

A photograph of a restaurant table with various dishes, wine glasses, and a hand holding a fork with a bite of food. The scene is set in a dimly lit restaurant with a wooden table. In the foreground, a hand holds a black fork with a bite of food, including what looks like a piece of meat, vegetables, and a sauce. The table is set with several wine glasses, some containing red and white wine, and plates of food. A green napkin is visible in the center. The background shows other diners and a server in a white uniform.

one 80

ST. CHRISTOPHER STR.
VALLETTA

Celebrate
in Style

Festive Events
2024

Drinks on Arrival

(select one for all guests)

APERITIFS

FESTIVE FIZZ | Glass 7

PROSECCO | Extra Dry | Borgo Molino | Veneto | Italy | Glass €7.5

JANSZ | Premium Cuvée Rosé | Tasmania | Australia | Glass €10

MOËT & CHANDON | Brut Imperial | Champagne | France | Glass €15

BITTERS

one80 SPRITZ | Malfy Gin Arancia | Campari | Prosecco | soda water top up €8

NEGRONI MEZCAL | Campari | Cocchi Storico Vermouth di Torino | Mezcal €9.5

OUR NEGRONI | Bitter Mazzetti | Beefeater 24 | Cocchi Storico Vermouth di Torino €10

BOULEVARDIER | Campari | Cocchi Storico Vermouth di Torino | Woodford Reserve Straight Bourbon €11

G&T's

VOVIS MALTA RECIPE GIN | London Essence Original Indian Tonic Water €7.5

MALFY ARANCIA | London Essence Pomelo & Pink Pepper Tonic Water €7

GIN MARE | London Essence Grapefruit & Rosemary Tonic Water €7.5

HENDRICK'S LUNAR | London Essence Blood Orange & Elderflower Tonic Water €8

LIGHT BITES ON ARRIVAL

€4 per person

Prices include VAT

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ST. CHRISTOPHER STR.
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Festive Seated Style Menu A

HOUSE-MADE FOCACCIA AND CARTA DI MUSICA **V**
evoo | olives Ascolane

Starters to Share

SEA BREAM CEVICHE

CRISPY PORK CHEEK TERRINE
gribiche | pickled gherkins

CASARECCE PISTACHIO TRAPANESE **V**
stracciatella | almonds

Select Main

ROASTED SEA BREAM
pea purée | lemon and caper butter | Avruga caviar | samphire

CHICKEN KIEV
cauliflower purée | wilted spinach

TREACLE AND MISO CURED BEEF SIRLOIN
chimichurri | broccolini | chive yoghurt

AUBERGINE MILLEFOGLIE **V**
roasted peppers | mozzarella | pesto

Sides

hand-cut triple cooked chips

Select Dessert

STICKY TOFFEE PUDDING
whipped vanilla custard | toffee | banana

BAKED VANILLA CHEESECAKE
lime Chantilly | ginger crumble

€50 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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Festive Seated Style Menu B

HOUSE-MADE FOCACCIA AND CARTA DI MUSICA **V**
evoo | olives Ascolane

Starters to Share

TARTLETS **V**
ġbejna | tomato

SALTED COD TEMPURA
mixed greens | hazelnut dukkah | truffle honey

RIGATONI CARBONARA

Select Main

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

CHICKEN KIEV
cauliflower purée | wilted spinach

BEEF RIB-EYE
breaded king oyster mushroom | sauce au poivre | Dijon mustard

AUBERGINE MILLEFOGLIE **V**
roasted peppers | mozzarella | pesto

Sides
hand-cut triple cooked chips

Select Dessert

BAKED VANILLA CHEESECAKE
lime Chantilly | ginger crumble

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

€55 per person including VAT

V Vegetarian selection

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Festive Seated Style Menu C

HOUSE-MADE FOCACCIA AND CARTA DI MUSICA **V**
evoo | olives Ascolane

TARTLETS
ġbejna | tomato **V**

CRISPY PORK CHEEK TERRINE | gribiche | pickled gherkins

Select Starter

SEA BASS AND PRAWN CEVICHE
trout roe | crispy flatbread

TWICE-BAKED GRUYÈRE SOUFFLE **V**
parmesan cream | broccolini | preserved truffle

TRUFFLE CARBONARA
rigatoni | egg | pecorino | parmesan | guanciale | fresh truffle

Select Main

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

USDA BEEF SIRLOIN
sauce au poivre | Dijon mustard | crispy potato terrine

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

AUBERGINE MILLEFOGLIE **V**
roasted peppers | mozzarella | pesto

Sides
hand-cut triple cooked chips

Select Dessert

STICKY TOFFEE PUDDING
whipped vanilla custard | toffee | banana

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

€65 per person including VAT

V Vegetarian selection

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Festive Seated Style All Sharing Menu

HOUSE-MADE FOCACCIA AND CARTA DI MUSICA **V**
evoo | olives Ascolane

Starters to Share

FISH TARTARE
capers | pine nuts | lemon | chives

CRISPY PORK CHEEK TERRINE
gribiche | pickled gherkins

CASARECCE PISTACHIO TRAPANESE **V**
stracciatella | almonds

Mains to Share

SEA BASS EN CROUTE
spinach | prosciutto | crème fraiche

IRISH CÔTE DE BŒUF TAGLIATA
garlic and herb butter | roasted mushrooms | beer-battered onion rings

