



ALL DAY MENU

12:00hrs onwards

KIDS' FOOD

PASTA BOWLS Select - ham, mushrooms and cream cherry tomato sauce	9.5
BREADED FISH GOUJONS fries	12
CHICKEN ROCKS fries	12
GRILLED CHICKEN STRIPS fries	12
BEEF BURGER IN BRIOCHE BUN fries	12
FRESH FISH FILLET fries	15
150grms BEEF STEAK TAGLIATA fries	15

STARTERS

PANELLE V chickpea fritters Gozo 'gbejna' salt-baked beetroot tomato and onion relish	14
SMOKED BBQ OCTOPUS Gozo honey and soy glaze pearl couscous salad feta cheese	16
ARANCINI NERO DI SEPPIA cuttlefish saffron aioli	15
CALAMARI FRITTI zucchini pickled cucumber tartar sauce	16
CURED BEEF CARPACCIO parmesan custard semi-dried tomatoes dried olives	18
PANZEROTTO spianata ricotta spinach pesto Genovese	15

BIG STARTERS TO SHARE (for 2)

FRITTURA DI PESCE calamari white bait king prawns white fish pickled cucumber tartar sauce	40
ONE80 PLANK salumi burratina tomato and onion relish bruschetta panelle panzerotto pork sausage house chutney and breads	38



PASTA and RISOTTO

SPAGHETTI ANCHOVIES kalamata olives semi-dried tomatoes salsa verde evoo	15 19
LINGUINE COZZE E VONGOLE mussels and clams bottarga soft herbs	17 21
FUSILLOTTI OCTOPUS BOLOGNESE fresh chilli sage	16 20
'RAVJUL TAL-FENEK' braised rabbit and ricotta ravioli sugo hazelnuts	16 20
MACCHERONI all' AMATRICIANA guanciale pecorino	16 20
BUSIATE PESTO TRAPANESE V ricotta salata toasted almonds	15 19
RISOTTO PRAWNS light bisque preserved lemon dill	17 21
RISOTTO JERUSALEM ARTICHOKES V crispy onions salted peanuts	15 19

MAINS

GOURMET DOUBLE BEEF BURGER flame grilled beef patties smoked aged cheddar crispy lettuce beef tomato red onion gherkins triple cooked fresh chips BBQ ranch sauce	18
CRISPY CHICKEN BURGER smoked aged cheddar bacon crispy lettuce beef tomato red onion gherkins triple cooked fresh chips BBQ ranch sauce	17
FISH & CHIPS pickled cucumber tartar sauce	17
SEAFOOD MIXED GRILL chef's 3 picks of the day (off the bone)	36
BURRATINA and FREGOLA SALAD V roast spiced cauliflower saffron dates Taggiasca olives	20
BUTTERMILK CHICKEN THIGHS maple glazed carrots creamy mash spicy mustard aioli	27
VEAL MILANESE friarielli lemon and almond gremolata	28
BRAISED PORK COLLAR pearl onion pancetta porcini mushrooms	27
LAMB RUMP curried lentils mint yoghurt	28
CHARGRILLED BEEF BAVETTE TAGLIATA	28
ARGENTINA FRESH GRAIN FED RIB-EYE glazed roast vegetables	35



BIG MAINS TO SHARE (for 2)

LINGUINE DI GRAGNANO LOBSTER and PRAWNS whole lobster prawns bisque	58
SEAFOOD MIXED GRILL steak fillet flamed shellfish chef's pick	80
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
FLAME GRILLED USDA CHATEAUBRIAND 700grms shallots, oyster and chestnut mushrooms crispy onion rings classic béarnaise sauce skinny fries	88

EXTRA SAUCES

PORCINI MUSHROOMS	3.5
CRUSHED PEPPERCORN	3.5
CLASSIC BÉARNAISE	3.5
RED WINE JUS	3.5

EXTRA SIDES

CREAMY MASH POTATOES	6
ROAST POTATOES	6
TRIPLE COOKED FRESH CHIPS	6
FRIES – SKINNY / SWEET POTATO	6
CHEESY GARLIC FRIES cracked black pepper	8
CRISPY ONION RINGS	8
FRESH MIXED LEAF SALAD	8
GLAZED ROAST VEGETABLES	8
SHALLOTS, OYSTER AND CHESTNUT MUSHROOMS	8

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



PLANT BASED

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 ARTICHOKES 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
FILO PIE spinach and potato 'Greek salad'	22

DESSERTS

GLAZED DOUBLE CHOCOLATE and HAZELNUT DELICE	8
CANNOLI filled with sheep's milk ricotta and candied peel chocolate chips pistachios	9
RASPBERRY CHEESECAKE cashew nuts coconut	8
APPLE, GINGER and CARDAMON CRUMBLE TART	8
IMQARET Gozo honey	per piece 2.5

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Items in green are Plant Based



