

THE CONCEPT

easy, fresh Mediterranean flavours at Mğarr Marina



APERITIFS and BITTERS		TWISTED NEGRONIS		CIDERS	
STEINBOCK ALCOHOL FREE SPARKLING Weingut Dr. Fischer Mosel Germany	Glass 8	WHITE NEGRONI Beefeater Gin Martini Extra Dry Luxardo Bitter Bianco	11	STRONGBOW DARK BERRIES on tap	300ml 4 500ml 6.5
PROSECCO Extra Dry Gran Passione Veneto Italy	Glass 8.5	NEGRONI MEZCAL Campari Cinzano 1757 Vermouth di Torino Rosso Mezcal	12	THATCHERS GOLD CIDER	500ml 6.5
101 MARSOVIN BRUT ROSÉ Marsovin Malta	Glass 12	SEA-GRONI Campari seaweeds-infused Beefeater gin Martini Ambrato milk clarification	12	THATCHERS BLOOD ORANGE CIDER	500ml 6.5
BELLINI CIPRIANI White Peaches & Prosecco Veneto Italy	Glass 9.5	CHOC NEGRONI Campari Beefeater Gin Crème de Cacao Grand Marnier chocolate bitters	12	GOZO LORD CHAMBRAY CRAFT BEERS (Gluten Free)	
PINK GIRL FIZZ Beefeater Pink Gin Grapefruit essence Prosecco	10	SMOKED BOULEVARDIER Campari Ardbeg whisky Cinzano 1757 Vermouth di Torino Rosso smoke	13	GRAND HARBOUR Best Bitter - ABV 3.9%	300ml 5.75
ONE80 SPRITZ Malfy Gin Arancia Campari Prosecco soda water	9.5			SAN BLAS English IPA - ABV 5.9%	300ml 5.75
BERTA TONIC San Nicolao Amaro Riserva Blood Orange & Elderflower Tonic chocolate bitters	11			BLUE LAGOON Belgian Style - ABV 5.1%	300ml 5.75
				CORAL CAVE Pilsner - ABV 4.9%	300ml 5.75

