

THE CONCEPT

easy, fresh Mediterranean flavours at Mgarr Marina



APERITIFS and BITTERS		TWISTED SIGNATURES		CIDERS	
STEINBOCK ALCOHOL FREE SPARKLING Weingut Dr. Fischer Mosel Germany	Glass 8	KINNIE SPRITZ Aperol Martini Fiero Cynar Prosecco Kinnie Creole Bitters	9	STRONGBOW DARK BERRIES on tap	300ml 4 500ml 6.5
PROSECCO Extra Dry Gran Passione Veneto Italy	Glass 8.5	BLUEBERRY and WATERMELON MARGARITA Jose Cuervo Silver Cointreau lime juice watermelon syrup blueberries	10	THATCHERS GOLD CIDER	500ml 6.5
101 MARSOVIN BRUT ROSÉ MARSOVIN MALTA	Glass 12	ONE80 COLADA Havana Club 3 Años strawberry liqueur mango purée coconut cream lime juice	12	THATCHERS BLOOD ORANGE CIDER	500ml 6.5
BELLINI CIPRIANI White Peaches & Prosecco Veneto Italy	Glass 9.5	SMOKEY CAMPARI FIZZ Campari Mezcal Elderflower liqueur Prosecco	12	GOZO LORD CHAMBRAY CRAFT BEERS (Gluten Free)	
ONE80 SPRITZ Mafy Gin Arancia Campari Prosecco soda water	9.5	TROPIC CAIPIRINHA Pitú Cachaça passion fruit purée lime wedges passionfruit	12	GRAND HARBOUR Best Bitter - ABV 3.9%	300ml 5.75
BERTA TONIC San Nicolao Amaro Riserva Blood Orange & Elderflower Tonic chocolate bitters	11	CITRUS MULE House-infused citrus Absolut orange and lime juice London Essence Ginger Beer	12	SAN BLAS English IPA - ABV 5.9%	300ml 5.75
WHITE NEGRONI The Botanist Gin Martini Extra Dry Luxardo Bitter Bianco	12			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 2/3)	
GILLARDEAU OYSTERS	6 each	SPAGHETTI ANCHOVIES kalamata olives semi-dried tomatoes salsa verde evoo	17 21	SEAFOOD and SHELLFISH TOWER crudi flamed shellfish fritti	85
LANGOUSTINES	8 each	LINGUINE COZZE E VONGOLE mussels and clams bottarga soft herbs	18 22	LINGUINE DI GRAGNANO LOBSTER and PRAWNS whole fresh lobster prawns bisque	60
LOCAL KING PRAWNS	9 each	OCTOPUS and 'NDUJA RAVIOLI pumpkin sage pine nuts	17 21	SEAFOOD MIXED GRILL steak fillet flamed shellfish chef's pick	85
PRAWN CARPACCIO cucumber relish fennel preserved lemon	19	GNOCCHETTI SARDI local pork sausage dried pepper gbejna fennel pangrattato	16 20	MEAT BLOCK chargrilled beef bavette tagliata pork milanese BBQ chicken thighs pork sausage shallots, oyster and chestnut mushrooms crispy onion rings crushed peppercorn sauce fresh crisps	85
FRESH FISH TARTARE lilliput capers pickled shallots crème fraiche	17	FUSILLOTTI SHORT RIB RAGÙ Parmigiano Reggiano	16 20	FLAME GRILLED USDA CHATEAUBRIAND 700grms shallots, oyster and chestnut mushrooms crispy onion rings classic béarnaise sauce fresh crisps	88
CURED BROWN MEAGRE ginger lime seaweed salad cream spring onion dressing	17	BUSIATE PESTO TRAPANESE V ricotta salata toasted almonds	15 19		
		RISOTTO PRAWNS calamari light bisque preserved lemon dill	18 22		
		RISOTTO PEAS V chèvre lime tarragon	15 19		

