

THE CONCEPT

small, regular or large plates – all to share



APERITIFS and BITTERS			G&T'S			CIDERS AND GOZO LORD CHAMBRAY CRAFT BEERS		
STEINBOCK ALCOHOL FREE SPARKLING Weingut Dr. Fischer Mosel Germany	Glass	8	TANQUERAY (0.0% Alcohol) London Essence Blood Orange & Elderflower Tonic		7.5	STRONGBOW DARK BERRIES on tap	300ml	4
PROSECCO Extra Dry Borgo Molino Veneto Italy	Glass	7.5	VOVIS MALTA RECIPE London Essence Original Indian Tonic		8	THATCHERS GOLD CIDER	500ml	6.5
JANSZ Premium Cuvée Rosé Tasmania Australia	Glass	9	GUNPOWDER London Essence Pomelo & Pink Pepper Tonic		8	THATCHERS BLOOD ORANGE CIDER	500ml	6.5
CHAMPAGNE Enfant de la Montagne NV France	Glass	16	MONKEY 47 London Essence Grapefruit & Rosemary Tonic		9	GRAND HARBOUR Best Bitter - ABV 3.9%	330ml	5.5
one80 SPRITZ Malfy Gin Arancia Campari Prosecco soda water		8.5	SILENT POOL London Essence Blood Orange & Elderflower Tonic		10	SAN BLAS English IPA - ABV 5.5%	330ml	5.5
PINK GIRL FIZZ Beefeater Pink Gin grapefruit essence Prosecco		9				BLUE LAGOON Wheat Style - ABV 5.1%	330ml	5.5
						CORAL CAVE Pilsner - ABV 4.9%	330ml	5.5

SMALL PLATES	
Cicchetti, tapas, meze and small eats are small size dishes. Make a full meal of them by ordering several plates and share between all at table.	
CRUDI	
GILLARDEAU OYSTERS	5 each
LOCAL RED KING PRAWNS	9 each
FRESH FISH CARPACCIO Xwejini sea salt EVOO lemon caviar	8
FRESH FISH TARTARE lilliput capers seaweed textures filo cracker	9
CURED STONE BASS caper mayo almonds pickled shallots	10
OVEN BAKED and LARDER	
FRESH FISH TARTARE ON TOASTED CIABATTA cream cheese and chives	9
FOCACCIA GOZITANA fennel roasted potatoes local sausage fresh Gozo sheep's gbejna	7
BURRATINA V figs and walnuts honey and Balsamico dried tomato salt	10
MEATBALLS tomato and basil salsa lardo	8
CHILLED SOUP tomato capsicum apple	9
PAN FRIED and GRILL	
PULPETTI TAN-NEONATI	7 each
FROĠA TAT-TARJA V traditional pan fried capellini peppered goat's cheese	10
SMOKED OCTOPUS Gozo honey and soy glaze daikon harissa	9
PORK SAUSAGE COIL shallots mustard and gherkin relish	9
BEEF SLIDER charred onions pickles kewpie mayo	10
FRITTI	
SEAFOOD ARANCINI dill mayo	9
BATTERED FISH SLIDER wakame slaw sweet and sour relish pickles	9
PIZZA FRITTA tomatoes fresh ricotta basil	9
PULLED BEEF CROQUETTES garlic aioli Pecorino	8
CALAMARI FRITTI zucchini pickled cucumber squid ink aioli	12

REGULAR PLATES (for 1)	
FRESH MEDITERRANEAN FISH fresh mixed salad	Market price
CRISPY CAULIFLOWER SALAD V mixed leaves bulgur stracciatella cashews	19
PORK CUTLET MILANESE spinach leaf salad	27
CHARRED LEMON AND THYME SPATCHCOCK BABY CHICKEN pak choi lemon butter	25
PAN ROASTED LAMB RUMP tabbouleh	26
FLAME GRILLED FRESH BEEF STEAK tenderstem broccoli shimeji chimichurri	
	Argentina grain fed rib-eye 32 USDA sirloin 42
DOUBLE BEEF BURGER IN BRIOCHE BUN	
flame grilled beef patties gherkins smoked provolone triple cooked fresh chips BBQ ranch sauce	16
PASTA and RISOTTO	
LINGUINE vongole semi-dried tomatoes soft herbs evoo	16 19
ORECCHIETTE octopus crispy chorizo fresh basil	15 18
HOUSE MADE 'RAVJUL TAN-NANNA' V filled with Gozo goat's cheese traditional tomato and basil	14 17
TAGLIOLINI guanciale stracciatella basil pesto	15 18
PACCHERI salsiccia spinach goat's cheese	15 18
AGED RISOTTO mussels leeks dill	16 19
SHARING FEAST MENU (for groups of 6 +)	
50 per person	
Bread board	
Fresh fish tartare on toasted ciabatta	
Fresh fish carpaccio	
Pizza fritta V	
Pulpetti tan-neonati	
Meat balls	
Paccheri salsiccia	
Chargrilled bavette steak	
Fresh fish fillets in season	
Broken Cannoli	
Imqaret	

LARGE PLATES (for 2)	
ALL FISH CRUDI ON ICE TRAY Gillardeau oysters king prawns carpaccio crudo tartare cured stone bass	55
SEAFOOD AND SHELLFISH TOWER crudi warm shellfish fritti	80
LINGUINE DI GRAGNANO prawns clams mussels bottarga	42
FRITTURA DI PESCE lightly battered calamari whitebait prawns neonati patties zucchini pickled cucumber squid ink aioli	38
SEAFOOD MIXED GRILL steak fillet shellfish chef's pick	80
MEAT PLANK XL beef and local pork tomahawk pork sausage coil tenderstem broccoli crushed peppercorn sauce	80
FLAME GRILLED USDA CHATEAUBRIAND 700GRMS sautéed shallots oyster and chestnut mushrooms classic Béarnaise sauce crispy onion rings skinny fries	85
EXTRA SAUCES	
Creamy oyster and chestnut mushrooms	3
Crushed peppercorn	3
Classic Béarnaise	3
Red wine jus	3
EXTRA SIDES	
Cold potato salad	5
Truffle Parmesan fries V	6
Sweet potato fries	6
Triple cooked fresh chips	5
Roast baby potatoes	5
Fresh mixed salad	6
Sautéed seasonal vegetables	6
Sautéed shallots, oyster and chestnut mushrooms	8
PLANT BASED	
OLIVES Nocellara and tapenade crostini lingue grissini artigianali	7
VEGETABLE SAMOSAS house sweet and sour sauce	7
'MEATBALLS' tomato fondue sauce	8
CRISPY CAULIFLOWER SALAD mixed leaves bulgur cashews	18
MEZZALUNA filled with aubergines and artichokes cherry tomato pesto	13 16
AGED RISOTTO zucchini toasted almond flakes lemon	14 17
PORTOBELLO MUSHROOM BURGER fried tofu baby spinach leaves spicy 'mayo' sweet potato fries	17
'PARMIGIANA' eggplant tomato sauce 'cheese'	20

Ingredients are not all listed on the menu. Please inform us of any dietary requirements or intolerances.
Cross-contamination could occur since we are not an allergens free kitchen.

V Vegetarian selection Items in green are Plant Based

Prices include VAT



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