



There's something special about Christmas at one 80 Kitchen & Lounge, Mellieha.

Our restaurant and private dining room will be given a magical make over the festive season. We are now taking reservations, accommodating groups of all sizes.

Exclusive hire of the outlet is available on request; a brilliant way to wow your guests.

Contact us to assist you in the planning and execution of your event;

E: mellieha@one80.com.mt T: +356 21521637 W: one80.com.mt/mellieha/

one80 Kitchen & Lounge 30, Triq il-Wied ta' Ruman, Mellieha. MLH 4023

one80

KITCHEN · LOUNGE

DRINKS ON ARRIVAL

(select one for all guests)

House made mulled wine - €4.00pp

Glass Prosecco Extra Dry, Borgo Molino - €6.00pp

G & T's - €7.00

BERTA TONIC House Gin, Via San Nicolao Riserva, tonic water top up

STRAWBERRY AND PEACH Ampersand Strawberry gin, peach purée, tonic water, lemongrass

MARSHMALLOW House infused Beefeater gin, tonic water, flamed marshmallow

MEDITERRANEAN House infused Beefeater gin with local herbs, dash of liquorice, tonic water

SPRITZERS - €7.00

one80 SPRITZ Malfy Gin Arancia, Campari, Prosecco, dash soda top up

APEROL SPRITZ Aperol, Prosecco Extra Dry, soda water

LIMONCELLO SPRITZ Limoncello di Capri, Prosecco Extra Dry, soda water

CAMPARI SPRITZ Campari, Prosecco Extra Dry, soda water

NEGRONIS - €7.00

CLASSICO Campari, Martini Rosso, Beefeater Gin
SBAGLIATO Campari, Martini Rosso, Prosecco top up
MEZCAL Campari, 1757 Vermouth di Torino Rosso, Mezcal
AMERICANO Campari, Cocchi di Torino Vermouth and Soda water

Light Bites on arrival - €3.00pp





FESTIVE MENU A

Warm fresh Maltese loaf,
local fresh sheep cheese, EVOO
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SMALL PLATES to share

Nocellara olives, black olive paste, lingue V

Homemade focaccia, cherry tomatoes, rosemary roasted potatoes, Prosciutto di Parma

Salt cod fritters, saffron aioli

MAIN COURSES a choice of

Grilled calamari Mediterranean pesto, aubergine caviar

Stinco di maiale honey glazed pork shank, sweet and sour cabbage

Vegetables flan V hand-cut fresh chips

Rosemary roast potatoes Winter vegetables

DESSERTS a choice of

Pistachio cream 'sfinec' candied fruit, local honey

Imqaret almond and honey ice-cream

€35 per person

Minimum number of guests: 12

V vegetarian selection

Please inform our representative at reservation stage in case of any Allergens or intolerances

Price includes VAT





FESTIVE MENU B

Warm fresh Maltese loaf, local fresh sheep cheese, EVOO

SMALL PLATES to share

Crispy polenta Gorgonzola dolce V

Gnocco fritto mortadella di Bologna

Paccheri beef and pork ragu

MAIN COURSES a choice of

Pan-roasted brown meagre herb pangrattato, courgettes

Supreme of chicken root vegetables

Barbera braised veal cheek potato purée

Aubergine parmigiana V

Hand cut chips Courgettes, salsa verde

DESSERTS a choice of

Gingerbread sticky toffee pudding vanilla ice cream

Imqaret almond and honey ice-cream

€38 per person

Minimum number of guests: 12

V vegetarian selection

Please inform our representative at reservation stage in case of any Allergens or intolerances

Price includes VAT



FESTIVE MENU C

Warm fresh Maltese loaf, local fresh sheep cheese, EVOO
SMALL PLATES to share
Arancini, porcini, truffle mayo V
Pizza fritta San Marzano tomato, fior di latte mozzarella, Italian sausage
Chickpea panelle, Prosciutto crudo
MAIN COURSES a choice of
Wild sea bass fillet cannellini beans, sage cream
Local rabbit stew 'al bianco' lemon, black olives
Chargrilled beef tagliata local rocket leaves, Parmigiano Reggiano
Gnocchi di patate V broccoli stems, capers, black olives
Hand cut chips Roasted aubergines
DESSERTS a choice of

Milk chocolate and pistachio millefoglie

Impaaret almond and honey ice-cream

€40 per person

Minimum number of guests: 12

V Vegetarian selection

Please inform our representative at reservation stage in case of any Allergens or intolerances

