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## ALL DAY MENU

12:00hrs onwards

### KIDS' FOOD

PASTA BOWLS Select - ham, mushrooms and cream   cherry tomato sauce	7.5
BREADED FISH GOUJONS	8
CHICKEN ROCKS fries	8
BREADED CHICKEN STRIPS fries	8
BEEF BURGER IN BRIOCHE BUN fries	8
FRESH FISH FILLET fries	14
150GRMS BEEF STEAK TAGLIATA fries	15

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### STARTERS

BURRATINA V panzanella salad   sourdough   aged balsamic	15
FRESH SOUP	12
SMOKED BBQ OCTOPUS Gozo honey and soy glaze   pearl couscous salad   feta cheese	15
FISH FRITTERS chorizo   'pico de gallo'   sour cream	15
CALAMARI FRITTI zucchini   pickled cucumber   garlic aioli	15
VITELLO TONNATO caper berries   crostini   pecorino	18
CHICKEN SPRING ROLLS pickled cabbage   spicy mustard aioli	14



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## BIG STARTERS TO SHARE (for 2)

FRITTURA DI PESCE calamari   white bait   prawns   white fish   pickled cucumber   garlic aioli	35
ONE80 PLANK charcuterie   burrata   chicken spring rolls   pork sausage coil   house chutney and breads	35

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## PASTA and RISOTTO

SPAGHETTI VONGOLE semi-dried tomatoes   basil   evoo	16   20
LINGUINE PRAWNS bisque   preserved lemon   dill	16   20
FUSILLOTTI OCTOPUS BOLOGNESE chilli   sage	15   18
TORTELLONI MORTADELLA AND RICOTTA pistachio   tarragon emulsion	16   19
ORECCHIETTE SALSICCIA friarielli   prunes   pine nuts	15   18
RISOTTO STRACCIATELLA AND TRUFFLE V crispy onions   toasted seeds	15   18

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## MAINS

GOURMET DOUBLE BEEF BURGER flame grilled beef patties   smoked aged cheddar   crispy lettuce beef tomato   red onion   gherkins   skinny fries   BBQ ranch sauce	18
CRISPY CHICKEN BURGER smoked aged cheddar   speck   caramelised onions   triple cooked fresh chips	17
FISH & CHIPS pickled cucumber   garlic aioli	15
SEAFOOD MIXED GRILL chef's 3 picks of the day (off the bone)	35
CORN-FED CHICKEN 'CAESAR SALAD' baby gem lettuce   anchovies   crostini	25
PORK BELLY lightly spiced creamy polenta   caramelised onions	26
VEAL CHOP burrata   speck   spinach	28
PAN SEARED DUCK BREAST Summer slaw   pumpkin   caper and raisin purée	27
ARGENTINA GRAIN FED BEEF RIB-EYE BEEF STEAK grilled broccolini   pecorino   almonds	33



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## BIG MAINS TO SHARE (for 2)

LINGUINE DI GRAGNANO prawns   clams   mussels   light bisque	45
SEAFOOD MIXED GRILL steak   fillet   flamed shellfish   chef's pick	78
MEAT PLANK chargrilled beef bavette tagliata   pork belly   crispy chicken pork sausage coil   crushed peppercorn sauce	80
FLAME GRILLED USDA CHATEAUBRIAND 700GRMS garlic mushrooms   crispy onion rings   classic Béarnaise sauce   skinny fries	85

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## EXTRA SAUCES

PORCINI MUSHROOMS	3.5
CRUSHED PEPPERCORN	3.5
CLASSIC BÉARNAISE	3.5
RED WINE JUS	3.5

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## EXTRA SIDES

SWEET POTATO FRIES	6
JERK SPICED FRIES	6
SKINNY FRIES	5
ROAST POTATOES	5
FRESH MIXED SALAD	5
GARLIC MUSHROOMS	5
GRILLED BROCCOLINI toasted almonds   pecorino	6

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.

✓ Vegetarian selection



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## PLANT BASED

SWEET POTATO, GINGER AND SPRING ONION SOUP	12
TOASTED SOURDOUGH fresh tomatoes   red onion   basil	12
PANZANELLA SALAD fresh tomatoes   red onion   basil   crostini	15
ORECCHIETTE pumpkin seed and basil pesto   puffed grains	15   18
RISOTTO TRUFFLE AND MUSHROOMS roasted hazelnuts   crispy kale	15   18
CHICKPEA BURGER tomato relish   baby spinach   spicy 'mayo'   sweet potato fries	17
SAUTÉED GARLIC MUSHROOMS lightly spiced creamy polenta   grilled broccolini   almonds	18
BBQ GLAZED EGGPLANT pearl couscous salad   capers   golden raisins   pine nuts	19

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## DESSERTS

TIRAMISU CHEESECAKE savoiardi biscuit   mascarpone	7
BROKEN CANNOLO sheep's milk ricotta   chocolate chips   pistachios   candied peel	8
WILD BERRY DELICE cashew nuts   coconut   dates	7
MILK CHOCOLATE TART shortbread brittle   salted caramel ice-cream	7.5
IMQARET Gozo honey	2pcs 5

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✓ Vegetarian selection

Items in green are Plant Based



## WINES

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

SPARKLING AND CHAMPAGNE	750ml
Prosecco Extra Dry, Borgo Molino, Veneto, Italy	24.00
Cremant de Loire Blanc Brut NV, Langlois Chateau, Loire Valley, France	30.00
Pol Roger Brut, Champagne, France	105.00
Veuve Clicquot Rosé, Reims, Champagne, France	115.00
Dom Perignon Vintage, Champagne, France	300.00
WHITES	750ml
Steinbock Riesling ALOCHOL FREE, Weingut Dr. Fischer, Mosel, Germany	23.50
Caravaggio Chardonnay, Marsovin, Malta	20.00
Ulysses Chenin Blanc, Marsovin, Gozo, Malta	23.50
Isis Chardonnay, Meridiana Estate, Ta Qali, Malta	31.50
Pinot Grigio, Elena Walch, Alto Adige, Italy	29.00
Palas Gavi, Michele Chiarlo, Piedmont, Italy	22.00
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 Do Bolo, Bodega Rafael Palacios, Galicia, Spain (Biodynamic)	33.00
Chablis Domaine Servin, Burgundy, France	35.00
Sauvignon Blanc Reserva, Montes, Valle de Aconcagua, Chile	24.50
Kendall-Jackson Vintner's Reserve Chardonnay, California, USA	40.00
ROSÉ	750ml
Medina Grenache Cabernet Rosé, Delicata, Malta	19.00
Calafuria Rosato Salento, Antinori Tomaresca, Puglia, Italy	27.00
Domaine de l'Île, Rose de Provence, France	37.00
REDS	750ml
Carvaggio 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 Castiglione, Vietti, Piedmont, Italy	108.00
Pétalos Del Bierzo, Descendientes de J. Palacios, Castile & Leon, Spain	32.50
Chateauneuf du Pape, E. Guigal, Southern Rhone, France	67.00
Barthélemy 2009, Chateau Le Puy, Cote de Frances, France	333.00
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
Sauvignon Blanc, Natural Sweet, Meerendal, Western Cape, South Africa (375ml)	35.00
Late Bottled Vintage Port, Niepoort, Douro, Portugal (750ml)	37.50

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## 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
Heineken 0.0% Alcohol Free Btl 330ml	3.50
Corona 330ml	5.00
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



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## NON-ALCOHOLIC DRINKS

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

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