



Experience Christmas

at

one 80

KITCHEN
AT MGARR YACHT MARINA, GOZO

FESTIVE EVENTS
PACKAGES 2024

THIS CHRISTMAS IS GUARANTEED TO BE FILLED WITH FUN, FOOD, DRINKS AND CELEBRATIONS AT one80!

Elevate your festive celebrations with a touch of cool sophistication
and a unique ambiance at Mġarr Marina, Gozo.

Our restaurant offers a versatile space to accommodate a variety of event types,
whether it's an intimate seated dinner party or a grand celebration for up to 100 guests.

For a truly exclusive experience, consider the private hire of our venue, a remarkable way to dazzle
your guests. And if you're in the mood for pre or post-event drinks, our connected bar – Ix-Xatt
at one80 – awaits you. You might even stumble upon one of our lively DJ sessions!

Looking for an extraordinary venue for your festive events? Ix-Xatt at one80
is also available for exclusive bookings, adding a unique twist to your celebrations.

Contact us to assist you in the planning and execution of your event.

E: gozo@one80.com.mt
W: one80.com.mt
T: +356 2156 3317

one80 Kitchen
Triq Martino Garces, Mġarr Yacht Marina, Gozo. GSM 2413

DRINKS ON ARRIVAL

(select one for all guests)

APERITIFS and BITTERS

FESTIVE SPARKLE - Glass 7pp

STEINBOCK ALCOHOL FREE SPARKLING | Weingut Dr. Fischer | Mosel | Germany - Glass 7pp

PROSECCO | Extra Dry | Gran Passione | Veneto | Italy - Glass 7.5pp

101 MARSOVIN BRUT ROSÉ | Marsovin | Malta - Glass 10pp

BELLINI CIPRIANI | White Peaches & Prosecco | Veneto | Italy - Glass 8pp

PINK GIRL FIZZ | Beefeater Pink Gin | Grapefruit essence | Prosecco - 8.5pp

ONE80 SPRITZ | Malfy Gin Arancia | Campari | Prosecco | soda water - 8pp

BERTA TONIC | San Nicolao Amaro Riserva | Blood Orange & Elderflower Tonic | chocolate bitters - 9pp

CAMPARI BAR

CAMPARI SLUSH | Shaken Campari on crushed ice - 6pp

CAMPARI TONIC - 6.5pp

AMERICANO | Campari | Martini Rosso | splash soda water - 6.5pp

NEGRONIS

CLASSICO | Campari | Martini Rosso | Beefeater Gin - 7.5pp

SBAGLIATO | Campari | Martini Rosso | Prosecco top up - 7.5pp

NEGRONI MEZCAL | Campari | Cinzano 1757 Vermouth di Torino Rosso | Mezcal - 10pp

WHITE NEGRONI | Beefeater Gin | Martini Extra Dry | Luxardo Bitter Bianco - 9.5pp

G & T's

BEEFEATER | dash tonic, fresh lemon wedge - 3.5pp

VOVIS MALTA RECIPE | original Indian tonic - 7pp

GUNPOWDER | pomelo and pink pepper tonic - 7pp

MONKEY 47 | grapefruit and rosemary tonic - 7.5pp

SILENT POOL | blood orange and elderflower tonic - 8.5pp

LIGHT BITES ON ARRIVAL - €4pp

Prices include VAT



SEATED STYLE MENUS

TA' PINU

WARM MALTESE LOAF **V**
house dip | EVOO

Starters to Share

TOASTED SOURDOUGH **V**
pesto Genovese | tomato and onions

FRESH FISH CARPACCIO
pink grapefruit | fennel | preserved lemon

PANZEROTTI
spianata | ricotta | spinach | pistou

Select Main

FRESH FISH FILLET
fresh mixed salad

BRAISED PORK COLLAR
pearl onion | pancetta | porcini mushrooms

BUTTERMILK CHICKEN THIGHS
maple glazed carrots | creamy mash | spicy mustard aioli

BUSIATE PESTO TRAPANESE **V**
ricotta salata | toasted almonds

SIDES

Roast Potatoes
Skinny fries

Select Dessert

STICKY TOFFEE PUDDING
panettone ice-cream

IMQARET
'helwa tat-Tork' ice-cream | Gozo honey

€40pp including VAT

Minimum number of guests: 12

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.