Price includes VAT



FESTIVE MENU D

Warm fresh Maltese loaf, V local fresh sheep's cheese, EVOO
STARTERS choice of
Seabass carpaccio pickled vegetables, evoo dressing
Duck liver parfait local honey, toasted brioche bread
Paccheri alla Norma V aubergines, San Marzano tomatoes, basil, ricotta salato
MAIN COURSES a choice of
Roasted stone bass Winter caponata
Barbera braised veal cheek wet polenta, root vegetables
Char-grilled grain fed fresh beef rib-eye porcini croquette
Smoked, Baked, Charred root vegetables V sweet potato fries
DESSERTS a choice of
one80 Tiramisu

€45 per person

Torta Caprese warm Jivara Valrhona chocolate and almond cake

Minimum number of guests: 12

V Vegetarian selection

Please inform our representative at reservation stage in case of any Allergens or intolerances

Price includes VAT



ONE80 FESTIVE FEASTING MENU OPTION 1

Our feasting menus have been designed to be shared. Choose one of our menus, enjoy a selection of starters, main courses for the group, and family-style sharing desserts. Warm fresh Maltese loaf, local fresh sheep's cheese, EVOO Nocellara olives, black olive paste V Homemade focaccia, cherry tomatoes, rosemary roasted potatoes, Prosciutto di Parma Arancini, porcini, truffle mayo V Artisanal Italian cured meats and salumi Paccheri allo scoglio, seafood Pan seared brown meagre, salsa verde Char grilled tagliata of beef, rocket and Parmigiano Hand cut chips Rucola and herb salad Maaret, local honey Festive cannoli €50.00 per person

Minimum number of guests: 12

V Vegetarian selection

Please inform our representative at reservation stage in case of any Allergens or intolerances

Price includes VAT



ONE80 FESTIVE FEASTING MENU OPTION 2

Our feasting menus have been designed to be shared. Choose one of our menus, enjoy a selection of starters, main courses for the group, and family-style sharing desserts. Warm fresh Maltese loaf, local fresh sheep's cheese, EVOO Nocellara olives, black olive paste V Seabass carpaccio, pickled vegetables, evoo dressing Pizza fritta San Marzano tomato, fior di latte mozzarella, Italian sausage Pulled beef croquettes, Parmigiano Reggiano Local fish fillet in season, salsa verde Chateaubriand, sautéed shallots, oyster, chestnut mushrooms, crispy onion rings, Bearnaise sauce Gnocchetti sardi, beef and pork ragu Winter caponata Hand cut chips, grated Parmigiano Festive tiramisu Maaret, local honey

Minimum number of guests: 12

V Vegetarian selection

Please inform our representative at reservation stage in case of any Allergens or intolerances

Price includes VAT

€60.00 per person



BEVERAGE OPTIONS

These packages are designed to complement a prebooked menu; only apply for dining duration whilst seated at table.

Local House Wine Package

½ btl Caravaggio Chardonnay / Merlot

still / sparkling water, espresso

€ 12.00 per person

Add €4.00 for free flowing throughout food service duration

Local Superior Wine Package

½ btl Meridiana Isis Chardonnay / Meridiana Melqart Cabernet still / sparkling water, espresso
€15.50 per person

Add €4.00 for free flowing throughout food service duration

Italian Wine Package

½ btl Palas Gavi Michele Chiarlo Piemonte, Montepulciano D'Abruzzo, Zaccagnini
still / sparkling water, espresso
€16.50 per person
Add €4.00 for free flowing throughout food service duration

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French Wine Package
½ btl Ropiteau Les Plants Nobles Sauvignon Blanc / Ropiteau Pinot Noir Languedoc Roussillon
still / sparkling water, espresso
€ 15.50 per person
Add €4.00 for free flowing throughout food service duration

