

A woman with long, wavy red hair is seated at a wooden table, looking directly at the camera. She is wearing a light-colored, textured turtleneck sweater. In front of her is a wine glass filled with a golden liquid. The background is a dark green, vertically-paneled wall. Several hands are visible, holding up various Christmas ornaments: a large silver snowflake, a silver disco ball, and another silver disco ball. The overall atmosphere is festive and elegant.

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ST. CHRISTOPHER STR.
VALLETTA

Celebrate
in Style

Festive Days

2024

Christmas Eve Dinner

Christmas Day Lunch

New Year's Day Lunch

HOUSE-MADE FOCACCIA AND GRISSINI **V**
Evo | olives Ascolane

Select Starter

TWICE BAKED GRUYÈRE SOUFFLÉ **V**
parmesan cream | charred broccolini

CRISPY PORK CHEEK TERRINE
celeriac remoulade | caramelized apple purée

LOCAL SHRIMP AND CRAB RISOTTO
kataifi prawn | furikake

TRUFFLE CARBONARA
spaghetti | guanciale | egg | pecorino | aged parmesan

Select Main

SEA BASS EN CROUTE
spinach | prosciutto | chive and roe beurre blanc

ANGUS BEEF RIB-EYE
king oyster mushrooms | sauce au poivre | potato terrine

LAMB RUMP
caponata | salsa verde | baharat spiced spring roll

MUSHROOM AND PORCINI VOL-AU-VENT **V**
cauliflower purée | crispy enoki mushrooms

Select Dessert

PANNETTONE BREAD AND BUTTER PUDDING
vanilla and cranberry custard | hazelnut ice-cream

GUANAJA CHOCOLATE TERRINE
candied hazelnuts | coffee ice cream | almond tuilles

BAKED VANILLA CHEESECAKE
lime Chantilly | ginger crumble

€85 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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New Year's Eve Dinner

HOUSE-MADE FOCACCIA AND GRISSINI **V**
Evoo | olives Ascolane

Select Starter

COCONUT POACHED SCALLOPS
wakame | honey and ginger | mange tout | peanuts

VEAL AND OYSTER TARTARE
egg yolk | mushroom dashi

BEEF SHORT RIB AGNOLOTTI
peppercorn jus | raisins | pine nuts | cacao

TWICE BAKED GRUYÈRE SOUFFLÉ **V**
parmesan cream | glazed baby carrots

Select Main

NORI STEAMED SEA BASS
Thai prawn sauce | salted cod | cauliflower and sesame

USDA BEEF SIRLOIN
spinach Florentine | red wine gravy | potato pavé

VENISON FILLET
broccolini tempura | silver skin onions | parsnip | port and chocolate sauce

MUSHROOM AND PORCINI VOL-AU-VENT **V**
cauliflower purée | crispy enoki mushrooms | fresh truffle

Select Dessert

STICKY TOFFEE PUDDING
whipped vanilla custard | toffee | banana

CHOCOLATE MOUSSE CAKE
hazelnut ice-cream

BAKED VANILLA CHEESECAKE
lime Chantilly | ginger crumble

€95 per person including VAT

V Vegetarian selection

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New Year's Eve Dinner Tasting Menu

Private Room

Minimum Spend Guarantee €2,000

GLASS CHAMPAGNE
Bollinger Special Cuvée

Light Bites

HOUSE-MADE FOCACCIA AND GRISSINI **V**
Evoo | olives Ascolane

Snacks

VEAL AND OYSTER TARTARE
egg yolk | mushroom dashi

COCONUT POACHED SCALLOPS
wakame | honey and ginger | mange tout | peanuts

BEEF SHORT RIB AGNOLOTTI
peppercorn jus | raisins | pine nuts | cacao

NORI STEAMED SEA BASS
Thai prawn sauce | salted cod | cauliflower and sesame

VENISON FILLET
broccolini tempura | silver skin onions | parsnip | port and chocolate sauce

CHOCOLATE MOUSSE CAKE
hazelnut ice-cream

ESPRESSO
Chocolates

€200 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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