

BREAKFAST (08:30hrs till 11:00hrs - Saturday and Sunday)

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

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**

Focaccia Gozitana <i>fennel roasted potatoes local sausage fresh Gozo sheep's gbejna</i>	7
Charred smoked piattella di scamorza ✓ <i>za'atar baby spinach pickled cranberries</i>	8
Maple and harissa chicken wings <i>spring onions sesame seeds</i>	8
Aljotta <i>traditional local fish soup</i>	9

PAN FRIED and GRILL

Pulpetti tan-neonati	7 each
one80 mini dog <i>crispy onions chipotle Red Leicester jalapeños</i>	7
Smoked octopus <i>Gozo honey and soy glaze capers and dates fennel</i>	9
Sausages – classic peperoncino lamb <i>apple and rosemary jam mustard seeds</i>	10
Wagyu beef slider <i>gherkins charred onions kewpie mayo</i>	11

FRITTI

Fresh fish tempura <i>spicy mayo chives celery salt</i>	9
Curried salted cod spring roll <i>yoghurt and mint sauce</i>	8
Beef croquettes <i>garlic aioli Pecorino</i>	8
Classic Scotch egg <i>honey mustard pickled seeds and shallots</i>	8
Calamari fritti <i>lightly battered calamari zucchini pickled cucumber dill mayo</i>	for 2 20

PASTA and RISOTTO

Tagliolini <i>vongole cherry tomato and basil salsa evoo</i>	15 / 18
Mafaldine <i>tossed in an octopus stew kalamata olives marjoram</i>	14 / 17
House made 'ravjul tan-nanna' ✓ <i>filled with Gozo goat's cheese traditional tomato and basil</i>	13 / 16
Paccheri <i>local sausage aubergines fennel pollen</i>	14 / 17
Aged risotto San Maiolo Carnaroli <i>guanciale cauliflower textures toasted almond flakes golden raisins stracciatella</i>	15 / 18

REGULAR PLATES (for 1)

Roasted beets salad ✓ <i>red, yellow and candy beets feta cheese caramelised pecans crispy artichoke hearts</i>	19
Pan roasted lamb rump <i>lamb sausage tabbouleh emulsion spring onion and peas jus</i>	27
Peanut satay spatchcock baby chicken <i>pak choi</i>	24
Pan seared duck breast <i>chickpea fritter red curry sauce shimeji</i>	27
Flame grilled, grain fed fresh beef rib-eye <i>portobello mushroom cauliflower purée roasted tenderstem broccoli</i>	32

Double beef burger in brioche bun

16

*flame grilled beef patties | gherkins |
aged Red Leicester | triple cooked fresh chips | BBQ ranch sauce*

LARGE PLATES (for 2)

Linguine di Gragnano <i>clams prawns chorizo bottarga pangrattato</i>	42
Chicken and lamb plate <i>spatchcock baby chicken pan roasted lamb rump maple and harissa chicken wings lamb sausages pak choi honey mustard</i>	62
Meat plank 1kg <i>600grms chargrilled beef rib-eye and AngusPure bavette steak pork sausages beef croquettes Scotch egg portobello mushroom peppercorn sauce</i>	80
Flame grilled USDA Chateaubriand 700grms <i>sautéed shallots oyster and chestnut mushrooms classic Béarnaise sauce crispy onion rings skinny fries</i>	85

EXTRA SAUCES

Creamy oyster and chestnut mushrooms	3
Crushed peppercorn	3
Classic Béarnaise	3
Red wine jus	3

EXTRA SIDE DISHES

Truffle Parmesan fries V	6
Sweet potato fries	6
Triple cooked fresh chips	5
Roast baby potatoes <i>rosemary thyme garlic</i>	5
Fresh mixed salad <i>misticanza cherry tomatoes Nocellara olives house dressing pickled cucumbers</i>	6
Pan seared aubergines and zucchini	6
Sautéed seasonal vegetables	6
Sautéed shallots, oyster and chestnut mushrooms	8

PLANT BASED

Olives <i>Nocellara and tapenade crostini lingue grissini artigianali</i>	7
Vegetable samosas <i>house sweet and sour sauce</i>	7 each
Chickpea falafel <i>raita sumac</i>	9
Roasted beets salad <i>red, yellow and candy beets spiced tofu caramelised pecans crispy artichoke hearts</i>	19
Mezzaluna <i>filled with aubergines and artichokes cherry tomato pesto</i>	13 / 16
Aged risotto San Maiolo Carnaroli <i>cauliflower textures toasted almond flakes golden raisins</i>	14 / 17
Portobello mushroom burger <i>fried tofu baby spinach leaves spicy 'mayo' sweet potato fries</i>	17
Braised and roasted vegetables in season <i>chickpea mash 'meatballs' red curry sauce</i>	20



Vegetarian selection



Items in green are Plant Based


Ingredients are not all listed on the menu.

We are not an allergens free kitchen. Please enquire for our Allergens Menu.
Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.