CRUDI		PASTA and RISOTTO		BIG MAINS TO SHARE (for 2)	
GILLARDEAU OYSTERS	6 each	SPAGHETTI ANCHOVIES kalamata olives semi-dried tomatoes salsa verde evoo	15 19	SEAFOOD and SHELLFISH TOWER crudi flamed shellfish fritti	85
LOCAL RED KING PRAWNS	10 each	LINGUINE COZZE E VONGOLE mussels and clams bottarga soft herbs	17 21	LINGUINE DI GRAGNANO LOBSTER and PRAWNS whole lobster prawns bisque	58
FRESH FISH CARPACCIO pink grapefruit fennel preserved lemon	15	FUSILLOTTI OCTOPUS BOLOGNESE fresh chilli sage	16 20	SEAFOOD MIXED GRILL steak fillet flamed shellfish chef's pick	80
FRESH FISH TARTARE compressed cucumber pickled shallots crème fraiche	15	'RAVJUL TAL-FENEK' braised rabbit and ricotta ravioli sugo hazelnuts	16 20	MEAT BLOCK chargrilled beef bavette tagliata pork collar buttermilk chicken pork sausage shallots, oyster and chestnut mushrooms crispy onion rings crushed peppercorn sauce skinny fries	85
CURED FRESH FISH ginger lime spring onion dressing	15	MACCHERONI all' AMATRICIANA guanciale pecorino	16 20	FLAME GRILLED USDA CHATEAUBRIAND 700grms shallots, oyster and chestnut mushrooms crispy onion rings classic béarnaise sauce skinny fries	88
STARTERS		BUSIATE PESTO TRAPANESE V ricotta salata toasted almonds	15 19	EXTRA SAUCES	
TODAY'S SOUP V seasonal fresh market produce	12	RISOTTO PRAWNS light bisque preserved lemon dill	17 21	PORCINI MUSHROOMS	3.5
PANELLE V chickpea fritters Gozo 'gbejna' salt-baked beetroot tomato and onion relish	14	RISOTTO JERUSALEM ARTICHOKE V crispy onions salted peanuts	15 19	CRUSHED PEPPERCORN	3.5
SMOKED BBQ OCTOPUS Gozo honey and soy glaze pearl couscous salad feta cheese	16	MAINS		CLASSIC BÉARNAISE	3.5
ARANCINI NERO DI SEPPIA cuttlefish saffron aioli	15	FRESH MEDITERRANEAN FISH glazed roast vegetables	Market price	RED WINE JUS	3.5
CALAMARI FRITTI zucchini pickled cucumber tartar sauce	16	SEAFOOD MIXED GRILL chef's 3 picks of the day (off the bone)	36	EXTRA SIDES	
CURED BEEF CARPACCIO parmesan custard semi-dried tomatoes dried olives	18	BURRATINA and FREGOLA SALAD V roast spiced cauliflower saffron dates Taggiasca olives	20	CREAMY MASH POTATOES	6
PANZEROTTO spianata ricotta spinach pesto Genovese	15	BUTTERMILK CHICKEN THIGHS maple glazed carrots creamy mash spicy mustard aioli	27	ROAST POTATOES	6
BIG STARTERS TO SHARE (for 2)		VEAL MILANESE friarelli lemon and almond gremolata	28	TRIPLE COOKED FRESH CHIPS	6
FISH CRUDI ON ICE TRAY Gillardeau oysters king prawns carpaccio tartare cured	60	BRAISED PORK COLLAR pearl onion pancetta porcini mushrooms	27	FRIES - SKINNY or SWEET POTATO	6
SAUTÉED MUSSELS ginger, lemon grass and chillies coconut toasted sourdough	32	LAMB RUMP curried lentils mint yoghurt	28	CHEESY GARLIC FRIES cracked black pepper	8
FRITTURA DI PESCE calamari white bait king prawns white fish pickled cucumber tartar sauce	40	FLAME GRILLED BEEF STEAK glazed roast vegetables		CRISPY ONION RINGS	8
one80 PLANK salumi burratina tomato and onion relish bruschetta panelle panzerotto pork sausage house chutney and breads	38	Chargrilled Beef Bavette Tagliata	28	FRESH MIXED LEAF SALAD	8
		Argentina Fresh Grain Fed Rib-Eye	35	GLAZED ROAST VEGETABLES	8
		USDA Prime Sirloin	45	SHALLOTS, OYSTER and CHESTNUT MUSHROOMS	8
		GOURMET DOUBLE BEEF BURGER IN RUSTIC SOURDOUGH	18	PLANT BASED	
		flame grilled beef patties smoked aged cheddar crispy lettuce beef tomato red onion gherkins triple cooked fresh chips house BBQ ranch sauce		BUTTERNUT SQUASH, GINGER and SPRING ONION SOUP coconut cream herb oil	12
				PANELLE chickpea fritters 'feta' tomato and onion relish toasted seeds	14
				FREGOLA SALAD roast spiced cauliflower saffron dates Taggiasca olives	18
				BUSIATE PESTO TRAPANESE toasted almonds	15 19
				RISOTTO JERUSALEM ARTICHOKE crispy onions salted peanuts	15 19
				CHICKPEA BURGER tomato relish baby spinach spicy 'mayo' sweet potato fries	17
				BRAISED CURRIED LENTILS maple glazed carrots friarelli coconut shavings	20
				FILLO PIE spinach and potato 'Greek salad'	22

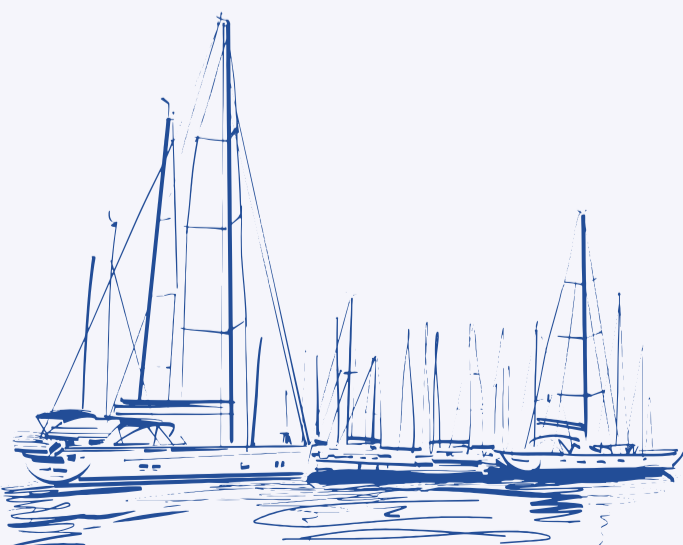
Ingredients are not all listed on the menu.

Please inform us of any dietary requirements or intolerances.

Cross-contamination could occur since we are not an allergens free kitchen.

V Vegetarian selection

Prices include VAT



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