



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

STARTERS

TOASTED SOURDOUGH roasted butternut squash basil and pumpkin seed pesto	12
GRILLED PEAR SALAD baby gem lettuce pearl couscous pickled onion sesame seeds	16
BURRATINA V roasted butternut squash sourdough basil and pumpkin seed pesto	14
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)

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
FUSILLOTTI rabbit ragu prunes curry sage	15 18
RISOTTO prawns preserved lemon dill	16 20
ORECCHIETTE RED PEPPER PESTO almonds basil	15 18
RISOTTO pumpkin toasted seeds Piment d'Espelette	15 18

PINSA PIZZA

GOZITANA fennel roasted potatoes local sausage fresh Gozo sheep's gbejna	14
SHORT RIB caramelised onions smoked aged cheddar	14
HUMMUS wild mushrooms hazelnuts salsa verde	14

SANDWICHES IN RUSTIC SOURDOUGH

GOURMET DOUBLE BURGER flame grilled beef patties smoked aged cheddar gherkins triple cooked fresh chips house BBQ ranch sauce	16
PORCHETTA BURGER onion marmalade crispy onion rings kewpie mayo triple cooked fresh chips	16
CRISPY CHICKEN BURGER aged cheddar bacon jam endive triple cooked fresh chips	16
CHICKPEA BURGER hummus baby spinach spicy 'mayo' sweet potato fries	16



MAINS

FISH & CHIPS pickled cucumber garlic aioli	15
BBQ GLAZED EGGPLANT 'pico de gallo' capers golden raisins pine nuts	18
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

BIG MAINS TO SHARE (for 2)

LINGUINE DI GRAGNANO prawns clams mussels bottarga	42
SEAFOOD MIXED GRILL steak fillet flamed shellfish chef's pick	75
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



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

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
OPERA GATEAUX 62% dark chocolate praline Grand Marnier		7
BROKEN CANNOLO sheep's milk ricotta chocolate chips pistachios candied peel		7
CITRUS DELICE lemon coconut dates		7
PISTACHIO AND RASPBERRY BAKEWELL TART		7

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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
Veuve Clicquot Rosé, Reims, Champagne, France	115.00
Dom Perignon Vintage, Champagne, France	300.00
WHITES	750ml
Steinbock Riesling ALOCHOL FREE, Weingut Dr. Fischer, Mosel, Germany	23.50
Caravaggio Chardonnay, Marsovin, Malta	20.00
Ulysses Chenin Blanc, Marsovin, Gozo, Malta	23.50
Isis Chardonnay, Meridiana Estate, Ta Qali, Malta	27.00
Pinot Grigio, Elena Walch, Alto Adige, Italy	29.00
Palas Gavi, Michele Chiarlo, Piedmont, Italy	22.00
Greco di Tufo, Vesevo, Campagna, Italy	25.00
Sur Sur, Donnafugata, Sicily, Italy	30.00
Il Bianco, From Black to White, Zyme, Veneto, Italy	35.00
Beyond the Clouds, Elena Walch, Alto Adige, Italy	80.00
Louro, Bodega Rafael Palacios, Galicia, Spain (Biodynamic)	33.00
Chablis Domaine Servin, Burgundy, France	35.00
Sauvignon Blanc Reserva, Montes, Valle de Aconcagua, Chile	24.50
Kendall-Jackson Vintner's Reserve Chardonnay, California, USA	40.00
ROSÉ	750ml
Medina Grenache Cabernet Rosé, Delicata, Malta	18.00
Calafuria Rosato Salento, Antinori Tomaresca, Puglia, Italy	24.50
Domaine de l'Île, Rose de Provence, France	37.00
REDS	750ml
Caravaggio Merlot, Marsovin, Malta	18.50
Ulysses Shiraz, Marsovin, Gozo, Malta	23.50
Melqart, Meridiana Estate, Ta Qali, Malta	29.50
Lamuri d'Almerita, Tasca D'Almerita, Sicily, Italy	25.00
Leone Rosso, Donatella Colombini, Tuscany, Italy	30.00
Il Bruciato Bolgheri, Tenuta Guado al Tasso, Tuscany, Italy	32.50
Barolo Castiglione, Vietti, Piedmont, Italy	90.00
Pétalos Del Bierzo, Descendientes de J. Palacios, Castile & Leon, Spain	32.50
Chateauneuf du Pape, E. Guigal, Southern Rhone, France	67.00
Barthélemy 2009, Chateau Le Puy, Cote de Frances, France	335.00
Malbec Q, Familia Zuccardi, Mendoza, Argentina	32.00
Jim Barry Single Vineyard Shiraz, Clare Valley, South Australia	35.00
DESSERT and FORTIFIED	
Dolce Vita 'Late Harvest', Camilleri Wines, Malta (500ml)	23.50
Nivole Moscato, Michele Chiarlo, Piedmont, Italy (750ml)	29.00
Sauvignon Blanc, Natural Sweet, Meerendal, Western Cape, South Africa (375ml)	37.50
Late Bottled Vintage Port, Niepoort, Douro, Portugal (750ml)	37.50

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 Btl 330ml	3.50
Corona 330ml	5.00
Lord Chambray Grand Harbour 330ml	5.75
Lord Chambray San Blas 330ml	5.75
Lord Chambray Blue Lagoon 330ml	5.75
Lord Chambray Coral Cave 330ml	5.75



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 250ml				2.50
Coca Cola 250ml				2.50
Coca Cola Zero 250ml				2.50
Kinnie 250ml				2.50
Diet Kinnie 250ml				2.50
Fanta 250ml				2.50
Original Indian Tonic Water London Essence 200ml				3.00
Pomelo & Pink Pepper Tonic Water London Essence 200ml				3.00
Grapefruit & Rosemary Tonic Water London Essence 200ml				3.00
Blood Orange & Elderflower Tonic Water London Essence 200ml				3.00
Ginger Beer London Essence 200ml				3.00
Soda Water Britvic 250ml				2.50
Bitter Lemon Britvic 250ml				2.50
Dry Ginger Ale Britvic 250ml				2.50
Red Bull 250ml				3.50
Ice-tea lemon PET 500ml				3.00
Ice-tea peach PET 500ml				3.00
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

Prices Include VAT

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