DESSERTS

Imqaret	3.00 per piece
Broken cannolo <i>sheep's milk ricotta, chocolate chips, pistachios, candied peel</i>	8
Blonde Valrhona baked cheese cake <i>caramel maldon flakes chocolate crisp</i>	9
Coconut and lime panna cotta <i>torched citrus</i>	7.50
Chocolate brownie	7

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one80 at Home Menu (online)



one80 Kitchen, Mgarr Gozo

Prices include VAT

DRINKS**WINES (Alcoholic)**

Wines ordered online are discounted by 20% from regular restaurant prices.

Sparkling and Champagne (750ml)

Prosecco Extra Dry, Borgo Molino, Veneto, Italy	24.00
Cremant de Loire Blanc Brut NV, Langlois Chateau, Loire Valley, France	29.50
Moët & Chandon Nectar Imperial, Champagne, France	75.00
Veuve Clicquot Rosé, Reims, Champagne, France	100.00
Bollinger PN VZ Noir de Blancs, Champagne, France	115.00
Dom Perignon Vintage, Champagne, France	270.00

Whites (750ml)

Caravaggio Chardonnay, Marsovin, Malta	17.50
Ulysses Chenin Blanc, Marsovin, Gozo, Malta	23.50
Isis Chardonnay, Meridiana Estate, Ta Qali, Malta	25.00
Palas Gavi, Michele Chiarlo, Piedmont, Italy	20.00
Greco di Tufo, Vesevo, Campagna, Italy	23.75
Sur Sur, Donnafugata, Sicily, Italy	27.00
Il Bianco, From Black to White, Zyme, Veneto, Italy	46.00
Beyond the Clouds, Elena Walch, Alto Adige, Italy	80.00
Louro, Bodega Rafael Palacios, Galicia, Spain (Biodynamic)	29.00
Chablis Domaine Servin, Burgundy, France	28.50
Montes Limited Selection Sauvignon Blanc, Montes, Leyda Valley, Chile	25.00
Kendall-Jackson Vintner's Reserve Chardonnay, California, USA	35.00

Rose (750ml)

1919 Rosé, Marsovin, Malta DOK	22.00
Calafuria Rosato Salento, Antinori Tomaresca, Puglia, Italy	25.00
Domaine de l'Île, Rose de Provence, France	33.50

Reds (750ml)

Carvaggio Merlot, Marsovin, Malta	17.50
Ulysses Shiraz, Marsovin, Gozo, Malta	23.50
Melqart, Meridiana Estate, Ta Qali, Malta	27.00
Leone Rosso, Donatella Colombini, Tuscany, Italy	20.00
Lamuri d'Almerita, Tasca D'Almerita, Sicily, Italy	23.50
Barolo Castiglione, Vietti, Piedmont, Italy	87.50
Pétalos Del Bierzo, Descendientes de J. Palacios, Castile & Leon, Spain	27.00
Chateauneuf du Pape, E. Guigal, Southern Rhone, France	67.00
Brun e Blonde Cote-Rotie, E. Guigal, Northern Rhone, France	99.00
Les Breteches, Château Kefraya, Bekaa Valley, Lebanon	30.00
Malbec Q, Familia Zuccardi, Mendoza, Argentina	28.50
Jim Barry Single Vineyard Shiraz, Clare Valley, South Australia	29.50

Dessert and Fortified

Dolce Vita 'Late Harvest', Camilleri Wines, Malta (500ml)	21.50
Nivole Moscato, Michele Chiarlo, Piedmont, Italy (750ml)	27.00
Sauvignon Blanc, Natural Sweet, Meerendal, Western Cape, South Africa (375ml)	30.00
Late Bottled Vintage Port, Niepoort, Douro, Portugal (750ml)	39.50



CIDERS and BEERS

Thatchers Gold Cider 500ml	6.50
Cisk Non-alcoholic 250ml	3.00
Cisk Lager 250ml	3.00
Cisk Excel 250ml	3.00
Heineken 250ml	3.25
Corona 330ml	5.00
Lord Chambray Grand Harbour 330ml	5.50
Lord Chambray San Blas 330ml	5.50
Lord Chambray Blue Lagoon 330ml	5.50
Lord Chambray Coral Cave 330ml	5.50

NON-ALCOHOLIC DRINKS

Harrogate still water	330ml 2.75 750ml 4.50
Harrogate sparkling water	330ml 2.75 750ml 4.50
Glass cold / warm milk	2.30
Instant coffee	<i>black</i> 2.00 <i>with milk</i> 2.25
Americano	2.35
Cappuccino	2.80
Latte macchiato	2.90
Café mocha	3.00
Hot Chocolate	3.00
Iced coffee	<i>classic</i> 3.00 <i>with ice-cream</i> 5.50
English breakfast tea	2.80
Milkshake	vanilla chocolate strawberry 5.00
Red Bull 250ml	3.85
Coca Cola 250ml	3.00
Soda water Britvic 250ml	2.50
Dry Ginger Ale Britvic 250ml	2.50
Bitter Lemon Britvic PET 500ml	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
Blood Orange & elderflower tonic water London Essence 200ml	3.00
Ginger beer London Essence 200ml	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
Mirinda orange drink PET 500ml	3.00
Fresh orange juice	3.50
Orange juice PKT 1ltr	4.00
Pineapple juice PKT 1ltr	4.00
Apple juice PKT 1ltr	4.00
Cranberry juice PKT 1ltr	4.00
Peach juice PKT 250ml	2.50

Prices include VAT