Celebrate

# CHRISTMAS

Festive Days 2023

one80

KITCHEN • LOUNGE MELLIEĦA

## CHRISTMAS EVE

This Christmas Eve we are leaving it up to you to select your favourite items from our À La Carte menu and festive specialties. Kids Menu available.

DINING OPENING HOURS 12:00hrs – 23:00hrs (last kitchen orders)

LOUNGE OPENING HOURS 12:00hrs till late Bar Food available all day

## CHRISTMAS DAY

CHRISTMAS DAY LUNCH MENU

Adults - €70 incl VAT Kids (up to 17yrs) - €45 incl VAT Kids Menu available

DINNER À LA CARTE MENU

### CHRISTMAS DAY LUNCH

### XMAS CRACKER €9 orange zest infused spiced rum, yoghurt liqueur, passion fruit purée

MENU

WARM FRESH MALTESE SOURDOUGH BREAD **V** chickpea and cumin spread, EVOO

SMALL PLATES to share

TARTARE OF SALMON cucumber, potatoes

RABBIT RAGU BRUSCHETTA local EVOO

PIZZA FRITTA
San Marzano tomatoes, friarielle, anchovies

SEDANINI VEAL RAGÙ rosemary jus

MAIN COURSES a choice of

PAN ROASTED SEABASS FILLET scallop, peas

BRAISED BEEF CHEEK toasted walnuts, mash

ARGENTINA FRESH GRAIN FED BEEF RIB-EYE root vegetables

MELANZANE ALLA PARMIGIANA  ${f V}$  layered aubergine with tomato and parmesan cheese

DESSERTS a choice of

MULLED WINE PANETTONE TRIFLE

BAKED RICOTTA CHEESECAKE dark chocolate sauce

CHOCOLATE MILLEFOGLIE fior di latte ice-cream

IMQARET almond ice-cream, Mellieħa honey

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.



## NEW YEAR'S EVE

LIVE DJ AND MUSICIAN IN ATTENDANCE until the early hours

4 COURSE DINNER

PRICE Adults - €90 incl VAT Kids (12 to 17yrs) - €50 incl VAT

### **NEW YEAR'S EVE DINNER**

### FIREWORKS €9 house-infused grapefruit & raspberry cordial, bitters, Prosecco

MENU

WARM FRESH MALTESE SOURDOUGH BREAD **V** local extra virgin olive oil, snacks

TARTARE OF LOCAL RED KING PRAWNS avocado and lime cream

WILD BOAR AND FOREST MUSHROOM VOL-AU-VENT

NERO DI SEPPIA CRESPELLE salmon, mint, lemon zest

CARCIOFI TRIFOLATI V gratinated

BURRATA AND MINT AGNOLOTTI pan fried scallops, clams essence

PAN SEARED GROUPER
mussels and saffron velouté, asparagus

LAMB WELLINGTON spinach, Parma ham, ruby port red wine sauce

VEAL FILLET sweet and sour bell peppers, potato terrine

FARINATA ALLA NORMA **V** chickpea flour 'pancake' with roasted aubergine, tomatoes, charred leeks, basil

CHOCOLATE FONDANT TART torrone ice cream

V Vegetarian selection
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## NEW YEAR'S DAY

NEW YEAR'S DAY LUNCH MENU

Adults - €70 incl VAT Kids (up to 17yrs) - €45 incl VAT Kids Menu available

DINNER À LA CARTE MENU

### **NEW YEAR'S DAY LUNCH**

G & T SPARKLER €9 Kinross Triple Distilled Tropical gin, carrot & kumquat purée, rosemary syrup, bitters

MENU

WARM FRESH MALTESE SOURDOUGH BREAD **V** sheep cheese and mint spread, EVOO

SMALL PLATES to share

VITELLO TONNATO slow cooked veal, tuna sauce, capers

SALT COD ARANCINI saffron aioli

BRAISED BEEF MEATBALLS San Marzano tomato sauce

PACCHERI ZUCCHINI CREAM V roasted hazelnuts

MAIN COURSES a choice of

COD FILLET roasted onion cream, artichokes

BRACIOLE CON PISTACHIO Veal involtini, Talleggio cheese, pistachio di Bronte pesto

BEEF WELLINGTON broccolini, potato and saffron cream

TROPEA ONION AND BROCCOLI PIE **V** caper berries, olives

DESSERTS a choice of

MULLED WINE PANNETTONE TRIFLE

PEAR AND CINNAMON CRUMBLE crème anglaise

WINTER SPICED PLUM FRANGIPANE TART mascarpone cream

IMQARET almond ice-cream, Mellieħa honey

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.



# PLEASE INQUIRE FOR OUR PLANT BASED MENU

For further information or to book any of our Festive Days;

E: mellieha@one80.com.mt T: +356 21521637 W: one80.com.mt

one80 Kitchen & Lounge 30, Triq il-Wied ta' Ruman, Mellieha, MLH 4023

#### RESERVATION TERMS

#### 1. CANCELLATION POLICY

- Seating capacity is limited.
- We kindly ask that in case you need to cancel your reservation to be made no less than 48 hours prior, unless an unforeseen circumstance.
- Please contact us in case of any delays on the day of reservation. We will do everything possible to ensure you experience the restaurant at its best.

#### 2. TIMING

- Tables are kept for fifteen minutes after reservation time.
- In case of running late for your reservation, it is best to notify the restaurant to keep your reservation securely booked.

#### 3. CHILDREN

- Children are welcome at all times.
- Only children over 8 years are welcome on New Year's Eve Dinner.
- Kids Menu is available.

#### 4. PETS

- A well-behaved dog is permitted in the terrace section of the restaurant.
- No pets are permitted inside the restaurant.

#### 5. DIETARY REQUIREMENTS

- We are not an allergens free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.
- Please advise us at reservation stage of any intolerances and allergies for the chef and the team to cater for and take precautions.

#### 6. MEDIA PLAYERS AUDIO

- Ongoing audio of media players devices such as tablets or phones is not permitted in the restaurant.
- Our staff will kindly ask to shut it down if it is intrusive to other guests.

#### 7. DRESS CODE

A smart casual dress code is suggested.

#### 8. GROUPS RESERVATIONS

- For groups larger than 12 guests, please inquire direct with our restaurant management on: mellieha@one80.com.mt Tel: (+356) 21521637





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