

# Celebrate in Style

*Festive Events*

2023

one 80

ST. CHRISTOPHER STR.  
VALLETTA

# Drinks on Arrival

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(select one for all guests)

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## APERITIFS

### CHRISTMAS FIZZ €7

PROSECCO | Prosecco Brut Valdobbiadene | Angelo Bortolin | Veneto | Italy €7

JANSZ | Premium Cuvée Rosé | Tasmania | Australia €7.5

DEVAUX GRANDE RESERVE BRUT | Champagne | France €13.5

VALDESPINO MANZANILLA LA ESPECIAL MIRAFLORES | Jerez, Andalucia | Spain (75ml) €7

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## BITTERS

one80 SPRITZ | Malfy Gin Arancia | Campari | Prosecco | soda water top up €7.5

CLASSIC NEGRONI | Campari | Bombay Sapphire | Carpano Antica Formula Vermouth €7.5

NEGRONI MEZCAL | Campari | Carpano Antica Formula Vermouth | Mezcal €8.5

BOULEVARDIER | Campari | Carpano Antica Formula Vermouth | Woodford Reserve Straight Bourbon €8.5

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## G&T's

VOVIS MALTA RECIPE GIN | London Essence Original Indian Tonic Water €7.5

MALFY ARANCIA | London Essence Pomelo & Pink Pepper Tonic Water €7

GIN MARE | London Essence Grapefruit & Rosemary Tonic Water €7.5

HENDRICK'S LUNAR | London Essence Blood Orange & Elderflower Tonic Water €8

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## LIGHT BITES ON ARRIVAL

€4 per person

Prices include VAT

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# Seated Style Menus



# Festive Seated Style Menu A

HOUSE-MADE FOCACCIA  
FENNEL SEED CRACKERS | EVOO

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A choice of

CARAMELISED CAULIFLOWER SOUP **V**  
onion and samphire bajis | yoghurt and chives

BAHARAT SPICED LAMB SPRING ROLL  
whipped feta | taggiasca olives | hazelnut dukkah

RISOTTO ALLA NORMA **V**  
tomato passata | aubergine | ricotta

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A choice of

SEABASS  
pea purée | citrus sauce | crispy capers | mojo rojo

LOCAL PORK FILLET  
wilted kale | Maltese sausage and 'Nduja roll | leek and mustard sauce

MIXED MUSHROOMS FRICASSÉE **V**  
toasted focaccia | soy glaze | salsa verde

Sides – hand-cut triple cooked chips

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A choice of

CHRISTMAS SPICE PANNA COTTA  
rum soaked raisins | candied orange peel | feuilletine

MQARET  
Madagascar vanilla ice-cream | thyme honey

€40 per person including VAT

**V** Vegetarian selection

Ingredients are not all listed on the menu.

Please inform us of any dietary requirements or intolerances at reservation stage.

Cross-contamination could occur since we are not an allergens free kitchen.

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# Festive Seated Style Menu B

HOUSE-MADE FOCACCIA  
FENNEL SEED CRACKERS | EVOO

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A choice of

SESAME PRAWN TOAST  
miso | katsuobushi | chili

BAHARAT SPICED LAMB SPRING ROLL  
whipped feta | taggiasca olives | hazelnut dukkah

MEZZE MANICHE V  
butternut squash | roasted pumpkins seeds | brie

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A choice of

PAN-FRIED MEAGRE  
pea purée | lemon butter | crispy capers | salmon roe

BEEF TAGLIATA  
chestnut mushrooms fricassée | sauce poivrade | parsnip crisps

MIXED MUSHROOMS FRICASSÉE V  
toasted focaccia | soy glaze | salsa verde

Sides – hand-cut triple cooked chips

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A choice of

CHRISTMAS SPICE PANNA COTTA  
rum soaked raisins | candied orange peel | feuilletine

TIRAMISU  
Samana chocolate crumbs

€45 per person including VAT

V Vegetarian selection

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# Festive Seated Style Menu C

