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# ALL DAY MENU

12:00hrs onwards



## KIDS' FOOD

PASTA BOWLS   select - ham, mushrooms and cream   cherry tomato sauce	7.5
BREADED FISH GOUJONS   fries	8
CHICKEN ROCKS   fries	8
BREADED CHICKEN STRIPS   fries	8
BEEF BURGER IN BRIOCHE BUN   fries	8
FRESH FISH FILLET   fries	14
150GRMS BEEF STEAK TAGLIATA   fries	15

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



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## 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' <b>V</b> 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

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## REGULAR PLATES (for 1)

PAN-FRIED BROWN MEAGRE FILLET fresh mixed salad	28
CRISPY CAULIFLOWER SALAD <b>V</b> 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

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## 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



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## EXTRA SAUCES

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

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## EXTRA SIDES

Cold potato salad	5
Truffle Parmesan fries <b>V</b>	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

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## PLANT BASED

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



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## 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

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## 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
Chateaufeuf 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



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## 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

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Harrogate still water	330ml	2.50	750ml	4.00
Harrogate sparkling water	330ml	2.50	750ml	4.00
Coca Cola Glass Btl 250ml				2.60
Coca Cola Zero Gls Btl 250ml				2.60
Sprite 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
Fresh orange juice				3.75
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				2.60
Glass cold / warm milk				2.60
Instant coffee	black	2.10	with milk	2.35
Americano				2.45
Cappuccino				2.90
Latte macchiato				3.00
Café mocha				3.25
Hot Chocolate				3.50
Iced coffee	classic	3.25	with ice-cream	5.75
English breakfast tea				2.90
Milkshake	vanilla   chocolate   strawberry			5.00

Prices Include VAT

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