New World Wine Package

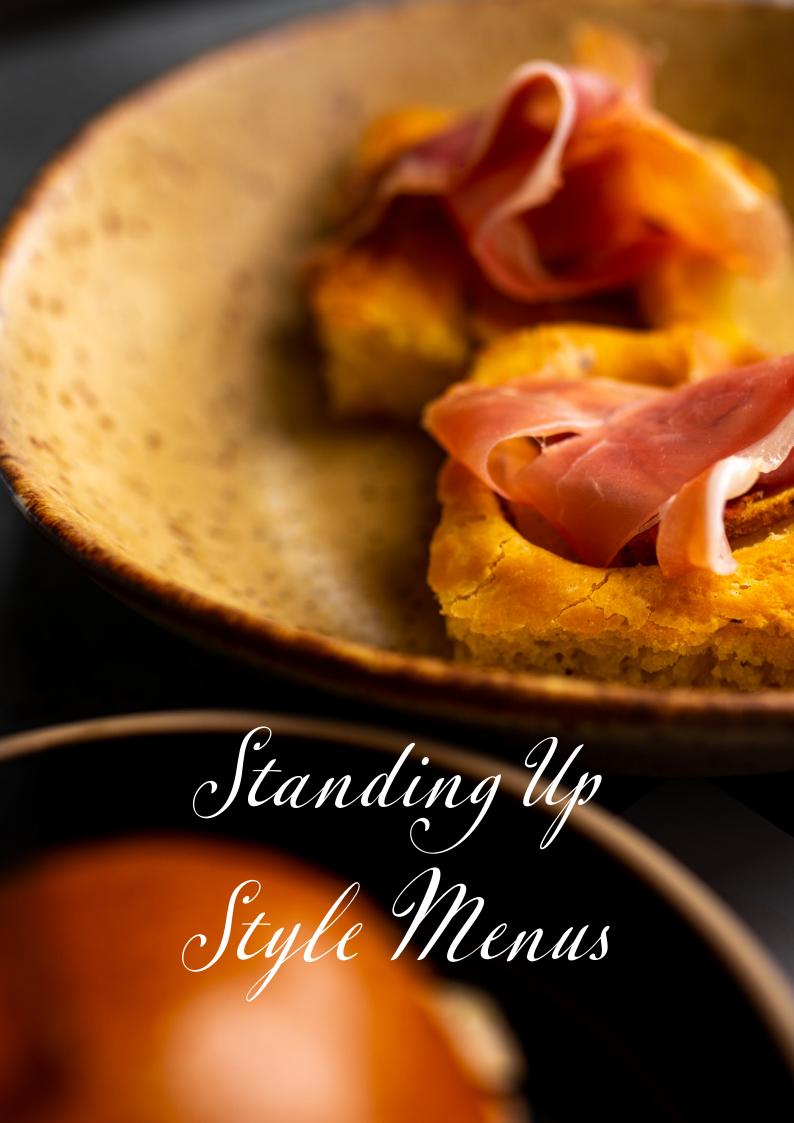
½ btl Meerendal Wine Estate, Chenin Blanc, Cape, South Africa / Malbec Crios Susana Balbo,
Mendoza, Argentina sparkling water, espresso
€16.50 per person

Add €4.00 for free flowing throughout food service duration

Non-alcoholic Beverages Package 2 soft drinks, still / sparkling water, fruit juices, espresso €7.00 per person Add €1.00 for free flowing throughout food service duration

Please inquire for our full wine list for a wider variety





COLD SELECTION

Cured salmon, cucumber, cream cheese bites Muhammara on pita chips Seared veal and crispy vegetables involtini Tuna confit, caper-raisin sauce Grilled asparagus wrapped in porchetta Zucchini, rucola, Chevre rolls Marinated prawn salad Zesty octopus, harissa aioli tartlet Smoked scamorza, cherry tomato brochettes Aromatic pearl couscous salad Goat's cheese, roasted tomato bruschetta Spiced aubergines on crispy rye bread Mascarpone, pancetta choux buns Salmon rillettes crostini Rabbit liver pâté on toasted brioche Zucchini, rucola, Chevre rolls Lemon-honey chicken wraps Cured beef, pickles, mustard mini buns Grilled artichokes, salame Toscano focaccia

HOT SELECTION

Lentil, chickpea fritters Gnocchi fritti, cheese fondue Truffled mushrooms, crusty bread Prawn, neonati cakes with tomato-chilli dip Squid ink, shellfish arancini, lemon-mint aioli Spiced lamb skewers, tzatziki Rustic pork, duck sausage brochette Fritto misto with smoked paprika mayo Pork's cheek croquette, fig jam Pistachio pesto, zucchini risotto Gnocchetti sardi with rabbit ragu' Mini pulled pork sliders, sweet mustard sauce Grilled chicken, red pepper skewers One 80 mini burgers Sesame tuna sticks Maltese sausage puffs Traditional pea and cheese cakes Asparagus, parmesan quiche



SWEET ITEMS

Apple and caramel bites
Date fritters
Forest fruit cheesecake pots
Hazelnut mini muffins
Orange and cinnamon beignets
Sweet ricotta fritters
Chocolate cream tartlets

It is suggested to select 6 items per hour for your standing up style event.