HOUSE-MADE FOCACCIA  
FENNEL SEED CRACKERS | EVOO

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A choice of

PARMESAN AND BURRATA CANNOLO V  
red wine reduction | mixed greens | pistachio

RISOTTO ALLA CARBONARA  
guanciale | aged Parmigiano Reggiano | pecorino | confit egg yolk

BAHARAT SPICED LAMB SPRING ROLL  
whipped feta | taggiasca olives | hazelnut dukkah

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A choice of

LOCAL FRESH FISH  
kataifi prawn | vadouvan curry | mange tout and cashew salsa

IRISH FRESH BEEF RIB-EYE  
sweet chili | parmesan and ginger hollandaise | onion and peanut crumble

LAMB FILLETS  
bagna càuda | friarielli | anchovy | lemon

Sides – hand-cut triple cooked chips

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A choice of

PANETTONE AND BUTTER PUDDING  
white chocolate ice-cream | cranberry custard

MQARET  
Madagascar vanilla ice-cream | thyme honey

€50 per person including VAT

V Vegetarian selection

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# Festive Seated Style Menu D

HOUSE-MADE FOCACCIA  
FENNEL SEED CRACKERS | EVOO

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A choice of

BEEF TARTARE  
sesame | ume kosho | crème cru | pommes frites

CRAB AND PRAWN RISOTTO  
furikake | smoked eel

CARCIOFI ALLA GIUDIA **V**  
mixed greens | hazelnut dukkah | French mustard dressing

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A choice of

LOCAL FRESH FISH  
kataifi prawn | vadouvan curry | mange tout and cashew salsa

USDA BEEF SIRLOIN  
sweet chili | parmesan and ginger hollandaise | onion and peanut crumble

QUAIL AND FOIE GRAS WELLINGTON  
chestnut mushrooms | sweet potato purée | broccolini | jus

Sides – hand-cut triple cooked chips

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A choice of

PANETTONE AND BUTTER PUDDING  
white chocolate ice-cream | cranberry custard

TIRAMISU  
Samana chocolate crumbs

€60 per person including VAT

**V** Vegetarian selection

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# Festive Plant Based Menu

HOUSE-MADE FOCACCIA  
FENNEL SEED CRACKERS | EVOO

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A choice of

CARAMELISED CAULIFLOWER SOUP  
onion and samphire bajis

CARCIOFI ALLA GIUDIA  
mixed greens | hazelnut dukkah | French mustard dressing

RED KIDNEY AND BUTTER BEANS ARAYES  
'cream cheese'

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A choice of

SWEET POTATO AND CHICKPEA DUMPLINGS  
wakame | coconut sauce | peanut and onion crumble

GRILLED ZUCCHINI  
peperonata | black Venere rice | crispy tofu

ROASTED BABY CARROTS  
vegan 'nduja | smoked oil | truffle honey | pistachio

Sides – hand-cut triple cooked chips

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A choice of

PAVLOVA  
whipped coconut cream | mixed berries

BAKLAVA  
cherry sorbet | sesame sticks

€45 per person including VAT

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# Beverage Options

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These packages are designed to complement a pre booked menu;  
only apply for dining duration whilst seated at table.

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## LOCAL HOUSE PACKAGE

½ btl 1919 Girgentina / Gellewza, Cassar Camilleri  
still / sparkling water, espresso

€15 per person

Add €5 for free flowing throughout food service duration

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## LOCAL SUPERIOR PACKAGE

½ btl Isis Chardonnay / Melqart, Meridiana  
still / sparkling water, espresso

€20 per person

Add €5 for free flowing throughout food service duration

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## SICILIAN PACKAGE

½ btl Leone D'Almerita, Regaleali, / Lamuri D'Almerita, Tasca D'Almerita  
still / sparkling water, espresso

€20 per person

Add €5 for free flowing throughout food service duration

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## FRENCH PACKAGE

½ btl Macon-Lugny, Louis Latour, Burgundy / Chateau Marjosse, St. Emilion, Bordeaux  
still / sparkling water, espresso

