

# ON BOARD

#MMYC  
BY one80

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## COCKTAILS

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### one80 MIXOLOGY

one80 Spritz <i>Malfy Gin Arancia, Campari, Prosecco, soda water top up</i>	8.50
Negroni Mezcal <i>Campari, Cinzano 1757 Vermouth di Torino Rosso, Mezcal</i>	9.00
one80 Julep <i>Jim Beam Bourbon, Martini Rosso, fresh mint leaves, brown sugar, aromatic bitters</i>	9.50
Frozen berries daiquiri <i>Havana Club rum 3 Anos, forest fruit purée, fresh lime juice and mint, balsamic honey</i>	9.50

### YACHT CLUB SIGNATURES

Candy G&T <i>House-infused Beefeater Gin with candy, vanilla extract, tonic water, candy perfume</i>	9.50
Gozold Fashioned <i>Jim Beam Bourbon, Scrubland-honey syrup, aromatic and creole bitters</i>	9.50
Basil & Coco <i>Tequila, coconut, fresh basil, elderflower liqueur, fresh lime and cloudy apple juice</i>	9.50
Yacht Marina <i>Gunpowder Gin, blueberries and thyme reduction, fresh lime juice, seaweed solution, soda water</i>	11.00
Midori Fusion <i>Absolut vanilla, Midori Japanese melon liqueur, passion fruit, rosemary syrup</i>	9.50
Tea-jito <i>Havana Club rum 3 Anos, matcha syrup, fresh mint and lime, green tea</i>	9.50
Yuzu Tarte <i>Absolut Blue Original, yuzu, cloudy apple juice, almond syrup, fresh lime juice, flamed cold sesame meringue</i>	9.50
Sesame Sour <i>Jameson Irish Whiskey, house sesame syrup, fresh lime juice, egg white, Umami bitters</i>	9.50

### SOFT COCKTAILS

Despacito <i>Maracuja juice, pineapple juice, agave nectar, fresh lime juice, prickly pear granita</i>	6.00
Japanese Iced Tea <i>Green tea, Yuzu, fresh mint leaves, vanilla extract</i>	6.00

## CIDERS and CRAFT BEERS

<b>ICE COLD CIDERS</b>	500ml
Thatchers Gold Cider	6.50
Old Mout Cider ( <i>inquire for flavour available</i> )	6.50

<b>LORD CHAMBRAY GOZO CRAFT BEER</b>	330ml
Grand Harbour   Best Bitter   ABV 3.9%	5.50
San Blas   English IPA   ABV 5.5%	5.50
Blue Lagoon   Belgian style wheat beer   ABV 5.1%	5.50
Coral Cave   Köln-style beer   ABV 4.9%	5.50

## WINE

*This is only a small selection. Please inquire for our full, extensive list and we'll be happy to bring over any wine from our main one80 restaurant, only a short distance away.*

<b>SPARKLING and CHAMPAGNE</b>	Glass 175ml	Bottle 750ml
Prosecco Cuvée Extra Dry NV Borgo Molino, Veneto, Italy <i>Glera</i>	7.50	28
Crémant de Loire Blanc Brut Langlois Chateau, Loire, France <i>Chenin Blanc, Chardonnay, Cabernet Franc</i>		35
Premium Cuvee Rosé Jansz, Tasmania, Australia <i>Pinot Noir – Chardonnay - Pinot Meunier</i>	9	39
Moët & Chandon Nectar Imperial NV Epernay, Champagne, France <i>Pinot Noir – Chardonnay – Pinot Meunier</i>		90
Veuve Clicquot Rosé NV Reims, Champagne, France <i>Pinot Noir – Chardonnay – Pinot Meunier</i>		120
Bollinger PN VZ16 Blanc de Noirs Verzenay, Champagne, France <i>100% Pinot Noir</i>		135
Dom Perignon Vintage Moët et Chandon, Champagne, France <i>Pinot Noir - Chardonnay</i>		320

<b>ROSÉ WINE</b>	Glass 175ml	Bottle 750ml
1919 Rosé Marsovin, Malta <i>G'ellevza - Grenache – Shiraz</i>	7.50	28
Domaine d'Ile, Rose de Provence Île de Porquerolles, Côtes de Provence, France <i>Grenache – Syrah – Cinsault – Tibourne – Mourverde</i>		40