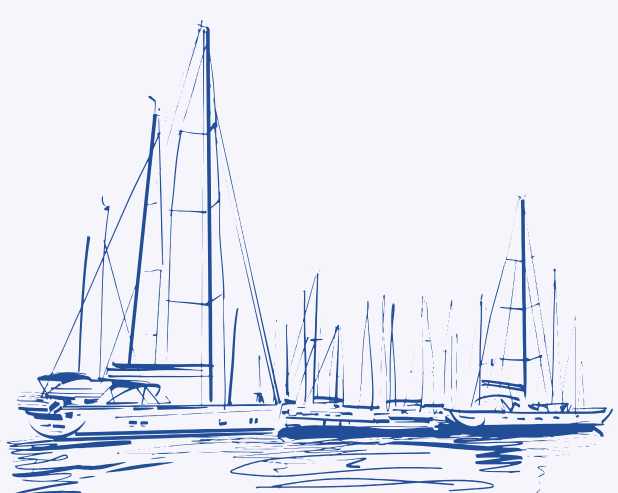
STARTERS		MAINS		EXTRA SAUCES	
TODAY'S SOUP V seasonal fresh market produce	12	FRESH MEDITERRANEAN FISH fresh mixed salad	Market price	PORCINI MUSHROOMS	4
ARANCINI CACIO E PEPE V truffle aioli	15	SEAFOOD MIXED GRILL chef's 3 picks of the day (off the bone)	36	CRUSHED PEPPERCORN	4
FRIED MOZZARELLA DI BUFALA prosciutto San Daniele date, apricot and walnut chutney	16	SMOKED OCTOPUS Gozo honey and soy glaze niçoise salad	29	CLASSIC BÉARNAISE	4
PULPETTI tan-NEONATI Summer slaw	16	BURRATINA and FREGOLA SALAD V roast spiced cauliflower saffron dates Taggiasca olives	20	GORGONZOLA DOLCE	4
PORK TERRINE piccalilli mustard	16	BBQ CHICKEN THIGHS remoulade chicken kiev mustard	27		
CALAMARI FRITTI zucchini pickled cucumber tartar sauce	16	PORK MILANESE friarielli lemon and almond gremolata aioli	27		
CARPACCIO OF CURED BEEF parmesan custard semi-dried tomatoes Taggiasca olives	18	LAMB RUMP pearl couscous chèvre mint yoghurt dressing harissa	28		
BEEF and PORK MEATBALLS onion stew bone marrow gherkin relish sourdough	15	CHARGRILLED BEEF BAVETTE TAGLIATA rocket leaves semi-dried tomatoes Parmigiano Reggiano shavings	28		

BIG STARTERS TO SHARE (for 2/3)		EXTRA SIDES		PLANT BASED	
FISH CRUDI ON ICE TRAY Gillardeau oysters langoustines king prawns carpaccio tartare cured	68	ROAST POTATOES	6	TODAY'S SOUP seasonal fresh market produce	12
SAUTÉED MUSSELS ginger lemon grass and chillies coconut toasted sourdough	35	TRIPLE COOKED FRESH CHIPS	6	VEGETABLE EMPANADA hummus harissa	14
FRITTURA DI PESCE calamari white bait king prawns white fish pickled cucumber tartar sauce	40	FRIES - SKINNY / SWEET POTATO	6	FREGOLA SALAD roast spiced cauliflower saffron dates Taggiasca olives	18
ONE80 PLANK meatballs and onion stew arancini cacio e pepe fried mozzarella di bufala salumi pork terrine date, apricot and walnut chutney breads and crackers	42	FRESH CRISPS cracked black pepper	8	BUSIATE PESTO TRAPANESE toasted almonds	15 19
		FRESH MIXED LEAF SALAD	8	RISOTTO PEAS lime tarragon	15 19
		NIÇOISE SALAD	10	BURGER spiced vegetable pakora 'vegan cheese' fig jam pickled cucumber sweet potato fries	18
		SHALLOTS, OYSTER and CHESTNUT MUSHROOMS	8	LENTIL 'MEATBALLS' piccalilli triple cooked chips	20
				FILO PIE sweet potato and spinach warm bean salad sweet potato fries	23

GOURMET DOUBLE BEEF BURGER IN RUSTIC SOURDOUGH	18
flame grilled beef patties mature cheddar crispy lettuce tomatoes and red onion smoked bacon gherkins triple cooked fresh chips house burger sauce	

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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