamari, whitebait, seasonal fresh fish, zucchini, pickled cucumber, dill mayo</i>	17

PAN FRIED and GRILL

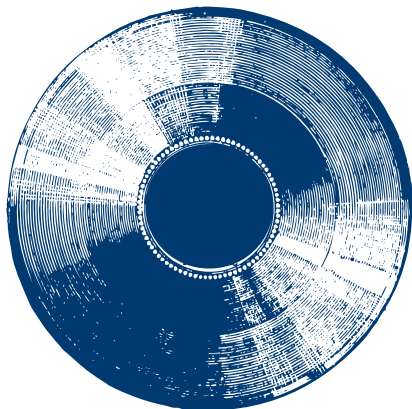
Pulpetta tan-neonati, <i>neonati patty</i>	6
Pan seared baby calamari, <i>caper sauce</i>	9
Pan fried smoked octopus, <i>fresh fennel shavings, roasted orange essence</i>	9
Pork sausage chain, <i>apple chutney</i>	8
Flame grilled beef slider, <i>classic BLT, mature cheddar and tomato chutney</i>	8

Portobello mushroom, ✓ <i>stuffed with soya chunks, parsnip purée</i>	9
Char-grilled sirloin 150grms, <i>caramelised onion and miso purée, crispy onion rings</i>	16
Beef burger in brioche bun, <i>flame grilled beef patty, classic BLT, mature cheddar, tomato chutney, skinny fries</i>	16
one80 Plank, (for 2) <i>Maltese bread crostini with local tomatoes, garlic, basil and EVOO, prosciutto crudo, mortadella tartufata, burratina, grilled casutin, free range Scotch egg, pork sausage chain, house tomato chutney. Grissini artigianali, lingue, pane bruciato</i>	30
Seafood and shellfish tower, (for 2) <i>crudi, shellfish, fritti</i>	70

GYOZAS

*pan-fried and served with a tomato
and soya bean chutney*

Shitake, tofu, cabbage and carrot (6pcs) ✓	9
Chicken / pork (6pcs)	11
Gyozas mix plate (9pcs)	15



SUSHI

Nigiri (2pcs) <i>Small ball of sushi rice, wasabi paste smear, topped with raw fish</i>	
Avocado / zucchini ✓	4
Salmon	5
Tuna	5
Prawns	6
Nigiri mix plate (10pcs)	22
Maki (6pcs) <i>Sushi rice wrapped with seaweed</i>	
Avocado / cucumber / pickled zucchini ✓	6
Salmon	7
Tuna	7
Prawns	8
Uramaki (8pcs) <i>Seaweed wrapped with sushi rice</i>	
Rainbow - fresh vegetables in season roll ✓	8
Rainbow roll	11
California roll - tuna / salmon / prawn	10
Mediterranean roll - tuna / salmon / vegan ✓	10
Prawn tempura roll	11
Chef's selection roll	11
Futomaki (6pcs) <i>Thicker Maki sushi rice wrapped with seaweed</i>	
Salmon roll <i>color pepper, cucumber, avocado, tomato and basil</i>	10
Spicy sumo roll <i>prawn tempura, tuna, lettuce, cucumber, avocado, masago</i>	11
Soft shell crab roll <i>green mayo, lettuce, cucumber, avocado, masago</i>	12

V Vegetarian selection ✓ Vegan selection

Prices include VAT