MALITA

WARM MALTESE LOAF **V**
house dip | EVOO

Starters to Share

FRESH FISH TARTARE
compressed cucumber | pickled shallots | crème fraiche

PORK SAUSAGES
house chutney

FOCACCIA **V**
fior di latte mozzarella | scamorza | fresh rosemary | confit garlic and cracked black pepper

Select Main

FRESH FISH FILLET
fresh mixed salad

BRAISED PORK COLLAR
pearl onion | pancetta | porcini mushrooms

FLAME GRILLED BAVETTE STEAK TAGLIATA
glazed roast vegetables

RISOTTO JERUSALEM ARTICHOKE **V**
crispy onions | salted peanuts

SIDES
Roast potatoes
Skinny fries

Select Dessert

STICKY TOFFEE PUDDING
panettone ice-cream

IMQARET
'helwa tat-Tork' ice-cream | Gozo honey

€45pp including VAT

Minimum number of guests: 12

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.

NIKOLAUS

WARM MALTESE LOAF **V**
house dip | EVOO

Starters to Share

PANELLE **V**
chickpea fritters | Gozo 'gbejna' | salt-baked beetroot | tomato and onion relish

CURED FRESH FISH
ginger | lime | spring onion dressing

SALUMI and BURRATINA
tomato and onion relish | house chutney | focaccia

CALAMARI FRITTI
zucchini | pickled cucumber | tartar sauce

Select Main

FRESH FISH FILLET
fresh mixed salad

BUTTERMILK CHICKEN THIGHS
maple glazed carrots | creamy mash | spicy mustard aioli

FLAME GRILLED GRAIN FED BEEF RIB-EYE STEAK
glazed roast vegetables

BUSIATE PESTO TRAPANESE **V**
ricotta salata | toasted almonds

SIDES
Roast potatoes
Skinny fries

Select Dessert

STICKY TOFFEE PUDDING
panettone ice-cream

IMQARET
'helwa tat-Tork' ice-cream | Gozo honey

€50pp including VAT

Minimum number of guests: 12

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.



GAUDOS

WARM MALTESE LOAF **V**
house dip | EVOO

Starters to Share

FRESH FISH TARTARE
compressed cucumber | pickled shallots | crème fraiche

CURED BEEF CARPACCIO
parmesan custard | semi-dried tomatoes | dried olives

SMOKED BBQ OCTOPUS
Gozo honey and soy glaze | pearl couscous salad | feta cheese

BUSIATE PESTO TRAPANESE **V**
ricotta salata | toasted almonds

Select Main

FRESH FISH FILLET
fresh mixed salad

VEAL MILANESE
friarielli | lemon and almond gremolata

USDA PRIME SIRLOIN STEAK
glazed roast vegetables

BURRATINA and FREGOLA SALAD **V**
roast spiced cauliflower | saffron | dates | Taggiasca olives

SIDES

Roast potatoes
Skinny fries

Select Dessert

STICKY TOFFEE PUDDING
panettone ice-cream

IMQARET
'helwa tat-Tork' ice-cream | Gozo honey

€60pp including VAT

Minimum number of guests: 12

V Vegetarian selection

Ingredients are not all listed on the menu.