Sides

roasted potatoes, cumin and honey buttered carrots

Desserts to Share

PISTACHIO DOUGHNUTS

BAKED VANILLA CHEESECAKE
lime Chantilly | ginger crumble

€55 per person including VAT

V Vegetarian selection

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Festive Plant Based Menu

HOUSE-MADE FOCACCIA AND CARTA DI MUSICA
evoo | olives Ascolane

Select Starter

CELERIAC SOUP
garlic and herb crostini

ROASTED CARCIOFI
parsley mollica | caponata | salsa verde

VEGETABLE SAMOSAS
neri goma sauce | mixed greens

Select Main

AUBERGINE MILLEFOGLIE
roasted peppers | pistachio | hummus

UDON NOODLES
cauliflower cream | roasted cauliflower | pine nuts | raisins
miso and nori seasoning

SESAME TOFU KATSU
curry breton | charred broccolini | coconut and peanut rice

Sides

hand-cut triple cooked chips

Select Dessert

ESPRESSO AND KAHLUA 'CRÈME CARAMEL'
orange and almond biscotti

ALMOND, PISTACHIO AND BANANA 'ICE-CREAM'
muesli | cranberry compote

€45 per person including VAT

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Beverage Options

Standard or free flowing beverage packages are designed to complement a pre-booked food menu and apply for the dining duration whilst seated at table.

LOCAL HOUSE PACKAGE
½ btl Local house wine,
still / sparkling water, espresso

€15 per person
Add €5 for free flowing

LOCAL SUPERIOR PACKAGE
½ btl Local superior wine,
still / sparkling water, espresso

€20 per person
Add €5 for free flowing

SICILIAN PACKAGE
½ btl Sicilian wine,
still / sparkling water, espresso

€25 per person
Add €5 for free flowing

FRENCH PACKAGE
½ btl French wine,
still / sparkling water, espresso

€25 per person
Add €5 for free flowing

NEW WORLD CHILEAN PACKAGE
½ btl New World wine
still / sparkling water, espresso

€25 per person
Add €5 for free flowing

NON-ALCOHOLIC PACKAGE
2 soft drinks, still / sparkling water, fruit juices, espresso

€10 per person
Add €3 for free flowing

NON-ALCOHOLIC WINE/BEER PACKAGE
½ btl H. Steinbock Alcohol Free Riesling, Weingut Dr. Fischer, Mosel, Germany
non-alcoholic beer, still / sparkling water, espresso

€16 per person
Add €4 for free flowing

Please inquire for our full wine list for a wider variety
Prices include VAT

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Timed Bar Packages

OPEN BAR PACKAGE – STANDARD

Prosecco, local house wines,
local beers, soft drinks, fruit juices, still / sparkling water, coffee

€25 per person first hour
50% discount additional hours

OPEN BAR PACKAGE – DE LUXE

House brands spirits and liqueurs, Spritzers, Prosecco, local house wines,
local and imported beers, soft drinks, fruit juices, mixers, still / sparkling water, coffee

€30 per person first hour
50% discount additional hours

OPEN BAR PACKAGE – PREMIUM

House and premium brands spirits and liqueurs, Spritzers, Prosecco,
local and imported wines,
local and imported beers, ciders, energy drinks,
soft drinks, fruit juices, mixers, still / sparkling water, coffee

€35 per person first hour
50% discount additional hours

Prices include VAT

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TERMS AND CONDITIONS

1. CATERING AND LOGISTICS

- one80 Valletta will provide the client with food and drinks as specified in the proposal. There might be the need to adjust any ingredient due to market availability.
- Venue is hired with food and drinks consumption.
- All food and drinks are supplied by one80 catering facilities.
- A €4 per person service fee applies for clients bringing in their own cake and consumed in the restaurant.
- Basic event details should be outlined 14 days prior event date or at booking stage.
- Finalised details and number of guests need to be specified 48 hours prior to the event in writing.
- Once the final number has been confirmed, numbers can increase but not decrease unless one is still in time to re-confirm the number of guests with the above threshold.
- If numbers substantially decrease by over 30%, one80 reserves the right to re-quote rates and re-allocate an adequate area within the venue.
- Should client opt to source out third-party services other than one80's, one80 needs to be made aware of who will be providing such service and other details such as set up requirements.
- one80 management will notify timings of setting up by third party suppliers.
- one80 has limited capacity for storage. In cases where client needs to bring in any material, these are to be brought in on an agreed day with management.

2. GENERAL

- Technical equipment can be brought in by client. one80 offers the option to source out third-party suppliers on behalf of the client, respective charge is passed on to client.
- The use of the one80's logos / trademarks are only permitted by obtaining authorization from one80's management.
- The client shall take full responsibility for any physical damages done to one80's property.
- Music is allowed until 23:00hrs; music volume after this time needs to be kept within reasonable limits.
- Parking – free street parking within outlet's vicinity.

3. CONFIRMATION, PAYMENT, CANCELLATIONS

- one80 will consider an event as confirmed only when a confirmation is communicated in writing.
- Upon confirmation of the event a deposit may be required as agreed with management.
- Payment will be based upon the final confirmed number or the increased number served, whichever is greater.
- If no final number is received, one80 will apply the charge for the full amount as initially quoted.
- Cheques are to be made payable to "one80 Valletta" and must include client's contact mobile number and ID number.
- Address: **one80, 45, 45A, St. Christopher Street, Valletta VLT 1464, Malta.**
- Labour Hours are included in the rates quoted.
- Should the event be cancelled for whatever reason, within the 7 days prior to the day of the event, one80 has the right to claim the deposit paid by the client.
- All rates quoted are Net of any Commissions and inclusive of VAT.

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