



APERITIFS and BITTERS			PERFECT SERVE 40ml PREMIUM G&T'S			CIDERS and GOZO CRAFT BEERS		
Prosecco Extra Dry, Borgo Molino	Glass	7.50	Malfy Arancia pomelo and pink pepper tonic, dehydrated and fresh orange wedge		9.00	Strongbow Dark Berries on draught	300ml	4.00
one80 Spritz Malfy Gin Arancia, Campari, Prosecco, soda water top up		8.50	Boatyard Sloe Boat original Indian tonic, lime wheel, blueberries		9.50	Thatchers Gold	500ml	6.50
Negroni Mezcal Campari, 1757 Vermouth di Torino Rosso, Mezcal		9.00	Gin Mare grapefruit and rosemary tonic, fresh grapefruit, flamed rosemary		10.50	Old Mout (inquire for flavour available)	500ml	6.50
Pink Fizz Malfy Gin Rosa, grapefruit syrup, Prosecco top up		9.00	Gunpowder pomelo and pink pepper tonic, fresh grapefruit, blueberries		11.00	Lord Chambray Grand Harbour Best Bitter	330ml	5.50
Passion Spritz Martini Bianco, passion fruit purée, Prosecco, soda water top up		8.50	Silent Pool blood orange and elderflower tonic, cardamom, dehydrated orange		11.50	Lord Chambray San Blas IPA	330ml	5.50
						Lord Chambray Blue Lagoon Wheat Beer	330ml	5.50
						Lord Chambray Coral Cave Pilsner	330ml	5.50

SMALL PLATES		
Cicchetti, tapas, meze and small eats are small size dishes. Make a meal of them by ordering several plates and share between all at table.		
OVEN BAKED and LARDER		
Maltese bread crostini, local tomatoes, ✓ garlic, basil and EVOO		5
Olives, Nocellara and tapenade crostini, ✓ lingue, grissini artigianali		6
Bread tin, traditional artisanal breads, ✓ whipped butter, smoked salt, one80 EVOO		7
Focaccia Gozitana, sliced potatoes, fennel seeds, onions, Maltese sausage, Gozo ġbejna		6
Burratina, strawberries, pistachios, ✓ 20 year aged Aceto Balsamico DOP		9
Local tomatoes gazpacho, basil ✓		9
Pulled pork on a brioche crouton, tomato jam, cornichons, mustard crisp		10
CRUDI		
Gillardeau oysters	(each)	5
Fresh fish, tartar, lilliput capers, radish, chives		8
ceviche		9
tiradito, passion fruit		9
FRITTI		
Free range classic Scotch egg, garlic aioli		8
Mushroom croquettes, sautéed greens, apricot relish ✓		6
Battered swordfish slider, house tartar sauce		9
Fritto misto, lightly battered calamari, whitebait, seasonal fresh fish, zucchini, pickled cucumber, dill mayo		20
PAN FRIED and GRILL		
Charred king prawns	(each)	4
Pulpetta tan-neonati, neonati patty	(each)	6
Grilled asparagus, satay sauce, vegan crème fraîche, ✓ pickled shallots, peanut crumble		9
Seared sesame crusted tuna, avocado emulsion		9
Pan fried smoked octopus, endive, roasted orange essence		9
Pork sausage chain, fennel jam		8
Flame grilled beef slider, sautéed mushrooms, Gruyère, truffle mayo		8
Grain fed bavette steak tagliata 150grms, caramelised onion and miso ketchup, puffed wild rice		16

REGULAR PLATES (for 1)		
Fresh line caught Mediterranean fish, prepared to Chef's recommendation	(per 100grms)	6
Pan fried brown meagre, pan seared greens		28
'Nicoise' salad, green beans, kalamata olives, ✓ new potatoes, cherry tomatoes, red onions, crispy artichoke hearts, house caper dressing		16
Cajun chickpea pot, ✓ with 'meatballs', toasted sourdough bread		19
Pan roasted lamb rump, fennel textures, confit tomatoes, pan jus		26
Seafood grill, whole and a fillet of fresh fish, chef's pick of the day		35
Flame grilled, grain fed fresh beef rib-eye 350grms, mushroom variations - croquette, king oyster, ketchup		31
Beef burger in brioche bun 16 flame grilled beef patty, sautéed mushrooms, Gruyère, truffle mayo, skinny fries, one80 BBQ sauce		

PASTA and RISOTTO		
Spaghetti, vongole in bianco, cherry tomatoes		15 / 18
Tagliatelle, tossed in an octopus n' garlic, kalamata olives, marjoram		14 / 17
Tortellacci, filled with lobster and grouper, bisque, sour cream, black tobiko		16 / 19
Fresh strigoloni, sundried tomato pesto, ✓ asparagus, 'crème fraîche', toasted pine nuts		13 / 16
Maccheroni al torchio, Maltese sausage chunks, creamy Port wine jus		14 / 17
Risotto San Maiolo Carnaroli, squid ink, flambéed baby calamari		15 / 18
Risotto San Maiolo Carnaroli, ✓ roasted tomato sauce, stracciatella di Bufala, candied pecan nuts, olive soil		13 / 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, fennel jam Grissini artigianali, lingue, pane bruciato		

LARGE PLATES (for 2)		
Seafood and shellfish tower, crudi, shellfish, fritti		75
Linguine di Gragnano, with mixed seafood and shellfish		42
All chicken board, pan seared chicken breast, BBQ chicken thighs, sticky Teriyaki chicken wings, pickled cucumbers, garlic aioli		40
Surf and Turf plank, 600grms chargrilled grain fed bavette steak, herb glazed prawns, pork sausage chain, roasted heritage carrots, peppercorn sauce		75
Flame grilled USDA Chateaubriand 700grms, sautéed shallots, porcini and chestnut mushrooms, classic Béarnaise sauce, crispy onion rings, skinny fries		80

EXTRA SIDE DISHES		
Creamy mash potatoes, fresh chives ✓		4
Hand-cut fresh chips ✓		4
Parmesan fries ✓		5
Sweet potato fries ✓		5
Roast potatoes, fennel seeds, onions and garlic ✓		4
Fresh mixed salad ✓		4
Pan seared greens ✓		5
Sautéed seasonal vegetables ✓		5

SHARING FEAST MENU		
for groups of 6 + 48 per person		
Bread board		
Olives, Nocellara and tapenade crostini ✓		
Fresh fish ceviche		
Battered swordfish slider		
Mushroom croquettes		
Pulpetti tan-neonati		
Pork sausage chain		
Maccheroni al torchio		
Chargrilled bavette steak		
Fresh fish fillets in season		
Imqaret		
Broken cannolo		

✓ Vegetarian selection ✓ Vegan selection
 Please enquire for the Allergens menu
 Prices include VAT



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