


**BREAKFAST (08:30hrs till 11:00hrs)****PASTRIES and FRUIT**

Traditional Gozo pastizzi <b>V</b>	peas / ricotta	1.00 each
Freshly baked croissants <b>V</b>	plain 2.00 chocolate 3.00	each
one80 Mqaret <b>V</b>		3.00 each
Seasonal fresh fruit plate 		7.50



**BREADS, GRAINS and PANCAKES**

Breads and spreads <b>V</b>		8.00
<i>bread tin with strawberry jam, chocolate spread, Gozo honey, salted butter</i>		
Monte Cristo sandwich		8.00
<i>smoked ham and mature cheddar in Maltese bread, pan fried in an egg and milk mix, skinny fries</i>		
French toast, <i>berries compote and sweet ricotta on a brioche loaf</i> <b>V</b>		8.00
one80 Granola 		7.00
<i>Greek yoghurt, berries compote, seeds, dried fruits and nuts</i>		
Stack of fluffy pancakes <i>with chocolate and hazelnut spread, banana and roasted hazelnuts</i> <b>V</b>		7.50


**EGGS**

Your choice of eggs on toasted Maltese bread <b>V</b>	scrambled   poached   fried	6.00
XL omelette <b>V</b>		8.50
<i>with mature cheddar and mushrooms, cherry tomatoes, toasted Maltese bread</i>		
Eggs Benedict		10.50
<i>two poached eggs on a toasted brioche loaf, crispy bacon, pickled shallot, chive, hollandaise sauce, lightly battered onions</i>		
Eggs Royale		11.00
<i>two poached eggs on toasted brioche loaf, smoked salmon, avocado, hollandaise sauce, potato airbags</i>		

**PLATES**

Smashed avocado and local rocket leaves <i>on a warm rye loaf</i> 		8.00
Traditional full English breakfast		12.00
<i>cumberland sausages, crispy bacon rashers, fried eggs, portobello mushroom, grilled cherry tomatoes, house baked pinto beans, toasted Maltese bread and butter</i>		
Full vegan breakfast 		12.00
<i>vegan sausages, Vegan cajun chickpea and tomato cassoulet, scrambled tofu, portobello mushroom, avocado, corn salsa, toasted Maltese bread</i>		



**V** Vegetarian selection  
 Vegan selection

Prices include VAT

one80 at Home Menu (online)



one80 Kitchen, Mgarr Gozo

Fresh orange juice	3.50
Glass cold / warm milk	2.30
Harrogate still water	330ml 2.50 750ml 4.00
Harrogate sparkling water	330ml 2.50 750ml 4.00
Instant coffee	black 2.00 with milk 2.25
Americano	2.35
Cappuccino	2.80
Latte macchiato	2.90
Café mocha	3.00
Iced coffee	classic 3.00 with ice-cream 5.50
Hot Chocolate	3.00
English breakfast tea	2.80
Milkshake	vanilla   chocolate   strawberry 5.00

## ALL DAY MENU (12:00hrs onwards)

### KIDS FOOD

Spaghetti with meatballs, tomato sauce	7
Pennette with ham and mushrooms, white sauce	7
Home-made fish fingers, fries	7.50
Chicken breast fillet strips, fries	7.50
Chicken rocks, fries	7.50
Home-made mini beef burger, fries	7.50
Carrot and cucumber sticks, hummus, warm mini brioche bun	7

### SMALL PLATES

#### 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
Focaccia Gozitana, <i>sliced potatoes, fennel seeds, onions, Maltese sausage, Gozo gbejna</i>	7
Burratina, <i>grapefruit, candied macadamia nuts, lilliput capers</i> ✓	8
Aljotta, <i>traditional Maltese fish soup</i>	9

#### 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
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 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
one80 Plank, (for 2)	30
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	

**REGULAR PLATES**

Char-grilled king prawns and skinny fries, <i>chimichurri sauce</i>	35
Tender leaf fresh salad,  <i>roasted butternut squash, quinoa, puffed wild rice, butterbeans tossed in a tahini dressing</i>	16
Caraway bean cassoulet,  <i>roasted carrots and parsnip</i>	18
Pan roasted lamb rump, <i>peas, shepherd's pie, pan jus</i>	26
Seafood grill <i>whole and a fillet of fresh fish, chef's pick of the day</i>	35
Flame grilled fresh beef rib-eye 350grms, <i>roasted root vegetables</i>	30
Beef burger in brioche bun, <i>flame grilled beef patty, classic BLT, mature cheddar, tomato chutney, hand-cut fresh chips</i>	16
<b>PASTA and RISOTTO</b>	
Spaghetti, <i>vongole in bianco, cherry tomatoes,</i>	13 / 16
Tagliatelle, <i>tossed in an octopus stew</i>	13 / 16
House made Ravjul tan-nanna, <b>V</b> <i>filled with Gozo gbejna and honey, sage and walnuts</i>	12 / 15
Fresh strigoloni, <i>crumbled Maltese sausage, Pecorino cream</i>	13 / 16
Spinach gnocchi di patata,  <i>in a cashew nut sauce, peas</i>	12 / 15
Risotto San Maiolo Carnaroli, <i>prawn emulsion, fresh prawns</i>	14 / 17
Risotto San Maiolo Carnaroli, <b>V</b> <i>roasted tomato sauce, hazelnut gremolata, stracciatella di Bufala</i>	12 / 15