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

ALL-SHARING FEAST MENU

WARM MALTESE LOAF ^V
house dip | EVOO

Starters to Share

FRESH FISH TARTARE
compressed cucumber | pickled shallots | crème fraiche

CURED BEEF CARPACCIO
parmesan custard | semi-dried tomatoes | dried olives

SMOKED BBQ OCTOPUS
Gozo honey and soy glaze | pearl couscous salad | feta cheese

PORK SAUSAGES
house chutney

MACCHERONI all' AMATRICIANA
guanciale | pecorino

Mains to share

SEAFOOD MIXED GRILL IN SEASON
cooked to chef's recommendation

MEAT BLOCK
a selection of different meats cooked to chef's recommendation

SIDES
Roast potatoes
Skinny fries

Select Dessert

IMQARET
Gozo honey

CANNOLI
filled with sheep's milk ricotta and candied peel | chocolate chips | pistachios

€65pp including VAT

Minimum number of guests: 12

^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.



SHARING FISH FEAST MENU

WARM MALTESE LOAF **V**
house dip | EVOO

Starters to Share

FRESH FISH CARPACCIO
pink grapefruit | fennel | preserved lemon

CURED FRESH FISH
ginger | lime | spring onion dressing

SMOKED BBQ OCTOPUS
Gozo honey and soy glaze | pearl couscous salad | feta cheese

CALAMARI FRITTI
zucchini | pickled cucumber | tartar sauce

FUSILLOTTI OCTOPUS BOLOGNESE
fresh chilli | sage

Mains to share

SEAFOOD MIXED GRILL IN SEASON
cooked to chef's recommendation

SIDES
Roast potatoes
Skinny fries

Select Dessert

IMQARET
Gozo honey

CANNOLI
filled with sheep's milk ricotta and candied peel | chocolate chips | pistachios

€65pp including VAT

Minimum number of guests: 12

V Vegetarian selection

Ingredients are not all listed on the menu.

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SHARING MEAT FEAST MENU

WARM MALTESE LOAF **V**
house dip | EVOO

Starters to Share

CURED BEEF CARPACCIO
parmesan custard | semi-dried tomatoes | dried olives

SALUMI and BURRATINA
tomato and onion relish | house chutney | focaccia

PANZEROTTI
spianata | ricotta | spinach | pistou

PORK SAUSAGES
house chutney

MACCHERONI all' AMATRICIANA
guanciale | pecorino

Mains to share

MEAT BLOCK
a selection of different meats cooked to chef's recommendation

SIDES
Roast potatoes
Skinny fries

Select Dessert

IMQARET
Gozo honey

CANNOLI
filled with sheep's milk ricotta and candied peel | chocolate chips | pistachios

€65pp including VAT

Minimum number of guests: 12

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.

PLANT BASED MENU

WARM MALTESE LOAF
house dip | EVOO

Starters to Share

BUTTERNUT SQUASH, GINGER AND SPRING ONION SOUP
coconut cream | herb oil

PANELLE
chickpea fritters | 'feta' | tomato and onion relish | toasted seeds

FREGOLA SALAD
roast spiced cauliflower | saffron | dates | Taggiasca olives

BUSIATE PESTO TRAPANESE
toasted almonds

Select Main

BRAISED CURRIED LENTILS
maple glazed carrots | friarelli | coconut shavings

FILO PIE
spinach and potato | 'Greek salad'

CHICKPEA BURGER
tomato relish | baby spinach | spicy 'mayo' | sweet potato fries

RISOTTO JERUSALEM ARTICHOKES
crispy onions | salted peanuts

Select Dessert

HOUSE-MADE SORBET

RASPBERRY CHEESECAKE
cashew nuts | coconut | mango sorbet

€42pp including VAT

Minimum number of guests: 12

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.

BEVERAGE OPTIONS

These packages are designed to complement a prebooked menu;
only apply for dining duration whilst seated at table.

