



Menu

one80

KITCHEN • LOUNGE

Small Plates to Share

Cicchetti, tapas, meze and small plates are small size dishes.
Make a meal of them by ordering several plates and share between all at table.

GILLARDEAU OYSTERS shallot red wine vinegar	5 each
CRUDO DI MARE lemon oil, soft herbs	8
SARDE A BECCAFICO sicilian stuffed sardines, lime fennel mayo	7
KING PRAWNS pistachio, chilli and yuzu aioli	10
PIZZETTE FRITTE V tomato fondue, Parmigiano Reggiano DOP	6
SCAMORZA CROQUETTE V Gozitan figs marmalade	7
MOZZARELLA DI BUFALA DOP V cracked black pepper, pomodorini	11
ITALIAN SAUSAGE friarielli	9
TRADITIONAL PORK SCOTCH EGG honey mustard	9

Large Plates to Share

For 2 persons or more

FRITTURA DI PESCE calamari, local fish in season, zucchini, tartar sauce	20
ONE80 BOARD pizzette, cured ham, porchetta, fennel and pork sausage, mozzarella di bufala DOP, Scotch egg, artisanal bread, honey mustard	25
SEAFOOD AND SHELLFISH TOWER crudi, shellfish, fritti	70

Starters

SESAME CRUSTED TUNA TATAKI saffron tabbouleh	14
BEEF FILLET TARTARE egg yolk, sourdough toast	15
STEAMED MUSSELS mix of herbs, garlic crostini	15
PORCHETTA Piemonte bread	13
VITELLO TONNATO slow cooked veal, tuna sauce, capers	16
FISH AND SHELLFISH SOUP	12
AUBERGINE PARMIGIANA V	12

Pasta & Risotto

PACCHERI 'GRICIA DI TONNO' Pecorino	13 / 16
SPAGHETTI DI GRAGNANO GENTILE vongole veraci	15 / 18
SCIALATIELLI ROCKFISH lemon toasted breadcrumbs	15 / 18
TORTELLI MOZZARELLA DI BUFALA tomato and pepper fondue, basil	13 / 16
TAGLIOLINI VERDI, cured ham, stracciatella	14 / 17
MACCHERONI veal and aged Pecorino ragù	14 / 17
RISOTTO 'NERO DI SEPPIA' monkfish carpaccio	15 / 18
CREAM OF PEA RISOTTO Chevre	14 / 17

Salads

MOZZARELLA DI BUFALA DOP V local beef tomatoes, basil pesto	17
CURED HAM, MISTICANZA, 'G'BEJNA' cantaloupe, spring onion salad	18
ONE80 CHICKEN CAESAR SALAD	16

Mains

FRESH LINE CAUGHT MEDITERRANEAN FISH OF THE DAY prepared to Chef's recommendation	6 per 100grms
WILD SEA BASS, lime, cucumber sauce	26
INVOLTINI DI TONNO Caciocavallo, caponata	23
SPATCHCOCK BABY CHICKEN pak choi	23
VEAL 'ALLA PALERMITANA' beef tomatoes, red onion	25
CHAR GRILLED, GRAIN FED FRESH BEEF RIB EYE charred spring onion, corn	30
NATURE'S MEADOW FRESH IRISH CHATEAUBRIAND (for 2 persons or more) sautéed shallots, oyster, chestnut mushrooms, crispy onion rings, Bearnaise sauce	11.5 per 100grms
MIXED GRILL OF MEAT (for 2 persons) 600 grms AngusPure bavette steak tagliata, pork sausage, charcoal pepperoni, salsa verde	70
ONE80 BURGER house made double beef patty, smoked scamorza cheese, cucumber relish brioche bun, salad, one80 BBQ sauce	16
LOCAL VEGETABLE PITHIVIER V Summer salad	19

Extra Sauces

Creamy porcini, field mushrooms	3
Whiskey, peppercorn	3
Beef rosemary jus	3
Bearnaise sauce	3

Extra Sides

Hand-cut fresh chips	5
Polenta fries	5
Sweet potato fries	5
Truffle Parmesan fries	5
Crispy onion rings	6
Rucola, herb salad, parsley, lemon oil dressing	4
Mixed leaves, tomatoes, red onion salad	4
Sautéed onions, oyster, chestnut mushrooms	5
Caponata	5
Charred pepperoni, salsa verde	7

Plant Based

NOCELLARA OLIVES black olive paste, lingue	7
BABAGANOUSH SAMOSA red pepper, basil sauce	9
PIZZETTE FRITTE tomato fondue, friarielli	7
FENNEL, CORIANDER, POTATO CROQUETTES salsa verde	8
SCIALATIELLI oven-dried tomatoes	13 / 16
'CREAM' OF PEA RISOTTO zucchini carpaccio	13 / 16
SAFFRON TABBOULEH beetroot	18
SMOKED, BAKED, CHARRED VEGETABLES sweet potato fries	19
SUMMER GREENS FLAN hand-cut fresh chips	19

Lunch & Early Dinner

This promotion is available Mondays to Fridays, 12:00hrs till 19:00hrs.
Public Holidays and other date exclusions apply.

2 courses €25
3 courses €30

STARTERS

NOCELLARA OLIVES **V**
black olive paste, lingue

PIZZETTE FRITTE **V**
tomato fondue, Parmigiano Reggiano DOP

SARDE A BECCAFICO
Sicilian stuffed sardines, lime fennel mayo

MACCHERONI
veal and aged Pecorino ragù

MAINS

INVOLTINI DI TONNO
Caciocavallo, caponata

SPATCHCOCK BABY CHICKEN
pak choi

CHAR GRILLED ANGUS PURE BAVETTE STEAK TAGLIATA
triple cooked hand-cut chips

LOCAL VEGETABLES PITHIVIER **V**
Summer salad

DESSERTS

AFFOGATO
vanilla ice-cream, espresso shot

LEMON TART
raspberry sorbet

IMQARET
date fritters, fior di latte ice-cream

Please enquire for the Allergens menu.

We are not an allergens free kitchen.
Cross-contamination could occur and our restaurant is unable
to guarantee that any item can be completely free from allergens.

V Vegetarian selection

Prices include VAT

one80™

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one80
KITCHEN · LOUNGE
MELLIEHA

one80
KITCHEN
AT MGARR YACHT MARINA, GOZO

IX-XATT
AT one80



MGARR MARINA
YACHT CLUB
BY one80