

Celebrate in Style

Festive Days

2023

one 80

ST. CHRISTOPHER STR.
VALLETTA

**Christmas
Eve Dinner**

&

**Christmas
Day Lunch**

Christmas Eve Dinner

Christmas Day Lunch

HOUSE-MADE FOCACCIA
FENNEL SEED CRACKERS | EVOO

A choice of

ROASTED SCALLOPS
sundried tomato and herb butter | cauliflower | pumpkin seeds | pommes frites

QUAIL, PORCINI AND SHIITAKE VOL-AU-VENT
beetroot | crispy leeks

TAGLIATELLE SPICED LAMB RAGU
preserved lemon | Taggiasca olives | pine nuts

CELERIAC AND TRUFFLE TART V
parmesan custard | truffle shavings | honey

A choice of

MEAGRE
pea purée | citrus sauce | crispy capers | mojo rojo

BEEF SIRLOIN
Jerusalem artichoke | onion rings | Sarawak pepper

VEAL RIB-EYE
parmesan and pistachio crust | bagna càuda | friarielli

ROASTED ZUCCHINI V
venere rice | peperonata | Aceto Balsamico | brie, chive and walnut dumpling

A choice of

CHRISTMAS SPICE PANNA COTTA
rum soaked raisins | candied orange peel | feuilletine

PANNETTONE BREAD AND BUTTER PUDDING
white chocolate ice cream | cranberry custard

MQARET
Madagascar vanilla ice cream | thyme honey

€75 per person including VAT

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.

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VALLETTA

New Year's Eve Dinner

New Year's Eve Dinner

HOUSE-MADE FOCACCIA
FENNEL SEED CRACKERS | EVOO

A choice of

ROASTED SCALLOPS
sundried tomato and herb butter | cauliflower | pumpkin seeds | pommes frites

QUAIL, PORCINI AND SHIITAKE VOL-AU-VENT
beetroot | crispy leeks

TRUFFLE ALFREDO
in-house tagliolini | Parmigiano Reggiano | fresh truffle

JERUSALEM ARTICHOKE AND COMTÉ TART V
confit egg yolk | IGP hazelnuts | nori

A choice of

COD
almond crust | baba ganoush | olive dressing

BEEF FILLET
celeriac and Manchego gratin | onion rings | chanterelles | timur berry jus

VEAL SIRLOIN
puffed grains | vadouvan velouté | honey roasted carrots

ROASTED ZUCCHINI V
venere rice | peperonata | Aceto Balsamico | brie, chive and walnut dumpling

A choice of

PANNETTONE BREAD AND BUTTER PUDDING
white chocolate ice cream | cranberry custard

GUANAJA CHOCOLATE TART
toffee | vanilla ice cream | oat snap

APPLE TERRINE
almond cream | blackberries | ginger crumble

€85 per person including VAT

V Vegetarian selection

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New Year's Day Lunch

New Year's Day Lunch

HOUSE-MADE FOCACCIA
FENNEL SEED CRACKERS | EVOO

A choice of

ROASTED SCALLOPS
sundried tomato and herb butter | cauliflower | pumpkin seeds | pommes frites

QUAIL, PORCINI AND SHIITAKE VOL-AU-VENT
beetroot | crispy leeks

CRAB AND PRAWN RISOTTO
kataifi fried prawn | furikake

PARMESAN AND BURRATA CANNOLO V
mixed greens | red wine reduction | pink pepper corns | pistachio

A choice of

MEAGRE
pea purée | citrus sauce | crispy capers | mojo rojo

BEEF SIRLOIN
Jerusalem artichoke | onion rings | Sarawak pepper

VEAL RIB-EYE
parmesan and pistachio crust | bagna càuda | friarielli

ROASTED ZUCCHINI V
venere rice | peperonata | Aceto Balsamico | brie, chive and walnut dumpling

A choice of

PANNETTONE BREAD AND BUTTER PUDDING
white chocolate ice cream | cranberry custard

GUANAJA CHOCOLATE TART
toffee | vanilla ice cream | oat snap

BAKLAVA ROLLS
pistachio ice-cream | blackberry

€75 per person including VAT

V Vegetarian selection

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RESERVATION TERMS

1. PRE-PAYMENT AND CANCELLATION

- Full pre-payment of the food menu is required at the time of booking to secure your reservation.
- We operate a 48-hr cancellation policy. Should you fail to cancel your reservation at least 48 hours prior to your booking your payment will be retained as a cancellation fee. The same applies for no-show reservations. If the booking is cancelled at the least 48 hours prior, we will refund your payment in full.

2. TIMING

- Seating capacity is limited. Tables are kept for fifteen minutes after reservation time.
- Please contact us in case of any delays on the day of reservation to keep your reservation securely booked.

3. CHILDREN

- For our guests' comfort and experience, children under 8 years are welcome only during lunch on Christmas Day and New Year's Day. No children under 8 years permitted on Christmas Eve and New Year's Eve Dinners. Children over 8 years are welcome at all times.
- No strollers are permitted in the restaurant. No highchairs are available.
- Children food is available on request.

4. PETS

- No pets are permitted in 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:
valletta@one80.com.mt
Tel: (+356) 2780 0040

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VALLETTA

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one80.com.mt



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BY one80