
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	7.5
CHICKEN BREAST FILLET STRIPS fries	7.5
CHICKEN ROCKS fries	7.5
HOME-MADE MINI BEEF BURGER fries	7.5
CARROT AND CUCUMBER STICKS hummus warm mini brioche bun	7

SMALL PLATES

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

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 V tomatoes fresh ricotta basil	9
PULLED BEEF CROQUETTES garlic aioli Pecorino	8
CALAMARI FRITTI zucchini pickled cucumber squid ink aioli	12



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

REGULAR PLATES (for 1)

PAN-FRIED BROWN MEAGRE FILLET fresh mixed salad	28
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

LARGE PLATES (FOR 2)

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	7
Nocellara and tapenade crostini lingue grissini artigianali	
VEGETABLE SAMOSAS	7
house sweet and sour sauce	
'MEATBALLS'	8
tomato fondue sauce	
CRISPY CAULIFLOWER SALAD	18
mixed leaves bulgur cashews	
MEZZALUNA	13 16
filled with aubergines and artichokes cherry tomato pesto	
AGED RISOTTO	14 17
zucchini toasted almond flakes lemon	
PORTOBELLO MUSHROOM BURGER	17
fried tofu baby spinach leaves spicy 'mayo' sweet potato fries	
'PARMIGIANA'	20
eggplant tomato sauce 'cheese'	

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



DESSERTS

IMQARET per piece	3
BROKEN CANNOLO sheep's milk ricotta chocolate chips pistachios candied peel	8
SUMMER BERRIES AND COCONUT DELICE	7.5
GIANDUJA CHOCOLATE FLAN hazelnut crisp	8

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 Item in green are Plant Based



WINES

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	29.00
Pol Roger Brut, Champagne, France	80.00
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
Steinbock Riesling ALOCHOL FREE, Weingut Dr. Fischer, Mosel, Germany	23.50
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
Sauvignon Blanc Reserva, Montes, Valle de Aconcagua, Chile	24.50
Kendall-Jackson Vintner's Reserve Chardonnay, California, USA	35.00
ROSÉ	750ml
1919 Rosé, Marsovin, Malta DOK	22.00
Calafuria Rosato Salento, Antinori Tomaresca, Puglia, Italy	24.50
Domaine de l'Ile, Rose de Provence, France	33.50
REDS	750ml
Carvaggio Merlot, Marsovin, Malta	18.50
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
Chateaufneuf du Pape, E. Guigal, Southern Rhone, France	67.00
Barthélemy 2009, Chateau Le Puy, Cote de Frances, France	270.00
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

€0.10c will be added to the marked price for BCRS Scheme on glass bottles and cans

Thatchers Gold Cider 500ml	6.50
Thatchers Blood Orange Cider 500ml	6.50
Cisk Non-alcoholic 250ml	3.00
Cisk Lager 250ml	3.00
Cisk Excel 250ml	3.00
Heineken 250ml	3.25
Heineken 0.0% Alcohol Free Bitl 330ml	3.50
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

€0.10c will be added to the marked price for BCRS Scheme on glass bottles and cans

Harrogate still water	330ml	2.50	750ml	4.00
Harrogate sparkling water	330ml	2.50	750ml	4.00
Sprite Gls Btl 250ml				2.60
Coca Cola Glass Btl 250ml				2.60
Coca Cola Zero Gls Btl 250ml				2.60
Kinnie Gls Btl 250ml				2.60
Diet Kinnie Gls Btl 250ml				2.60
Fanta Gls Btl 250ml				2.60
LE Original Indian tonic water Gls Btl 200ml				2.60
LE Pomelo & Pink Pepper Tonic Water Gls Btl 200ml				2.60
LE Grapefruit & Rosemary Tonic Water Gls Btl 200ml				2.60
LE Blood Orange & Elderflower Tonic Water Gls Btl 200ml				2.60
LE Ginger Beer Gls Btl 200ml				2.60
Soda Water Britvic Gls Btl 250ml				2.60
Bitter Lemon Britvic Gls Btl 250ml				2.60
Dry Ginger Ale Britvic Gls Btl 250ml				2.60
Red Bull 250ml				3.50
Ice-tea lemon PET 500ml				3.00
Ice-tea peach PET 500ml				3.00
Orange Juice PKT 1ltr				3.75
Pineapple juice PKT 1ltr				4.00
Apple juice PKT 1ltr				4.00
Cranberry juice PKT 1ltr				4.00
Peach juice PKT 250ml				2.60

Prices Include VAT

one80™

one80.com.mt



one80
KITCHEN · LOUNGE
MELLIEMA

one80
ST. CHRISTOPHER STR.
VALLETTA

one80
KITCHEN
AT MGARR YACHT MARINA, GOZO

IX-XATT
AT one80

one80
IZAKAYA · 居酒屋


MGARR MARINA
YACHT CLUB
BY one80