

THE CONCEPT

easy, fresh Mediterranean flavours at Mgarr Marina



APERITIFS and BITTERS			GIN and LONDON ESSENCE TONICS			CIDERS and GOZO LORD CHAMBRAY CRAFT BEERS		
STEINBOCK ALCOHOL FREE SPARKLING Weingut Dr. Fischer Mosel Germany	Glass	8	TANQUERAY (0.0% Alcohol 40ml) Blood Orange & Elderflower Tonic		8	STRONGBOW DARK BERRIES on tap	300ml 4 500ml 6.5	
PROSECCO Extra Dry Borgo Molino Veneto Italy	Glass	8	VOVIS MALTA RECIPE Original Indian Tonic		8	THATCHERS GOLD CIDER	500ml 6.5	
JANSZ Premium Cuvée Rosé Tasmania Australia	Glass	9	GUNPOWDER Pomelo & Pink Pepper Tonic		8	THATCHERS BLOOD ORANGE CIDER	500ml 6.5	
CHAMPAGNE Enfant de la Montagne NV France	Glass	16	MONKEY 47 Grapefruit & Rosemary Tonic		9	GRAND HARBOUR Best Bitter - ABV 3.9% (Gluten Free)	330ml 5.75	
one80 SPRITZ Malfy Gin Arancia Campari Prosecco soda water		9	SILENT POOL Blood Orange & Elderflower Tonic		10	SAN BLAS English IPA - ABV 5.5% (Gluten Free)	330ml 5.75	
PINK GIRL FIZZ Beefeater Pink Gin grapefruit essence Prosecco		9.5				BLUE LAGOON Wheat Style - ABV 5.1%	330ml 5.75	
SMOKED BOULEVARDIER Campari, Ardbeg whisky, Cinzano 1757 Vermouth di Torino Rosso, smoke		12				CORAL CAVE Pilsner - ABV 4.9%	330ml 5.75	

CRUDI	
GILLARDEAU OYSTERS	5.5 each
LOCAL RED KING PRAWNS	9 each
FRESH FISH CARPACCIO Xwejini sea salt EVOO preserved lemon	14
FRESH FISH TARTARE lilliput capers pickled shallots crème fraîche	14
CURED FRESH FISH pickled grapes celery sunflower seeds	14

STARTERS	
BURRATINA V roasted butternut squash sourdough basil and pumpkin seed pesto	14
FRESH SOUP	10
CRAB AND SMOKED SALMON TART caramelised onion tomato and basil relish endive	17
SMOKED OCTOPUS Gozo honey and soy glaze pearl couscous salad Taggiasca olives	15
CHICKEN AND HAM HOCK TERRINE capers raisins mustard	15
CURED BEEF CROCCHETTE Manchego 'pico de gallo' sour cream	15
CALAMARI FRITTI zucchini pickled cucumber garlic aioli	14

BIG STARTERS TO SHARE (for 2)	
FISH CRUDI ON ICE TRAY Gillardeau oysters king prawns carpaccio tartare cured	58
SAUTÉED MUSSELS ginger, lemon grass and chillies coconut sourdough	25
FRITTURA DI PESCE calamari white bait prawns white fish garlic aioli	35
ONE80 PLANK burratina crushed pumpkin on toast chicken and ham hock terrine pork sausage coil braised beef crocchette grissini artigianali lingue pane bruciato	35

PASTA and RISOTTO	
LINGUINE VONGOLE semi-dried tomatoes basil evoo	16 19
CASARECCE OCTOPUS STEW capers and olives fresh chili	15 18
TORTELLONI Maltese sausage ricotta pangrattato	15 18
BUCATINI CARBONARA guanciale pecorino	15 18
FUSILLOTTI rabbit ragu prunes curry sage	15 18
RISOTTO prawns preserved lemon dill	16 20

MAINS	
FRESH MEDITERRANEAN FISH peperonata	market price
SEAFOOD MIXED GRILL chef's 3 picks of the day (off the bone)	35
BROWN MEAGRE wild mushrooms romesco smoked eel	29
BEEF SHORT RIB SALAD grilled pear baby gem lettuce pickled onion maple and soy sesame seeds	26
CORN-FED CHICKEN SUPREME chicken spring roll baba ganoush aioli	25
LAMB LEG bean cassoulet chorizo feta	28
PORCHETTA pistachio sage apple and miso creamed potato	26
FLAME GRILLED BEEF STEAK roast onion gherkin ketchup	
	Argentina grain fed rib-eye 33 USDA sirloin 43

GOURMET DOUBLE BURGER IN RUSTIC SOURDOUGH	
flame grilled beef patties smoked aged cheddar gherkins triple cooked fresh chips house BBQ ranch sauce	18

BIG MAINS TO SHARE (for 2)	
SEAFOOD AND SHELLFISH TOWER crudi flamed shellfish fritti	80
LINGUINE DI GRAGNANO prawns clams mussels bottarga	42
SEAFOOD MIXED GRILL steak fillet flamed shellfish chef's pick	80
MEAT PLANK chargrilled beef bavette tagliata porchetta pork sausage coil chicken spring roll crushed peppercorn sauce	80
FLAME GRILLED USDA CHATEAUBRIAND 700GRMS sautéed shallots, oyster and chestnut mushrooms crispy onion rings classic Béarnaise sauce skinny fries	85

SHARING FEAST MENU (for groups of 6 +)	
50 per person	
Bread board	
Burratina V Fresh fish tartare Cured fresh fish Chicken and Ham Hock Terrine Calamari fritti	
Fusillotti rabbit ragu	
Chargrilled beef bavette tagliata Fresh fish fillets in season	
Broken Cannoli Imqaret	

EXTRA SAUCES	
Porcini mushrooms	3
Crushed peppercorn	3
Classic béarnaise	3
Red wine jus	3

EXTRA SIDES	
Creamy mashed potatoes	5
Jerk spiced skinny fries	6
Sweet potato fries	6
Triple cooked fresh chips	5
Roast potatoes	5
Fresh mixed salad	5
Peperonata	5
Garlic mushrooms	5

PLANT BASED	
TOASTED SOURDOUGH roasted butternut squash basil and pumpkin seeds pesto	12
GRILLED PEAR SALAD baby gem lettuce pearl couscous pickled onion sesame seeds	16
ORECCHIETTE RED PEPPER PESTO almonds basil	15 18
RISOTTO pumpkin toasted seeds Piment d'Espelette	15 18
PINSA hummus wild mushrooms hazelnuts salsa verde	18
CHICKPEA BURGER hummus baby spinach spicy 'mayo' sweet potato fries	17
BBQ GLAZED EGGPLANT 'pico de gallo' capers golden raisins pine nuts	18

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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ST. CHRISTOPHER STR.
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MGARR MARINA
YACHT CLUB
BY one80