



MENU

one 80

KITCHEN • LOUNGE

SNACKS

GILLARDEAU OYSTERS mignonette	6 each
STRACCIATELLA BRUSCHETTA V local tomatoes, tapenade	9
ZUCCHINI and CAULIFLOWER PATTIES V basil mayo	8
MIXED MARINATED OLIVES V nocellara, taggiasca, calamata	6
ARANCINI AMATRICIANA local tomato sauce, crispy pork cheek, pecorino romano	9
OVEN DRIED DATTERINI and ROSEMARY FOCACCIA V taleggio fondue	9

STARTERS

TODAY'S SOUP seasonal fresh market produce	12
CHARCOAL GRILLED OCTOPUS parsnip and pink peppercorns cream	16
MEDITERRANEAN FISH CAKES rocket, charred chilli and lime mayo	14
STEAMED MUSSELS tomato and basil salsa, garlic crostini	16
BEEF TARTARE capers, gherkins, egg yolk, Parmigiano Reggiano cream	18
'SALSICCIA E FRIARIELLI' house made pork, black truffle and pistachio sausages, sautéed broccoletti	15
SPINACH 'SFORMATINO' V spinach flan, leek and Parmesan sauce	16
AUBERGINE PARMIGIANA V	15
'ĠBEJNA' V fresh local sheep cheese, zucchini, sun-dried tomato pesto, herbed crostini, EVOO	15

SALADS

CATALAN OCTOPUS SALAD	21
GARDEN SALAD V cauliflower, artichokes, radicchio, endive, walnuts, almonds, black olives, balsamic dressing	19
CHAR GRILLED CHICKEN SALAD root vegetables and chickpea	23

SHARING DISHES

for 2 persons or more

FRITTURA DI PESCE	35
local white fish, calamari, king prawns, white bait, zucchini, tartar sauce	
TAGLIERE MISTO DI VERDURE V	22
zucchini and cauliflower patties, parmigiana, spinach flan, Sicilian caponata, hummus, Parmigiano Reggiano fondue	
ONE80 PLANK	35
rosemary and oven dried cherry tomatoes focaccia, 'gbejna', stracciatella bruschetta, local fish cakes, beef tartare, arancini amatriciana, taleggio cream	
SALUMI E FORMAGGI	34
three artisan cured meats and cheeses, fruit compotes, Mellieħa honey, breads and crackers	

HOUSE MADE FRESH PASTA AND RISOTTO

TAGLIOLINI RED PRAWNS	18 22
prawn bisque, red prawn tartare, stracciatella	
CALAMARATA	14 18
calamarata pasta, sautéed calamari, tomato and basil sauce	
LINGUINE LOBSTER	28
bisque	
SPAGHETTI 'ALLO SCOGLIO'	16 20
fresh seafood, cherry tomatoes	
FUSILLONI 'RAGÙ DI CONIGLIO'	15 19
rabbit ragù, roasted peppers, fresh thyme	
SEDANINI ALLA CARBONARA	14 18
PUMPKIN and AMARETTI RAVIOLI V	15 19
sage and Parmigiano Reggiano	
LASAGNA V	22
forest and field mushrooms ragù, black truffles	
RISOTTO VONGOLE	18 22
vongole cream, lemon emulsion	
SAFFRON RISOTTO	15 19
ossobuco ragù, gremolata	

MAINS

FRESH MEDITERRANEAN FISH	Market price
fresh mixed salad	
FISH and CHIPS	24
hand-cut triple cooked chips, tartar sauce, crushed peas	
FRESH FISH FILLET 'AL CARTOCCIO'	29
mussels	
SEAFOOD GRILL	36
chef's 3 picks of the day (off the bone)	
'LA PORCHETTA'	26
slow roasted pork belly, dried herbs, apple sauce, celeriac mash	
POLPETTONE DI MANZO	26
beef meat loaf with artichokes, mortadella di Bologna, eggs and caciocavallo cheese, pan jus	
COTOLETTA ALLA MILANESE	28
breaded pan fried veal cutlet, salad	
BEEF WELLINGTON (allow 30 minutes)	36
honey glazed baby carrots, ruby Port red wine sauce	
ARTICHOKES, TAGGIASCA OLIVES and POTATO PIE	22
season salad	

BUTCHER'S BLOCK

INDIVIDUAL CUTS

ARGENTINA GRAIN FED BEEF RIB-EYE	35
USDA PRIME NEW YORK STRIP STEAK	43
URUGUAY ANGUS BEEF RUMP	26

LARGE CUTS TO SHARE

IRISH TOMAHAWK	11 per 100 grms
USDA CHATEAUBRIAND	12 per 100 grms

THE MEAT BOARD (serves 2)	80
beef rib-eye, veal cotoletta, porchetta, black truffle and pistachio sausages, marinated grilled vegetables, Madagascar pepper sauce	

ONE80 GOURMET BURGER IN BRIOCHE BUN	18
beef patty, caciocavallo cheese, fresh tomatoes, basil pesto, grilled zucchini, fresh local rucola, crispy pancetta, garlic mayo sauce, hand-cut triple cooked chips	

EXTRA SAUCES

Gorgonzola dolce cream	4
Creamy porcini, field mushrooms	4
Madagascar pepper	4
Classic béarnaise	4

EXTRA SIDES

Hand-cut triple cooked chips	8
Sweet potato fries	8
Truffle and Parmesan fries	8
Creamy mashed potatoes	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
ZUCCHINI and CAULIFLOWER PATTIES basil 'mayo'	14
PUMPKIN and AMARETTI RAVIOLI sage 'butter'	15 19
MUSHROOM RISOTTO forest and field mushroom, fresh thyme	14 18
PURPLE AUBERGINE and AVOCADO BURGER sweet potato fries, 'mayo'	17
ARTICHOKES, TAGGISCA OLIVES and POTATO PIE hand-cut triple cooked chips	22
GARDEN SALAD cauliflower, artichokes, radicchio, endive, walnuts, almonds black olives, balsamic dressing	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
Items in green are Plant Based

Prices include VAT

SET LUNCH AND EARLY DINNER

This menu is available Monday to Saturday, 12:00hrs till 18:00hrs.
Public Holidays and other date exclusions apply.
2 courses €25 | 3 courses €30

STARTERS

STRACCIATELLA BRUSCHETTA V
local tomatoes, tapenade

TODAY'S SOUP
seasonal fresh market produce

ZUCCHINI and CAULIFLOWER PATTIES V
saffron mayo

STEAMED MUSSELS
tomato and basil salsa, garlic crostini

SPINACH 'SFORMATINO' V
spinach flan, leek and Parmesan sauce

ARANCINI AMATRICIANA
pecorino romano

MAINS

FISH and CHIPS
triple cooked hand-cut chips, tartar sauce, crushed peas

SEDANINI ALLA CARBONARA

CHAR GRILLED CHICKEN SALAD
root vegetables and chickpea

POLPETTONE DI MANZO
meat loaf with artichokes, mortadella di Bologna,
eggs and caciocavallo cheese, rosemary roast potatoes, pan jus

ARTICHOCKES, TAGGISCA OLIVES and POTATO PIE V
seasonal salad

AUBERGINE PARMIGIANA V

DESSERTS

CANNOLO
pistachio, sweet ricotta, chocolate

IMQARET
almond ice-cream, Mellieħa honey

HOUSE MADE ICE-CREAM / SORBET

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