



# MENU

one 80

KITCHEN • LOUNGE

## SMALL PLATES TO SHARE

GILLARDEAU OYSTERS raspberry vinegar	6 each
SMOKED PULLED DUCK BRIOCHE SLIDER beetroot BBQ sauce	8
SICILIAN CAPONATA V sweet and sour vegetables, pine nuts	9
BRAISED BEEF MEATBALLS San Marzano tomato sauce	9
RABBIT RAGU BRUSCHETTA local EVOO	9
SALT COD ARANCINI saffron mayo	8
CAPPELLINI FRIED KING PRAWNS courgettes, mint	12
FOCCACIA V Parma ham, dried Datterini tomatoes, Parmigiano Reggiano cream, kalamata olives	9

## LARGE PLATES TO SHARE

for 2 persons or more

FRITTURA DI PESCE local fish in season, zucchini, tartar sauce	35
ONE80 PLANK focaccia, salt cod arancini, braised beef meat balls, breaded gbejna, pulled smoked duck brioche sliders, caponata	30
CHARCUTERIE BOARD selection of artisan cured meats, cheeses, fruit compotes and breads	32

# STARTERS

TODAY'S SOUP a delectable soup inspired by the freshest market ingredients	12
TUSCAN CACCIUCCO fresh fish soup, herb crostini	18
SALMON AND SWORDFISH CRUDO mosto d'uva	17
IMPEPATA DI COZZE steamed mussels, mix of herbs, garlic crostini	16
'PULPETTI TAN-NEONATI'	13
CRISPY PORK BELLY friarielli, wholegrain mustard aioli	14
VITELLO TONNATO slow cooked veal, tuna sauce, capers	16
BREADED 'G'BEJNA' V Tropea onion	14
FUNGHI E POLENTA V forest mushrooms, grilled polenta, pecorino	16

# PASTA and RISOTTO

BLACK TAGLIOLINI WITH MONKFISH squid, datterini cherry tomatoes	17   20
PACCHERI 'STUFFAT TAL-QARNIT' octopus stew, calamata olives, marjoram	14   17
LINGUINE LOBSTER bisque	27
SPAGHETTI ZUCCHINI CREAM V roasted hazelnuts	13   16
GNOCCHI ALLA VALTELLINA taleggio, forest mushrooms, speck and sage	17
SEDANINI VEAL RAGÙ rosemary	14   17
SAFFRON POTATOES RAVIOLONI rabbit ragù, Parmigiano Reggiano, rosemary	15   18
COFFEE AND PARMESAN CREAM RISOTTO V aged balsamic vinegar of Modena	17   20

# SALADS

'ĠBEJNA FRISKA' V grilled red chicory, pears, pistachio pesto	19
BEEF AND ROOT VEGETABLE SALAD beetroot dressing	25

# MAINS

SEASONAL FRESH FISH FILLET local tomatoes, calamata olives, Tropea onions, basil	29
SEAFOOD GRILL chef's 3 picks of the day (off the bone)	35
'STUFFAT TAL-QARNIT' octopus stew	25
FISH AND CHIPS triple cooked hand-cut chips, tartar sauce, crushed peas	24
BRACIOLE CON PISTACHIO veal involtini, taleggio cheese, pistachio di Bronte	26
SPATCHCOCK BABY CHICKEN 'ALLA DIAVOLA' pancetta, pecorino, chives new potatoes	27
BRAISED BEEF CHEEK toasted walnuts, mash	26
BEEF WELLINGTON broccolini, potato and saffron cream	35
AUBERGINE PARMIGIANA V	22

## BUTCHER'S BLOCK

### INDIVIDUAL CUTS

ARGENTINA GRAIN FED BEEF RIB-EYE	33
USDA PRIME NEW YORK STRIP STEAK	42

### LARGE CUTS TO SHARE

TOMAHAWK	11 per 100 grms
IRISH CHATEAUBRIAND	12 per 100 grms

THE MEAT BOARD 1KG (serves 2) beef rib-eye, rump steak, spatchcock baby chicken 'alla diavola', involtini of veal, marinated grilled vegetables, Madagascar pepper sauce	80
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ONE80 GOURMET BURGER IN BRIOCHE BUN double beef patties, Grana Padano cheese, caramelized onions, lettuce, tomatoes, ketchup and chive relish, triple cooked hand-cut chips	18
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### EXTRA SAUCES

Gorgonzola cream	3
Creamy porcini, field mushrooms	3
Madagascar pepper	3
Homemade warm béarnaise	3

## EXTRA SIDES

Triple cooked hand-cut fresh chips	5
Rosemary salt fresh chips	6
Sweet potato fries	6
Truffle Parmesan fries	6
Mixed leaves salad, house vinaigrette	6
Cherry tomato salad, black olives, mint	6
Sautéed onions, oyster and chestnut mushrooms	8
Seasonal root vegetables	7

## PLANT BASED

SICILIAN CAPONATA sweet and sour vegetables, pine nuts	9
ROSEMARY AND SEA SALT FOCACCIA dried datterini tomatoes, kalamata olives, EVOO	8
BEETROOT CARPACCIO toasted hazelnuts, raspberry vinegar	14
FUNGHI E POLENTA forest mushrooms, grilled polenta	16
SPAGHETTI ZUCCHINI CREAM roasted hazelnuts	13   16
RISOTTO AI FUNGHI PORCINI porcini mushrooms	17   20
PURPLE AUBERGINE AND AVOCADO BURGER sweet potato fries, 'mayo'	16
TROPEA ONION AND BROCCOLI PIE caper berries and olives, triple cooked hand cut chips	19

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

# SET LUNCH and EARLY DINNER

This menu is available Monday to Friday, 12:00hrs till 18:00hrs.  
Public Holidays and other date exclusions apply.  
2 courses €25 | 3 courses €30

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## STARTERS

### TODAY'S SOUP

a delectable soup inspired by the freshest market ingredients

### FOCCACIA V

Parma ham, dried Datterini tomatoes, Parmigiano Reggiano cream and kalamata olives

### BRAISED BEEF MEATBALLS

San Marzano tomato sauce

### RABBIT RAGU BRUSCHETTA

local EVOO

### SALT COD ARANCINI

saffron mayo

### IMPEPATA DI COZZE

steamed mussels, mix of herbs, garlic crostini

### CRISPY PORK BELLY

friarielli, wholegrain mustard aioli

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## MAINS

### 'ĠBEJNA FRISKA' SALAD V

grilled red chicory, pears, pistachio pesto

### GNOCCHI ALLA VALTELLINA

taleggio, forest mushrooms, speck and sage

### 'STUFFAT TAL-QARNIT'

octopus stew

### FISH AND CHIPS

triple cooked hand-cut chips, tartar sauce, crushed peas

### BRAISED BEEF CHEEK

toasted walnuts, mash

### CHAR-GRILLED BEEF TAGLIATA

rucola, Parmesan

### TROPEA ONION AND BROCCOLI PIE V

caper berries and olives

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## DESSERTS

### BAKED RICOTTA CHEESECAKE

dark chocolate sauce

### IMQARET

almond ice-cream, Mellieħa honey

HOUSE MADE ICE-CREAM / SORBET

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MGARR MARINA  
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