



## 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 MACKEREL BRUSCHETTA local tomatoes	9
LARDO ON TOAST truffled honey, fresh thyme	9
MIXED MARINATED OLIVES V nocellara, taggiasca, calamata	6
WILD NEOPOLITAN BROCCOLI FRITTERS V 'nduja mayo	7
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 white fish, calamari, king prawns, white bait, zucchini, tartar sauce	35
CHARCUTERIE BOARD selection of artisan cured meats, cheeses, fruit compotes and breads	34

## STARTERS

TODAY'S SOUP inspired by the freshest market ingredients	12
CHARCOAL GRILLED OCTOPUS parsnip and pink peppercorns cream	14
ARANCINO pulled beef and pea ragu, caciocavallo, Parmigiano Reggiano	13
BREADED 'GBEJNA' <b>V</b> Tropea onion	14
AUBERGINE PARMIGIANA <b>V</b>	15

## FRESH PASTA AND RISOTTO

PACCHERI 'STUFFAT TAL-QARNIT' octopus stew, calamata olives, marjoram	14   18
TROFIE BASIL PESTO AND BURRATA <b>V</b> fresh tomatoes 'datterino'	13   17
BUFFALO RICOTTA AND ASPARAGUS RAVIOLONI sage and Parmigiano Reggiano	15   19
ORECCHIETTE pork sausage, nduja, kale	15   19
SAFFRON AND ASPARAGUS RISOTTO <b>V</b> aged balsamic vinegar of Modena	14   18

## SALADS

SPRING STEAK SALAD	26
ONE80 GRILLED CHICKEN CEASER	20

## MAINS

GRATIN BAKED TURBOT FILLET potato and parsley salad	28
FISH AND CHIPS triple cooked hand-cut chips, tartar sauce, crushed peas	24
BRAISED BEEF RIBS cannellini beans, spring onion pesto	26
COTOLETTA DI POLLO breaded chicken breast, Parmigiano Reggiano fondue, Parma ham, peas	26
BEEF WELLINGTON honey glazed baby carrots, ruby Port red wine sauce	36
TROPEA ONION AND BROCCOLI PIE <b>V</b> season salad	22

## BUTCHER'S BLOCK

<b>INDIVIDUAL CUTS</b>	
ARGENTINA GRAIN FED BEEF RIB-EYE	33
USDA PRIME NEW YORK STRIP STEAK	42
URUGUAY ANGUS BEEF RUMP	26
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, breaded chicken breast, lamb cutlets, marinated grilled vegetables, Madagascar pepper sauce	80
one80 GOURMET BURGER IN BRIOCHE BUN double beef patties, cheddar cheese, caramelized onions, lettuce, tomatoes, ketchup and chive relish, triple cooked hand-cut chips	18
<b>EXTRA SAUCES</b>	
Gorgonzola cream	3
Creamy porcini, field mushrooms	3
Madagascar pepper	3
Homemade warm béarnaise	3

## EXTRA SIDES

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

## PLANT BASED

SICILIAN CAPONATA sweet and sour vegetables, pine nuts	9
ROSEMARY AND SEA SALT FOCACCIA dried datterini tomatoes, kalamata olives, EVOO	8
GRILLED PURPLE AUBERGINE peppers, spring onions and cherry tomatoes, date molasses dressing	14
FRIARIELLI FRITTERS romesco sauce	16
TROFIE BASIL PESTO oven dried datterino tomatoes	12   16
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

Prices include VAT

# DESSERTS

one80's desserts are all in-house made.

IMQARET	4 each
BAKED RICOTTA CHEESECAKE dark chocolate sauce	8
CANNOLI pistachio, sweet ricotta, chocolate	8
ZEPPOLE Crème patisserie, fresh strawberries	8
TORTA CAPRESE AL PISTACHIO pistachio and almond cake	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
Dibon Cava Brut Rose NV	27.00
Champagne Enfant De La Montagne NV	55.00
Bollinger Special Cuvee N.V., Ay, Champagne, France	90.00
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	31.50
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	27.00
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	23.50
Calafuria Rosato Salento, Tormaresca, Puglia, Italy	27.00
Ultimate Provence Rose, Cotes de Provence, France	42.00

## REDS

Caravaggio Merlot, Marsovin, Malta	20.00
Ulysses Shiraz, Marsovin, Gozo, Malta	23.50
Melqart, Meridiana Estate, Ta Qali, Malta	29.50
Lamuri d'Almerita, Tasca D'Almerita, Sicily, Italy	28.50
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)	29.50
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
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
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		2.50

Prices include VAT



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