



Menu

one80

KITCHEN • LOUNGE

Small Plates to Share

GILLARDEAU OYSTERS served on ice, shallot red wine vinegar	5 each
TUNA CROSTINI caponata	8
KING PRAWNS FRITTERS paprika aioli	9
ROSEMARY AND SEA SALT FOCACCIA ✓ local extra virgin olive oil	6
ZUCCHINI, PECORINO AND MINT CROQUETTES ✓ salsa verde	9
MOZZARELLA IN CARROZZA ✓ tomato fondue, basil pesto	8
FENNEL AND CHILLI SAUSAGE chimicurri sauce	9
PIZZETTE ✓ burrata, sun dried cherry tomatoes	8
TIGELLE Parma ham, Taleggio, rucola sliders	9
TRADITIONAL PORK SCOTCH EGG pickled apples and celeriac	9
FRIED SPAGHETTINI ✓ Parmigiano Reggiano sauce	8
IBERICO PORK MEATBALLS tzatziki	8

Starters

CRUDO OF SHELLFISH AND SEAFOOD	18
TUNA INVOLTINI sweet and sour peppers	15
PRAWN TARTAR tabouleh	16
CHARRED OCTOPUS panzanella salad	16
IMPEPATA DI COZZE steamed mussels, mix of herbs, garlic crostini	16
FRITTURA DI PESCE calamari, local fish in season, citrus and honey mayo	20
BEEF CARPACCIO béarnaise sauce	16
BURRATA V local tomatoes, calamata olives, Tropea onions	14

Pasta & Risotto

STROZZAPRETI ALLA TRAPANESE tuna, garlic confit	14 17
LINGUINE WITH CRAB chilli, datterino cherry tomatoes and parsley	22
RIGATONI ALLA NORMA V purple aubergine, tomato, ricotta salata, basil	13 16
TROFIE V basil pesto, oven dried cherry tomatoes	12 15
MAFALDE SAUSAGE RAGÙ broad bean purée	13 16
PEA AND MINT RAVIOLI V pistachio, Parmesan	15 18
RISOTTO clams and prawns	17 20

Salads

FRESH TUNA new potatoes, boiled egg, calamata olives, capers	21
LOCAL MELON AND PARMA HAM extra virgin olive oil and mint	19

Mains

FRESH FISH FILLET fennel and orange salad	26
SEAFOOD GRILL chef's 3 picks of the day (off the bone)	35
BEEF WELLINGTON roasted Tropea onion, romesco sauce	35
BRACIOLE ALLA MESSINESE veal involtini, cherry tomato salad	23
LEMON AND THYME CHICKEN SUPREME chicory, crispy pancetta	27
AUBERGINE PARMIGIANA ✓	21

Butcher's Block

INDIVIDUAL CUTS

ARGENTINA GRAIN FED BEEF RIB-EYE	32
URUGUAY BLACK ANGUS BEEF SIRLOIN	33

LARGE CUTS TO SHARE

IRISH CHATEAUBRIAND	12 per 100 grms
ITALIAN BISTECCA FIORENTINA	11 per 100 grms

THE GRILL BOARD 1 KG (SERVES 2) rib-eye of beef, rump steak, veal involtini, fennel and chilli sausage, Iberico pork meatballs, marinated grilled vegetables, béarnaise sauce	80
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ONE80 BURGER IN BRIOCHE BUN house made beef patty, smoked scamorza, caramelized onions, truffle mayo, nduja and honey ketchup, hand cut chips	16
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EXTRA SAUCES

Chimichurri	3
Creamy porcini, field mushrooms	3
Bone marrow gravy	3
Béarnaise	3

Extra Sides

Hand-cut fresh chips	5
Rosemary salt fresh chips	6
Sweet potato fries	6
Truffle Parmesan fries	6
Mixed leaf salad, house vinaigrette	6
Cherry tomato salad, black olives, mint	6
Sautéed onions, oyster and chestnut mushrooms	8
Seasonal vegetables	7

Plant Based

RED PEPPER AND MINT CROSTINI black olives	7
ZUCCHINI, BASIL AND POTATO CROQUETTES romesco sauce	9
PIZZA FRITTA tomatoes, friarielli	9
RED RICE 'SUPPLÌ' tofu, tomato fondue	12
PANZANELLA SALAD	14
TROFIE basil pesto	12 15
PURPLE AUBERGINE AND AVOCADO BURGER sweet potato fries, 'mayo'	19
VEGETABLES FLAN hand-cut fresh chips	19

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.

✓ Vegetarian selection

Prices include VAT

Set Lunch & Early Dinner

This menu is available Mondays to Fridays, 12:00hrs till 19:00hrs.
Public Holidays and other date exclusions apply.

2 courses €30 | 3 courses €35

STARTERS

TUNA CROSTINI
caponata

ZUCCHINI, PECORINO AND MINT CROQUETTES **V**
salsa verde

BURRATA **V**
local tomatoes, olives, tropea onions

BEEF CARPACCIO
béarnaise sauce

MOZZARELLA IN CARROZZA **V**
tomato fondue, basil pesto

STROZZAPRETI ALLA TRAPANESE
tuna, garlic confit

MAINS

FRESH FISH FILLET
fennel and orange salad

BRACIOLE ALL MESSINESE
veal involtini, cherry tomatoes

LEMON AND THYME CHICKEN SUPREME
chicory, crispy pancetta

CHAR-GRILLED BEEF TAGLIATA
rucola, Parmesan

AUBERGINE PARMIGIANA **V**

LOCAL MELON AND PARMA HAM SALAD
extra virgin olive oil and mint

DESSERTS

AFFOGATO

MQARET
almond ice-cream, Mellieħa honey

LEMON TART CAPRESE
limoncello sorbet

HOUSE MADE ICE-CREAM and SORBET

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MELLIENA

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ST. CHRISTOPHER STR.
VALLETTA

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KITCHEN
AT MGARR YACHT MARINA, GOZO

IX-XATT
AT one80

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IZAKAYA • 居酒屋



MGARR MARINA
YACHT CLUB
BY one80