


BREAKFAST (08:30hrs till 11:00hrs)

FRUIT, BREADS and GRAINS

Seasonal fresh fruit plate 	8.00
Monte Cristo sandwich <i>smoked ham and mature cheddar in Maltese bread, pan fried in an egg and milk mix, skinny fries</i>	8.50
one80 Granola V <i>Greek yoghurt, berries compote, seeds, dried fruits and mixed nuts</i>	7.50


EGGS

Your choice of eggs on toasted Maltese bread V	scrambled poached fried	6.50
XL omelette V <i>with mature cheddar and mushrooms, cherry tomatoes, toasted Maltese bread</i>		9.00
Eggs Benedict <i>two poached eggs on a toasted brioche loaf, crispy bacon, pickled shallot, chives, hollandaise sauce, lightly battered onions</i>		10.50
Eggs Royale <i>two poached eggs on toasted brioche loaf, smoked salmon, avocado, hollandaise sauce, potato airbags</i>		11.00


SWEETS and PANCAKES

one80 Mqaret	3.00 each
Broken cannolo, <i>sheep's milk ricotta, chocolate chips, pistachios, candied peel</i>	8.00
French toast, <i>berries compote and sweet ricotta on a brioche loaf</i> V	8.50
Stack of fluffy pancakes <i>with chocolate and hazelnut spread, banana and roasted hazelnuts</i> V	8.00

PLATES

Traditional full English breakfast <i>cumberland sausages, crispy bacon rashers, fried eggs, king oyster mushroom, grilled tomato, house baked pinto beans, toasted Maltese bread and butter</i>	12.50
Full vegan breakfast  <i>vegan sausages, cajun chickpea and tomato cassoulet, scrambled tofu, king oyster mushroom, smashed avocado, toasted Maltese bread, EVOO</i>	12.50



V Vegetarian selection
 Vegan selection

Fresh orange juice	3.50
Glass cold / warm milk	2.30
Harrogate still / 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
Specialty coffee (alcohol based)	6.00
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> ✓	5
Olives, <i>Nocellara and tapenade crostini, lingue, grissini artigianali</i> ✓	6
Focaccia Gozitana, <i>sliced potatoes, fennel seeds, Maltese sausage, Gozo gbejna</i>	6
Burratina, <i>strawberries, pistachios, 20 year aged Aceto Balsamico DOP</i> ✓	9
Pulled pork on a brioche crouton, <i>tomato jam, cornichons, mustard crisp</i>	10



FRITTI

Free range classic Scotch egg, <i>garlic aioli</i>	8
Mushroom croquettes, <i>sautéed greens, apricot relish</i> ✓	6
Battered swordfish slider, <i>house tartar sauce</i>	9
Fritto misto, <i>lightly battered calamari, whitebait, seasonal fresh fish, zucchini, pickled cucumber, dill mayo</i>	20

PAN FRIED and GRILL

Charred king prawns	5 each
Pulpetta tan-neonati, <i>neonati patty</i>	6 each
Grilled asparagus, <i>satay sauce, vegan crème fraîche, pickled shallots, peanut crumble</i> ✓	9
Seared sesame crusted tuna, <i>avocado emulsion</i>	9
Pan fried smoked octopus, <i>endive, roasted orange essence</i>	9
Pork sausage chain, <i>fennel jam</i>	8
Flame grilled beef slider, <i>sautéed mushrooms, Gruyère, truffle mayo</i>	8
Grain fed bavette steak tagliata 150grms, <i>caramelised onion and miso ketchup, puffed wild rice</i>	16

REGULAR PLATES

Pan fried brown meagre, <i>pan seared greens</i>	28
'Nicoise' salad,  <i>green beans, kalamata olives, new potatoes, cherry tomatoes, red onions, crispy artichoke hearts, house caper dressing</i>	16
Cajun chickpea pot,  <i>with 'meatballs', toasted sourdough bread</i>	19
Pan roasted lamb rump, <i>fennel textures, confit tomatoes, pan jus</i>	26
Seafood grill <i>whole and a fillet of fresh fish, chef's pick of the day</i>	35
Flame grilled, grain fed fresh beef rib-eye 350grms, <i>mushroom variations - croquette, king oyster, ketchup</i>	31
Beef burger in brioche bun, <i>flame grilled beef patty, sautéed mushrooms, Gruyère, truffle mayo, skinny fries, one80 BBQ sauce</i>	16
PASTA and RISOTTO	
Spaghetti, <i>vongole in bianco, cherry tomatoes</i>	15 / 18
Tagliatelle, <i>tossed in an octopus n' garlic, kalamata olives, marjoram</i>	14 / 17
Tortellacci, <i>filled with lobster and grouper, bisque, sour cream, black tobiko</i>	16 / 19
Fresh strigoloni,  <i>sundried tomato pesto, asparagus, 'crème fraiche', toasted pine nuts</i>	13 / 16
<i>Maccheroni al torchio, Maltese sausage chunks, creamy Port wine jus</i>	14 / 17
Risotto San Maiolo Carnaroli, <i>squid ink, flambéed baby calamari</i>	15 / 18
Risotto San Maiolo Carnaroli,  <i>roasted tomato sauce, stracciatella di Bufala, candied pecan nuts, olive soil</i>	13 / 16


LARGE PLATES

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

EXTRA SIDE DISHES

Creamy mash potatoes, fresh chives V	4
Hand-cut fresh chips 	4
Parmesan fries V	5
Sweet potato fries 	5
Roast potatoes, <i>fennel seeds, onions and garlic</i> 	4
Fresh mixed salad 	4
Pan seared greens 	5
Sautéed seasonal vegetables 	5

DESSERTS

Broken cannolo, <i>sheep's milk ricotta, chocolate chips, pistachios, candied peel</i>	8.00
65% dark chocolate delice, <i>honeycomb</i>	7.50
Panna cotta with soya milk,  <i>berries compote, crispy oat cracker</i>	7.00
Almond tart, <i>orange dust</i>	7.00
Imqaret, <i>date fritters</i>	3.00 each
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
Chateaneuf 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	3.00
Heineken 250ml	3.00
Corona 330ml	4.00
Lord Chambray Grand Harbour	5.50
Lord Chambray San Blas	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		3.00
Original Indian tonic water London Essence 200ml		3.00
Pomelo & pink pepper tonic water London Essence 200ml		3.00
Grapefruit & rosemary tonic water London Essence 200ml		3.00
Orange & elderflower tonic water London Essence 200ml		3.00
Ginger beer London Essence 200ml		3.00
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 500ml		3.00
Pepsi PET 1.5ltr		5.00
Diet Pepsi PET 500ml		3.00
Kinnie PET 1.5ltr		5.00
Diet Kinnie PET 500ml		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