Please feel free to consult our advice when selecting menu items.

€14 per 6 items.

Fish Crudo - Carpaccio stall (fish type depending on market availability) €8.00 per person

Asian Stall

Vegetable Spring rolls, sweet chilli dip V

Pulled duck and plum sauce tacos

Local pork skewer, black bean sauce

Vegetable noodles, sweet chilli and peanut V

€7.50 per person

Porchetta Stall

Slow roasted loin of pork with crackling sun dried tomatoes butter, sourdough bread

€6.00 per person

Charcuterie Stall
a selection of artisan salamis, cured meats, artisan cheeses,
served with pickles
€8.00 per person

Standing up and Food Stalls Menus minimum number of persons: 30

V Selection suitable for a vegetarian diet

Please inform our representative at reservation stage in case of any Allergens or intolerances

Prices include VAT





TIMED BAR PACKAGES

(seated or standing)

Open Bar Package – Standard Local house wines, Prosecco, local beers, soft drinks, fruit juices, still / sparkling water, coffee €15 per person first hour 50% discount additional hours

Open Bar Package – De Luxe

Spritzers, house brands spirits, local house wines, Prosecco, local beers, soft drinks, fruit juices, mixers, still / sparkling water, coffee

€20 per person first hour

50% discount additional hours

Open Bar Package – Premium

Spritzers, house and premium brands spirits, local and imported wines, Prosecco, local and imported beers, ciders, energy drinks, soft drinks, mixers, still / sparkling water, coffee

€25 per person first hour

50% discount additional hours

Cocktails Package

Free flowing - Select 3 alcoholic and 1 non-alcoholic cocktails from our list

Spritzers, house and premium brands spirits, local and imported wines, Prosecco, local and imported beers, ciders, energy drinks, soft drinks, mixers, still / sparkling water, coffee

€30 per person first hour

50% discount additional hours



TERMS AND CONDITIONS

1. Catering and Logistics

- one 80 Kitchen will provide the client with food and drinks as specified in the proposal. There might be the need to adjust any ingredient due to market availability.
- Venue is hired with food and drinks consumption.
- All food and drinks are supplied by one80 Kitchen's catering facilities.
- Should client opt to supply own beverages, corkage charges apply.
- Basic event details should be outlined 14 days prior event date or at booking stage.
- Finalised details 48 hours prior to the event.
- Deadline for final number of guests need to be specified at the latest 48 hours prior to the event in writing.
- Once the final number has been confirmed, numbers can increase but not decrease unless one is still in time to re-confirm the number of guests with the above threshold.
- If numbers substantially decrease by over 30%, one 80 reserves the right to re-quote rates and reallocate an adequate area within the venue.
- Should client opt to source out third-party services other than one 80's, one 80 needs to be made aware of who will be providing such service and other details such as set up requirements.
- one80 management will notify timings of setting up by third party suppliers.
- one 80 has limited capacity for storage. In cases where client needs to bring in any material, these
 are to be brought in on an agreed day with management.

2. General

- Technical equipment can be brought in by client. one80 Kitchen & Lounge offers the option to source out third-party suppliers on behalf of the client, respective charge is passed on to client.
- The use of the one 80's logos / trademarks is only permitted by obtaining authorization from one 80's management.
- The client shall take full responsibility for any physical damages done to one 80's property.
- Music is allowed until 23:00hrs; music volume after this time needs to be kept within reasonable limite
- Parking free street parking within outlet's vicinity.

3. Confirmation, Payment, Cancellations

- one80 will consider an event as confirmed only when a confirmation is communicated in writing.
- Upon confirmation of the event a deposit may be required as agreed with management.
- Payment will be based upon the final confirmed number or the increased number served, whichever is greater.
- If no final number is received, one 80 will apply the charge for the full amount as initially quoted.
- Cheques are to be made payable to "FooDrinks Concepts Ltd" and must include client's contact telephone
- number and ID number.
- Address: one80 Kitchen & Lounge, 30, Triq il-Wied ta' Ruman, Mellieha. MLH 4023.
- Labour Hours are included in the rates quoted.
- Should the event be cancelled for whatever reason, within the 7 days prior to the day of the event, one 80 has the right to claim the deposit paid by the client.
- All rates quoted are Net of any Commissions and inclusive of VAT.