€25 per person

Add €5 for free flowing throughout food service duration

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## NEW WORLD CHILEAN PACKAGE

½ btl Sauvignon Blanc Reserve / Cabernet Sauvignon Reserve, Montes Wines  
still / sparkling water, espresso

€20 per person

Add €5 for free flowing throughout food service duration

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## NON-ALCOHOLIC PACKAGE

2 soft drinks, still / sparkling water, fruit juices, espresso

€7 per person

Add €2 for free flowing throughout food service duration

Please inquire for our full wine list for a wider variety  
Prices include VAT

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# Timed Bar Packages

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## OPEN BAR PACKAGE – STANDARD

Prosecco, local house wines,  
local beers, soft drinks, fruit juices, still / sparkling water, coffee

€20 per person first hour  
50% discount additional hours

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## OPEN BAR PACKAGE – DE LUXE

House brands spirits and liqueurs, Spritzers, Prosecco, local house wines,  
local and imported beers, soft drinks, fruit juices, mixers, still / sparkling water, coffee

€25 per person first hour  
50% discount additional hours

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## OPEN BAR PACKAGE – PREMIUM

House and premium brands spirits and liqueurs, Spritzers, Prosecco,  
local and imported wines, local and imported beers, ciders, energy drinks,  
soft drinks, fruit juices, mixers, still / sparkling water, coffee

€30 per person first hour  
50% discount additional hours

Prices include VAT

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# TERMS AND CONDITIONS

## 1. CATERING AND LOGISTICS

- one80 Valletta will provide the client with food and drinks as specified in the proposal. There might be the need to adjust any ingredient due to market availability.
- Venue is hired with food and drinks consumption.
- All food and drinks are supplied by one80 catering facilities.
- A €3.00 per person service fee applies for clients bringing in their own cake and consumed in the restaurant.
- Basic event details should be outlined 14 days prior event date or at booking stage.
- Finalised details and number of guests need to be specified 48 hours prior to the event in writing.
- Once the final number has been confirmed, numbers can increase but not decrease unless one is still in time to re-confirm the number of guests with the above threshold.
- If numbers substantially decrease by over 30%, one80 reserves the right to re-quote rates and re-allocate an adequate area within the venue.
- Should a client opt to source out third-party services other than one80's, one80 needs to be made aware of who will be providing such service and other details such as set up requirements.
- one80 management will notify timings of setting up by third party suppliers.
- one80 has limited capacity for storage. In cases where a client needs to bring in any material, these are to be brought in on an agreed day with management.

## 2. GENERAL

- Technical equipment can be brought in by clients. one80 offers the option to source out third-party suppliers on behalf of the client, and a respective charge is passed on to the client.
- The use of the one80's logos / trademarks are only permitted by obtaining authorization from one80's management.
- The client shall take full responsibility for any physical damages done to one80's property.
- Music is allowed until 23:00hrs; music volume after this time needs to be kept within reasonable limits.
- Parking – free street parking within the outlet's vicinity.

## 3. CONFIRMATION, PAYMENT, CANCELLATIONS

- one80 will consider an event as confirmed only when a confirmation is communicated in writing.
- Upon confirmation of the event a deposit may be required as agreed with management.
- Payment will be based upon the final confirmed number or the increased number served, whichever is greater.
- If no final number is received, one80 will apply the charge for the full amount as initially quoted.
- Cheques are to be made payable to "**one80 Valletta**" and must include client's contact mobile number and ID number.
- Address: **one80, 45, 45A, St. Christopher Street, Valletta VLT 1464, Malta.**
- Labour Hours are included in the rates quoted.
- Should the event be cancelled for whatever reason, within the 7 days prior to the day of the event, one80 has the right to claim the deposit paid by the client.
- All rates quoted are Net of any Commissions and inclusive of VAT.



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YACHT CLUB  
BY one80