



# MENU

one 80

KITCHEN • LOUNGE

## SNACKS

GILLARDEAU OYSTERS mignonette	6 each
STRACCIATELLA BRUSCHETTA local tomatoes, tapenade	9
TUNA ON TOAST caciocavallo cheese, caramelised onions, wasabi mayo	9
MIXED MARINATED OLIVES <b>V</b> nocellara, taggiasca, calamata	6
WILD NEAPOLITAN BROCCOLI FRITTERS <b>V</b> 'nduja mayo	7
MOROCCAN SPICED LAMB MEATBALLS peperonata salsa	9

## STARTERS

TODAY'S SOUP inspired by the freshest market ingredients	12
SEABASS CEVICHE EVOO, garlic, mango and chillies	17
TUNA TARTARE avocado and lime purée, pickled vegetables	15
CHARCOAL GRILLED OCTOPUS parsnip and pink peppercorns cream	16
IMPEPATA DI COZZE steamed mussels, mix of herbs, garlic crostini	16
BATTUTA DI MANZO beef tartare, rucola pesto, dried cherry tomatoes, Parmesan	18
CHARGRILLED LOCAL ASPARAGUS Italian speck, Parmigiano Reggiano fondue, aged balsamic vinegar of Modena	16
ARANCINO pulled beef and pea ragù, caciocavallo, Parmigiano Reggiano	13
BREADED 'G'BEJNA' <b>V</b> Tropea onion	14
AUBERGINE PARMIGIANA <b>V</b>	15

## SALADS

CATALAN OCTOPUS SALAD	21
SPRING STEAK SALAD	26
one80 GRILLED CHICKEN CAESAR	20

## SHARING DISHES

for 2 persons or more

FRITTURA DI PESCE local white fish, calamari, king prawns, white bait, zucchini, tartar sauce	35
TAGLIERE MISTO DI VERDURE <b>V</b> broccoli fritters, grilled asparagus, Sicilian caponata, Parmigiana, hummus, Parmigiano Reggiano fondue	22
one80 PLANK focaccia, breaded ġbejna, tuna on toast, wild Neapolitan broccoli fritters, beef tartare, Moroccan spiced lamb meatballs	35
CHARCUTERIE BOARD selection of artisan cured meats, cheeses, fruit compotes and breads	34

## HOUSE MADE FRESH PASTA AND RISOTTO

SPAGHETTI CON CERNIA fresh grouper ragù, spring onions, cherry tomatoes, breadcrumb	16   20
PACCHERI 'STUFFAT TAL-QARNIT' octopus stew, calamata olives, marjoram	14   18
LINGUINE LOBSTER bisque	28
SCIALATELLI 'AI FRUTTI DI MARE' mussels, vongole, cherry tomatoes	16   20
TROFIE BASIL PESTO AND BURRATA <b>V</b> fresh tomatoes 'datterino'	13   17
SEDANINI ALLA CARBONARA	14   18
BUFFALO RICOTTA AND ASPARAGUS RAVIOLI sage and Parmigiano Reggiano	15   19
SPAGHETTI ALLA CHITARRA cacio e pepe	14   18
RISOTTO ALLA PESCATORA seafood risotto	18   22
SAFFRON AND ASPARAGUS RISOTTO <b>V</b> aged balsamic vinegar of Modena	14   18

## MAINS

<b>LOCALLY CAUGHT FRESH FISH</b> fresh mixed salad	Market price
<b>TUNA TAGLIATA</b> mint and ginger pesto, sun dried cherry tomatoes	28
<b>SEAFOOD GRILL</b> chef's 3 picks of the day (off the bone)	35
<b>FISH AND CHIPS</b> triple cooked hand-cut chips, tartar sauce, crushed peas	24
<b>HERB CRUSTED LAMB RUMP</b> braised artichokes, fava beans and peas	27
<b>BRAISED BEEF RIBS</b> cannellini beans, spring onion pesto	26
<b>COTOLETTA DI POLLO</b> breaded chicken breast, Parmigiano Reggiano fondue, Parma ham, peas	26
<b>BRACIOLE DI VITELLO</b> veal involtini, caciocavallo cheese, mortadella DOP	28
<b>TROPEA ONION AND BROCCOLI PIE</b> <b>V</b> season salad	22

## BUTCHER'S BLOCK

<b>INDIVIDUAL CUTS</b>	
ARGENTINA GRAIN FED BEEF RIB-EYE	35
USDA PRIME NEW YORK STRIP STEAK	43
URUGUAY ANGUS BEEF RUMP	26
<b>LARGE CUTS TO SHARE</b>	
IRISH TOMAHAWK	11 per 100 grms
USDA CHATEAUBRIAND	12 per 100 grms
<b>THE MEAT BOARD 1KG (serves 2)</b> beef rib-eye, rump steak, breaded chicken breast, lamb cutlets, marinated grilled vegetables, Madagascar pepper sauce	80
<b>ONE80 GOURMET BURGER IN BRIOCHE BUN</b> 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
Loaded French fries, cheddar, spring onions, crispy pancetta	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
Honey roasted carrots	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
SAFFRON AND ASPARAGUS RISOTTO aged balsamic vinegar	14   18
PURPLE AUBERGINE AND AVOCADO BURGER sweet potato fries, 'mayo'	16
TROPEA ONION AND BROCCOLI PIE caper berries and olives, triple cooked hand cut chips	22

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

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

inspired by the freshest market ingredients

### WILD NEAPOLITAN BROCCOLI FRITTERS **V**

'nduja mayo

### IMPEPATA DI COZZE

steamed mussels, mix of herbs, garlic crostini

### FOCCACIA

Parma ham, dried Datterini tomatoes, stracciatella

### ARANCINO

pulled beef and pea ragù, caciocavallo, Parmigiano Reggiano

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## MAINS

### TUNA TAGLIATA

mint and ginger pesto, sun dried cherry tomatoes

### FISH AND CHIPS

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

### COTOLETTA DI POLLO

breaded chicken breast, Parmigiano Reggiano fondue, Parma ham, peas

### 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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