

one 80



AT HOME



MENU

ALL DAY MENU

12:00hrs onwards

KIDS FOOD

PENNE CREAM AND CHEESE	7.5
SPAGHETTI TOMATO SAUCE	7.5
HOUSE MADE MINI BEEF BURGER AND FRIES	8
CHICKEN ROCKS AND FRIES	8
HOUSE MADE BREADED FISH, FRIES AND MUSHY PEAS	8
GRILLED CHICKEN FINGERS, MASH POTATOES AND CARROT STICKS	8
SAUSAGES, MASH POTATOES AND GRAVY	7.5
FRESH FISH FILLET AND FRIES	14.5
150GRMS BEEF STEAK TAGLIATA AND FRIES	15

SMALL PLATES TO SHARE

SMOKED PULLED DUCK BRIOCHE SLIDER beetroot BBQ sauce	8 each
SICILIAN CAPONATA V sweet and sour vegetables, pine nuts	9
BRAISED BEEF MEATBALLS San Marzano tomato sauce	9
SALT COD ARANCINI saffron mayo	9
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
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
'PULPETTI TAN-NEONATI'	13
CRISPY PORK BELLY friarielli, wholegrain mustard aioli	14
VITELLO TONNATO slow cooked veal, tuna sauce, capers	16
BREADED 'ĠBEJNA' V Tropea onion	14
FUNGHI E POLENTA V forest mushrooms, grilled polenta, pecorino	16

FRESH PASTA AND RISOTTO

PACCHERI 'STUFFAT TAL-QARNIT' octopus stew, calamata olives, marjoram	14 17
GNOCCHI ALLA VALTELLINA taleggio, forest mushrooms, speck and sage	17
SEDANINI VEAL RAGÙ rosemary	14 17
COFFEE AND PARMESAN CREAM RISOTTO V aged balsamic vinegar of Modena	17 20

SALADS

'ĠBEJNA FRISKA' V grilled red chicory, pears, pistachio pesto	21
BEEF AND ROOT VEGETABLE SALAD beetroot dressing	25

MAINS

SEASONAL FRESH FISH FILLET local tomatoes, calamata olives, Tropea onions, basil	29
'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
IRISH CHATEAUBRIAND 700GRMS sautéed shallots, oyster, chestnut mushrooms, crispy onion rings, Bearnaise sauce	84
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
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
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
FUNGHI E POLENTA forest mushrooms, grilled polenta	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

DESSERTS

one80's desserts are all in-house made.

IMQARET	3 each
BAKED RICOTTA CHEESECAKE dark chocolate sauce	8
CINNAMON PECAN CHOCOLATE DONUT BITES	9
PEAR AND CINNAMON CRUMBLE crème anglaise	9
WINTER SPICED PLUM FRANGIPANE TART mascarpone cream	9

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WINES

Wines ordered online are discounted by 20% from regular restaurant prices

SPARKLING AND CHAMPAGNE

Prosecco Extra Dry, Borgo Molino, Veneto, Italy	24.00
Cremant de Loire Blanc Brut NV, Langlois Chateau, Loire Valley, France	29.00
Bollinger Special Cuvee N.V., Ay, Champagne, France	80.00
Veuve Clicquot Rosé, Reims, Champagne, France	115.00
Dom Perignon Vintage, Champagne, France	300.00

WHITES

Steinbock Riesling ALOCHOL FREE, Weingut Dr. Fischer, Mosel, Germany	23.50
Medina Vermentino Zibibbo, Delicata, Malta	18.00
Isis Chardonnay, Meridiana Estate, Ta Qali, Malta	27.00
Pinot Grigio, Elena Walch, Alto Adige, Italy	29.00
Gavi del Comune di Gavi, Fontanafredda, Piemonte, Italy	25.00
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, J. Moreau & Fils, Burgundy, France	35.00
Sancerre, Blanc Les Boucauds, Loire Valley, France	46.00
Sauvignon Blanc Reserva, Montes, Valle de Aconcagua, Chile	24.50
Kendall-Jackson Vintner's Reserve Chardonnay, California, USA	40.00

ROSÉ

Odyssey Grenache-Shiraz Rosé, Marsovin, Gozo	22.00
Calafuria Rosato Salento, Tormaresca, Puglia, Italy	24.50
Miraval Rose, Château Miraval, Cotes de Provence, France	32.00

REDS

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, Pio Cesare, Piedmont, Italy	100.00
Pétalos Del Bierzo, Descendientes de J. Palacios, Castile & Leon, Spain	32.50
A' la Venvole, Domaine de Cebene, Languedoc, France	35.00
Château Gazin, Bordeaux, France	135.00
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
Muscat De Rivesaltes, Gérard Bertrand, Narbonne, France (750ml)	35.00
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
Corona 330ml	5.00
Guinness Draught Can 440ml	5.50
Blue Label 330ml	4.25
ISAAC Craft Beer	5.50
NORA Craft Beer	5.50
Nazionale Craft Beer	5.50
ROCK 'N' ROLL Craft Beer	5.50
Tennent's Craft Beer – Gluten free	5.50

NON-ALCOHOLIC DRINKS

€0.10c will be added to the marked price for BCRS Scheme on glass bottles and cans

Hildon still water	330ml 2.50	750ml 4.00
Hildon sparkling water	330ml 2.50	750ml 4.00
Sprite Gls Btl 250ml		2.50
Coca Cola Glass Btl 250ml		2.50
Coca Cola Zero Gls Btl 250ml		2.50
Kinnie Gls Btl 250ml		2.50
Diet Kinnie Gls Btl 250ml		2.50
Fanta Gls Btl 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 Gls Btl 250ml		2.50
Bitter Lemon Britvic Gls Btl 250ml		2.50
Dry Ginger Ale Britvic Gls Btl 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

one80™

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one80
KITCHEN · LOUNGE
MELLIEMA

one80
ST. CHRISTOPHER STR.
VALLETTA

one80
KITCHEN
AT MGARR YACHT MARINA, GOZO

IX-XATT
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IZAKAYA · 居酒屋



MGARR MARINA
YACHT CLUB
BY one80