*General beverages available. Local and imported beers, apéritifs, digestives, liqueurs, spirits, hot beverages, soft drinks, fruit juices, imported still and sparkling water*

*Prices include VAT*

<b>WHITE WINE</b>	Glass 175ml	Bottle 750ml
Ulysses Marsovin, Gozo, Malta <i>Chenin Blanc - Chardonnay</i>	7.50	28
Trabocchetto Pecorino Talamonti, Colline Pescaresi, Abruzzo, Italy <i>Pecorino</i>		29
Rovereto Gavi del commune di Gavi Michele Chiarlo, Piedmont, Italy <i>Cortese</i>		34
Il Bianco, From Black to White Zyme, Veneto, Italy <i>Rondinella Bianca - Gold Traminer – Kerner - Incrocio Manzoni</i>		55
Beyond the Clouds Elena Walch, Alto Adige, Italy <i>Chardonnay based blend</i>		95
Chablis Premier Cru 'Les Vaillons' 2019 Domaine Servin, Burgundy, France <i>Chardonnay</i>		75
Montes Limited Selected Sauvignon Blanc 2020 Montes, Leyda Valley, Chile <i>Sauvignon Blanc</i>	8.50	29
Watervale Riesling Jim Barry, Clare Valley, Australia <i>Riesling</i>		32
<b>RED WINE</b>	Glass 175ml	Bottle 750ml
Ulysses Shiraz Marsovin, Gozo, Malta <i>Syrah</i>	7.50	28
Lamuri d'Almerita Tasca D'Almerita, Sicily, Italy <i>Nero D'Avola</i>		28
À la Venvole, Domaine de Cebene (Biodynamic) Faugeres, Langedoc - Roussillon, France <i>Carignan, Grenache, Syrah</i>		38
Jim Barry Single Vineyard Shiraz Clare Valley, South Australia <i>Shiraz</i>	10	35
<b>DESSERT and FORTIFIED WINE</b>	Glass	Bottle 750ml
Nivole Moscato Michele Chiarlo, Piedmont, Italy <i>Moscato</i>	(175ml) 9	32
Niepoort Late Bottled Vintage Port Douro, Portugal <i>Touriga Franca - Touriga Nacional - Tinta Roriz Sousão - Tinta Cao - Tinta Barroca</i>	(125ml) 9.50	45

## DRINKS

*Drinks that come with straws are biodegradable or stainless steel, not plastic*

<b>GIN AND TONICS</b>	25ml
Beefeater	2.75
Bombay Sapphire   fresh lime wheel	3.00
Beefeater Pink   strawberry, fresh grapefruit	3.50
Mixers 200ml	1.20

### PERFECT SERVE 40ML PREMIUM G&T'S LONDON ESSENCE PREMIUM TONIC WATER 200ML

<b>Indian Tonic Water</b>	
The Botanist   coriander, dehydrated grapefruit	11.00
The Boatyard Double Distilled   dehydrated grapefruit, coriander	9.50

<b>Pomelo &amp; Pink Pepper Tonic Water</b>	
Malfy Arancia   <i>dehydrated and fresh orange wedge</i>	9.00
Gunpowder   <i>fresh grapefruit, blueberries</i>	11.00

<b>Grapefruit &amp; Rosemary Tonic Water</b>	
Gin Mare   <i>fresh grapefruit, flamed rosemary</i>	10.50
Monkey 47   <i>lime wheel, blueberries</i>	11.50

<b>Blood Orange &amp; Elderflower Tonic Water</b>	
Hendrick's   <i>cucumber, rose bud</i>	11.00
Silent Pool   <i>cardamom, dehydrated orange</i>	11.50

<b>VODKA</b>	25ml
Absolut Blue Original	2.75
Sausage Tree	4.50
Grey Goose	5.00
Beluga Noble	5.50
Belvedere Single Estate Rye, Smogory Forest	8.00

<b>RUM</b>	25ml
Havana Club 3 Años	2.75
Bacardi Premium Black	3.00
Havana Club 7 Años	4.00
The Kraken Black Spiced	4.50
Don Papa 10yrs	6.50
Coca Cola 250ml	2.50
Mixers 200ml	1.20