WINES

Wines ordered online are discounted by 20% from regular restaurant prices

SPARKLING AND CHAMPAGNE	750ml
Prosecco Extra Dry, Borgo Molino, Veneto, Italy	24.00
Cremant de Loire Blanc Brut NV, Langlois Chateau, Loire Valley, France	30.00
Pol Roger Brut, Champagne, France	105.00
Veuve Clicquot Rosé, Reims, Champagne, France	115.00
Dom Perignon Vintage, Champagne, France	300.00
WHITES	750ml
Steinbock Riesling ALOCHOL FREE, Weingut Dr. Fischer, Mosel, Germany	23.50
Caravaggio Chardonnay, Marsovin, Malta	20.00
Ulysses Chenin Blanc, Marsovin, Gozo, Malta	23.50
Isis Chardonnay, Meridiana Estate, Ta Qali, Malta	31.50
Pinot Grigio, Elena Walch, Alto Adige, Italy	29.00
Palas Gavi, Michele Chiarlo, Piedmont, Italy	22.00
Greco di Tufo, Vesevo, Campagna, Italy	27.00
Sur Sur, Donnafugata, Sicily, Italy	30.00
Il Bianco, From Black to White, Zyme, Veneto, Italy	35.00
Beyond the Clouds, Elena Walch, Alto Adige, Italy	80.00
Louro Do Bolo, Bodega Rafael Palacios, Galicia, Spain (Biodynamic)	33.00
Chablis Domaine Servin, Burgundy, France	35.00
Sauvignon Blanc Reserva, Montes, Valle de Aconcagua, Chile	24.50
Kendall-Jackson Vintner's Reserve Chardonnay, California, USA	40.00
ROSÉ	750ml
Medina Grenache Cabernet Rosé, Delicata, Malta	19.00
Calafuria Rosato Salento, Antinori Tomaresca, Puglia, Italy	27.00
Domaine de l'Île, Rose de Provence, France	37.00
REDS	750ml
Caravaggio Merlot, Marsovin, Malta	20.00
Ulysses Shiraz, Marsovin, Gozo, Malta	23.50
Melqart, Meridiana Estate, Ta Qali, Malta	29.50
Lamuri d'Almerita, Tasca D'Almerita, Sicily, Italy	28.50
Leone Rosso, Donatella Colombini, Tuscany, Italy	30.00
Il Bruciato Bolgheri, Tenuta Guado al Tasso, Tuscany, Italy	32.50
Barolo Castiglione, Vietti, Piedmont, Italy	108.00
Pétalos Del Bierzo, Descendientes de J. Palacios, Castile & Leon, Spain	32.50
Chateauneuf du Pape, E. Guigal, Southern Rhone, France	67.00
Barthélemy 2009, Chateau Le Puy, Cote de Frances, France	333.00
Malbec Q, Familia Zuccardi, Mendoza, Argentina	32.00
Jim Barry Single Vineyard Shiraz, Clare Valley, South Australia	35.00
DESSERT and FORTIFIED	
Dolce Vita 'Late Harvest', Camilleri Wines, Malta (500ml)	23.50
Nivole Moscato, Michele Chiarlo, Piedmont, Italy (750ml)	29.50
Sauvignon Blanc, Natural Sweet, Meerendal, Western Cape, South Africa (375ml)	35.00
Late Bottled Vintage Port, Niepoort, Douro, Portugal (750ml)	37.50

CIDERS and BEERS



€0.10c will be added to the marked price for BCRS Scheme on glass bottles and cans

Thatchers Gold Cider 500ml	6.50
Thatchers Blood Orange Cider 500ml	6.50
Cisk Non-alcoholic 250ml	3.25
Cisk Lager 250ml	3.25
Cisk Excel 250ml	3.25
Heineken 250ml	3.50
Corona 330ml	5.00
Lord Chambray Grand Harbour 330ml	5.75
Lord Chambray San Blas 330ml	5.75
Lord Chambray Blue Lagoon 330ml	5.75
Lord Chambray Coral Cave 330ml	5.75



NON-ALCOHOLIC DRINKS

€0.10c will be added to the marked price for BCRS Scheme on glass bottles and cans

Harrogate still water	330ml	2.50	750ml	4.00
Harrogate sparkling water	330ml	2.50	750ml	4.00
Sprite 250ml				2.50
Coca Cola 250ml				2.50
Coca Cola Zero 250ml				2.50
Kinnie 250ml				2.50
Kinnie Zero 250ml				2.50
Fanta 250ml				2.50
Original Indian Tonic Water London Essence 200ml				3.00
Pomelo & Pink Pepper Tonic Water London Essence 200ml				3.00
Grapefruit & Rosemary Tonic Water London Essence 200ml				3.00
Blood Orange & Elderflower Tonic Water London Essence 200ml				3.00
Ginger Beer London Essence 200ml				3.00
Soda Water Britvic 250ml				2.50
Bitter Lemon Britvic 250ml				2.50
Dry Ginger Ale Britvic 250ml				2.50
Red Bull 250ml				4.00
Ice-tea Lemon PET 500ml				3.00
Ice-tea Peach PET 500ml				3.00
Orange Juice PKT 1lt				4.00
Pineapple Juice PKT 1ltr				4.00
Apple Juice PKT 1ltr				4.00
Cranberry Juice PKT 1ltr				4.00
Peach Juice PKT 1ltr				4.00

Prices Include VAT

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