Any Beverage Package selected includes the following per person;
½ bottle of the selected wine, still / sparkling wine, espresso

MALTA / GOZO DOK WINES

Caravaggio Chardonnay / Merlot, Marsovin, Malta - €16pp
1919 Girgentina / Gellewza, Marsovin, Malta - €18pp
Ulysses Chenin Blanc / Shiraz, Marsovin, Gozo - €19pp
Fenici Vermentino Viognier / Merlot Syrah, Meridiana Wine Estate, Ta' Qali, Malta - €20pp

MALTA / GOZO PREMIUM WINES

Antonin Blanc, Ramla Valley Estate, Gozo / Antonin Noir, Marnisi Estate, Marsaxlokk, Malta - €25pp
Isis Chardonnay / Melqart Cabernet Merlot, Meridiana Wine Estate, Ta' Qali, Malta - €25pp

SICILY and ITALY WINES

SurSur Grillo / Sherazade Nero D'Avola, Donnafugata, Sicily, Italy - €22pp
Etna Bianco Buonora / Etna Rosso Ghiaia Nera, Tasca D'Almerita, Sicily, Italy - €25pp
Fresco Di Masi Bianco / Rosso, Masi, Verona, Italy - €21pp
Rovereto Gavi / Le Orme Barbera D'Asti, Michele Chiarlo, Piemonte, Italy - €22pp

FRANCE WINES

Domaine de Vedilhan Viognier / Syrah, Languedoc Roussillon, France - €20pp

NEW WOLRD WINES

Meerendal Chenin Blanc / Pinot Noir, Meerendal Wine Estate, South Africa - €20pp
Montes Sauvignon Blanc Reserva / Merlot Reserva, Montes, Colchagua Valley, Chile - €25pp

Add €5 supplement for free flowing throughout food service duration

Please inquire for a wider variety of Wines from our Wine List.

NON-ALCOHOLIC PACKAGE A - €8pp

2 soft drinks, still / sparkling water, fruit juices, espresso

NON-ALCOHOLIC PACKAGE B - €16pp

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



TIMED BAR PACKAGES

(seated or standing)

OPEN BAR PACKAGE – STANDARD

Prosecco, house wines,
beers on tap (Cisk, Cisk Excel, Blue Label Smooth & Creamy, Strongbow Dark Fruit),
soft drinks, fruit juices, still / sparkling water, coffee

€15pp first hour
50% discount additional hours

OPEN BAR PACKAGE – DE LUXE

House brands spirits and liqueurs, Spritzers, Prosecco, house wines,
beers on tap (Cisk, Cisk Excel, Blue Label Smooth & Creamy, Strongbow Dark Fruit),
soft drinks, fruit juices, mixers, still / sparkling water, coffee

€20pp first hour
50% discount additional hours

OPEN BAR PACKAGE – PREMIUM

House and premium brands spirits and liqueurs, Spritzers, Prosecco, local and imported wines,
beers on tap (Cisk, Cisk Excel, Blue Label Smooth & Creamy, Strongbow Dark Fruit),
imported beers, ciders, energy drinks,
soft drinks, fruit juices, mixers, still / sparkling water, coffee

€25pp first hour
50% discount additional hours

COCKTAILS PACKAGE

Free flowing - Select 3 alcoholic and 1 non-alcoholic cocktails from our list,
House and premium brands spirits and liqueurs, Spritzers, Prosecco, local and imported wines,
beers on tap (Cisk, Cisk Excel, Blue Label Smooth & Creamy, Strongbow Dark Fruit),
imported beers, ciders, energy drinks,
soft drinks, fruit juices, mixers, still / sparkling water, coffee

€30pp first hour
50% discount additional hours

Please inquire for stand-up style events.



TERMS AND CONDITIONS

1. CATERING AND LOGISTICS

- one80 Kitchen 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 Kitchen's catering facilities.
- one80 caters for whole cakes options on request. 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 Kitchen 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 Kitchen, Mgarr Gozo" and must include client's contact mobile number and ID number.
- Address: one80 Kitchen, Triq Martino Garces, Mgarr, Gozo. GSM2413.
- Labour Hours are included in the rates quoted.
- Should the event be cancelled for no particular decent 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.



one80™

one80.com.mt



one80
KITCHEN • LOUNGE
MELLIEHA

one80
ST. CHRISTOPHER STR.
VALLETTA

one80
KITCHEN
AT PORT VECCHI MARINA, GOZO

IX-XATT
AT one80

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IZAKAYA • 居酒屋