<b>TEQUILA</b>	25ml
Jose Cuervo Silver	3.00
Patrón Añejo IBC	7.00

<b>BLENDED WHISKIES</b>	25ml
J&B Rare	2.75
Jameson's, Jim Beam	3.00
Jack Daniel's	3.25
Chivas Regal 12yrs	3.75
Chivas Regal Mizunara 15yrs	6.00
Johnnie Walker Black Label 12yrs	3.75
Johnnie Walker Blue Label	15.00
Tougouchi Japanese 9yrs	11.00

<b>SINGLE MALTS WHISKIES</b>	25ml
Laphroaig 10yrs	5.50
Bushmills Irish 10yrs	5.00
Glenfiddich Special Reserve 12yrs	5.50
Glenfiddich Ancient Reserve 18yrs	8.00
Oban West Highlands 14yrs	6.00
Lagavulin Islay 16yrs	6.00
Akashi Japanese	9.50
Nikka Japanese Coffey Malt	10.00

<b>COGNACS</b>	25ml
Rémy Martin VSOP Fine	4.50
Hennessy XO	16.00

<b>GRAPPA – Distillerie Berta</b>	40ml
'Guilia' Grappa di Chardonnay	6.00
'Oltre il Vallo' Grappa di Barbera	11.00

## SNACKS

Skinny fries ✓	5
Sweet potato fries ✓	6
Rosemary salt fries ✓	6
Calamari fritti, pickled cucumber, dill mayo	12

## CRUDI BAR

Gillardeau oysters	each	5
King prawns	each	5
Hand cut salmon or tuna sashimi	(2pcs)	7
Fresh fish		
crudo, EVOO, Xwejni sea salt		9
tartar, lilliput capers, radish, chives		9
tartar taco, avocado mayo, pickled red cabbage, fresh coriander		9
Crudi plate	(4pcs per item)	48
<i>Gillardeau oysters, king prawns, salmon and tuna sashimi, fresh fish crudo and tartare</i>		

## SUSHI

### NIGIRI 2pcs

Small ball of sushi rice, wasabi paste smear, topped with raw fish

Avocado / zucchini ✓	4
Salmon / tuna	5
Prawns	6
Nigiri mix plate	(10pcs) 22

### HOSOMAKI 6pcs

Sushi rice wrapped with seaweed

Avocado / cucumber / pickled zucchini ✓	7
Salmon / tuna	8
Surimi crab	8
Prawns	9

### URAMAKI 8pcs

Seaweed wrapped with sushi rice

Rainbow vegan roll ✓	9
Rainbow roll	11
California roll – tuna / salmon / prawn / surimi crab	11
Mediterranean roll – tuna / salmon / vegan ✓	11
Crazy tuna roll	12
Prawn tempura roll	12
Alaska fusion roll	12

### FUTOMAKI 6pcs

Thicker Maki sushi rice wrapped with seaweed

Marinade tofu ✓	10
<i>onion, cucumber, avocado, tomato</i>	
Spicy sumo roll	12
<i>prawn tempura, tuna, lettuce, cucumber, avocado, masago</i>	
Panko surimi (fried sushi)	12
<i>surimi crab, onion, avocado, zucchini, sweet chilli mayo</i>	

## GYOZAS

*pan-fried and served with a tomato and sesame chutney*

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

## in BRIOCHE BREAD

Battered fresh fish slider, house tartar sauce	9
Flame grilled beef slider, sautéed mushrooms, Gruyère, truffle mayo	9
Chilled lobster roll, dill mayo, pickled red cabbage, skinny fries	20
Beef burger, flame grilled beef patty, sautéed mushrooms, Gruyère, truffle mayo, skinny fries, one80 BBQ sauce	16

## ROBATA and GRILL

Charred king prawns	each	6
Fresh fish steak 150grms, ponzu sauce	16	
Octopus tentacles, roasted orange essence	10	
Pork sausage chain, fennel jam	9	
Teriyaki marinated chicken thighs skewer	15	
Grain fed bavette steak tagliata 150grms, mushroom ketchup	16	

## SWEETS

Runny citrus sorbet	6
Fior di latte, aged Aceto Balsamico di Modena I.G.P.	7
one80 Mqaret, Gozo honey, 'gelat tan-nanna'	9
Baked chocolate cheesecake, miso ice-cream	9

✓ Vegan selection



MGARR MARINA  
YACHT CLUB

BY one80



www.one80.com.mt