## LARGE PLATES

Linguine di Gragnano <i>with lobster</i>	48
All chicken board, <i>pan seared chicken breast, marinated fried chicken thighs, charred drumsticks, spiced tomato relish, garlic aioli, skinny fries</i>	38
Surf and Turf plank, <i>600grms chargrilled bavette steak, herb glazed prawns, pork sausage chain, roasted root vegetables, pepper sauce, skinny fries</i>	70
[S] Flame grilled USDA Chateaubriand 700grms, <i>sautéed shallots, porcini and chestnut mushrooms, classic Béarnaise sauce, crispy onion rings, skinny fries</i>	75

## EXTRA SIDE DISHES

Creamy mash potatoes, fresh chives <b>V</b>	4
Skinny fries 	4
Parmesan fries <b>V</b>	5
Sweet potato fries 	5
Roast potatoes, <i>fennel seeds, onions and garlic</i> 	4
Fresh mixed salad 	4
Fresh caponata 	5
Sautéed seasonal vegetables 	5

## DESSERTS

Broken cannolo, <i>sheep's milk ricotta, chocolate chips, candied peel</i>	7.50
Warm chocolate brownie, <i>macadamia nuts</i>	7.50
one80 Mqaret	3.00 each
Warm banana cake,  <i>apple compote</i>	7.00
Cheese plate <i>Occelli al Barolo, Tomme de Chevre, Pecorino fresco, pane bruciato, lingue, grissini artigianali, fig jam and Gozo honey</i>	9.75

 Vegan selection

## DRINKS (08:30hrs till close, all day)

### WINES (Alcoholic)

*Wines ordered online are discounted by 20% from regular restaurant prices.*

#### 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 Lallier R.014, Ay, Champagne, France	62.50
Champagne Lallier Grand Cru Blanc De Blancs, Ay, Champagne, France	96.00
Dom Perignon, Champagne, France	260.00

#### 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

**DRINKS (Alcoholic)**

Thatchers Gold Cider 500ml	6.50
Old Mout Kiwi & Lime Cider 500ml	6.50
Old Mout Pineapple & Raspberry Cider 500ml	6.50
Cisk Lager 250ml	2.95
Cisk Excel 250ml	2.95
Hopleaf 250ml	2.95
Shandy 250ml	2.75
Budweiser 250ml	3.05
Heineken 250ml	3.05
Corona 330ml	4.00
Guinness Draught Can 440ml	5.50
Lord Chambray San Blas	5.50
Lord Chambray Golden Bay	5.50
Lord Chambray Blue Lagoon	5.50
Lord Chambray Coral Cave	5.50



**DRINKS (Non Alcoholic)**

Harrogate still water	330ml 2.50	750ml 4.00
Harrogate sparkling water	330ml 2.50	750ml 4.00
Red Bull 250ml		3.85
Soda water Britvic 250ml		2.50
Dry Ginger Ale Britvic 250ml		2.50
Bitter lemon Britvic PET 500ml		3.00
Coca Cola 250ml		2.50
Natural Light F&S tonic water 200ml		2.50
Original Indian tonic water London Essence 200ml		2.50
Pomelo & pink pepper tonic water London Essence 200ml		2.50
Grapefruit & rosemary tonic water London Essence 200ml		2.50
Orange & elderflower tonic water London Essence 200ml		2.50
Ginger beer London Essence 200ml		2.75
Mirinda orange drink PET 500ml		3.00
Ice-tea lemon PET 500ml		3.00
Ice-tea peach PET 500ml		3.00
Seven up PET 1.5ltr		5.00
Diet Seven up PET 0.5ltr		3.00
Pepsi PET 1.5ltr		5.00
Diet Pepsi PET 0.5ltr		3.00
Kinnie PET 1.5ltr		5.00
Diet Kinnie PET 0.5ltr		3.00
Pineapple juice PKT 250ml		2.50
Peach juice PKT 250ml		2.50
Apple juice PKT 1ltr		4.00
Orange juice PKT 1ltr		4.00
Cranberry juice PKT 1ltr		4.00