



MENU

one 80

KITCHEN • LOUNGE

SNACKS

GILLARDEAU OYSTERS mignonette	6 per piece
SALT COD CROQUETTES citrus aioli	9
DEEP FRIED STUFFED GREEN OLIVES tuna, capers, parsley	6
STRACCIATELLA BRUSCHETTA V local tomatoes, tapenade	9
ARANCINI CACIO E PEPE V pecorino fondue	7
POTATO AND ZUCCHINI TERRINE 'nduja mayo	8
PANZEROTTI mortadella, provolone and pistachio	8

STARTERS

ALJOTTA Maltese fish soup	13
TUNA ON TOAST provolone cheese, wasabi mayo, Tropea onion	14
CARPACCIO OF FRESH FISH IN SEASON mango, avocado, almonds	16
CALAMARI RIPIENI stuffed calamari, tomato and marjoram sauce	16
TUNA TARTARE avocado, ginger	15
CHARCOAL GRILLED OCTOPUS stracciatella, dry cherry tomatoes, olive and caper sauce	18
IMPEPATA DI COZZE steamed mussels, soft herbs, garlic crostini	16
BEEF CARPACCIO 'AL COLTELLO' pine nuts, rucola, Parmesan, truffle oil	18
HOUSE MADE PORK, BLACK TRUFFLE AND PISTACHIO SAUSAGES cannellini beans, 'nduja sauce	14
AUBERGINE PARMIGIANA V	15
HOMEMADE FOCACCIA dried cherry tomatoes, prosciutto di Parma, burrata, local rucola	14

SHARING DISHES

for 2 persons or more

CRUDO OF SHELLFISH AND SEAFOOD PLATE Gillardeau oysters, king prawns, langoustines, tartare, carpaccio, ceviche of fresh fish	85
FRITTURA DI PESCE local white fish, calamari, king prawns, white bait, zucchini, tartar sauce	35
one80 PLANK arancini cacio e pepe, potato and zucchini terrine, mortadella and pistachio panzerotti, homemade focaccia, stracciatella bruschetta, deep fried stuffed green olives	38

SALADS

WATERMELON, FRIGGITELLI SALAD V feta, spring onions	21
ĠBEJNA SALAD V dried local sheep cheese, tomatoes, rocket, black olives, capers from Gozo, tomato cracker	22
SUMMER VEGETABLES SALAD V grilled vegetables, cherry tomatoes, cucumber, basil, balsamic vinegar from Modena	23

HOUSE MADE FRESH PASTA AND RISOTTO

LINGUINE LOBSTER bisque	32
PACCHERI 'STUFFAT TAL-QARNIT' octopus stew, calamata olives, marjoram	14 18
TAGLIOLINI RED PRAWNS prawn bisque, red prawn tartare, stracciatella	18 22
BLACK RAVIOLI WITH SEABASS asparagus, prawn sauce	15 19
SPAGHETTI PUTTANESCA plum tomatoes, black olives, capers, anchovies, fresh parsley	13 17
SEDANINI CARBONARA	14 18
GNOCCHI SORRENTINA V tomato sauce, mozzarella, basil	17
MACCHERONI AL TORCHIO mushrooms, guanciale, thyme jus	14 18
RISOTTO ALLA PESCATORA seafood risotto	20 24
ROASTED AND SMOKED PEPPER RISOTTO V crispy Padrón peppers, gremolata	16 20

MAINS

<p>LOCALLY CAUGHT FRESH FISH fresh mixed salad</p>	<p>market price</p>
<p>SEAFOOD GRILL chef's 3 picks of the day (off the bone)</p>	<p>36</p>
<p>FISH AND CHIPS hand-cut triple cooked chips, tartar sauce, crushed peas</p>	<p>24</p>
<p>TUNA TAGLIATA asparagus, ginger, radish and Caciocavallo</p>	<p>25</p>
<p>SPATCHCOCK CHICKEN Summer slaw, triple cooked chips</p>	<p>26</p>
<p>'LA PORCHETTA' slow roasted pork belly, dried herbs, salsa verde</p>	<p>26</p>
<p>BRACIOLE DI VITELLO veal involtini, caciocavallo cheese, mortadella, Tropea onion</p>	<p>28</p>
<p>BEEF WELLINGTON (please allow 30 minutes) honey glazed carrots, bone marrow gravy</p>	<p>36</p>
<p>SQUASH, BROAD BEAN AND RICOTTA PIE ✓ season salad</p>	<p>22</p>

FIRE GRILLED BUTCHER'S BLOCK

<p>ARGENTINA GRAIN FED BEEF RIB-EYE</p>	<p>35</p>
<p>USDA PRIME SIRLOIN STEAK</p>	<p>45</p>
<p>URUGUAY ANGUS BEEF RUMP TAGLIATA</p>	<p>28</p>
<p>USDA CHATEAUBRIAND (serves 2 or more)</p>	<p>13 per 100grms</p>
<p>THE MEAT BOARD 1KG (serves 2) beef rib-eye, rump steak, veal involtini, spatchcock chicken, marinated grilled vegetables, chimichurri</p>	<p>80</p>
<p>ONE80 GOURMET BURGER IN BRIOCHE BUN beef patty, provolone cheese, fresh tomatoes, fresh local rucola, crispy pancetta, garlic mayo sauce, caramelized onions, hand-cut triple cooked chips</p>	<p>18</p>
<p>EXTRA SAUCES</p>	
<p>Bone marrow gravy</p>	<p>4</p>
<p>Creamy porcini, field mushrooms</p>	<p>4</p>
<p>Green peppercorn pepper</p>	<p>4</p>
<p>Chimichurri</p>	<p>4</p>

EXTRA SIDES

Hand-cut triple cooked chips	8
Sweet potato fries	8
Truffle and Parmesan fries	8
Potato terrine	8
Mixed leaves salad, house vinaigrette	6
Cherry tomato salad, black olives, mint	6
Sautéed onions, oyster and chestnut mushrooms	8
Friggitelli peppers, lemon, chili	9
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
TEMPURA SPRING ONIONS romesco	12
MELANZANA IN CARROZZA tomato fondue	16
BABY CARROTS chickpea hummus, chimichurri	18
SPAGHETTI plum tomatoes, black olives, capers, fresh parsley	13 17
ROASTED AND SMOKED PEPPER RISOTTO crispy Padrón peppers, gremolata	16 20
BELL PEPPERS AND CHICKPEA BURGER sweet potato fries, 'mayo'	18
SUMMER VEGETABLES SALAD grilled vegetables, cherry tomatoes, cucumber, basil, balsamic vinegar from Modena	23

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

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

CARPACCIO OF FRESH FISH IN SEASON
mango, avocado, almonds

CALAMARO RIPIENO
stuffed calamari, tomato and marjoram sauce

IMPEPATA DI COZZE
steamed mussels, soft herbs, garlic crostini

HOUSE MADE PORK, BLACK TRUFFLE AND PISTACHIO SAUSAGES
borlotti beans, 'nduja sauce

AUBERGINE PARMIGIANA **V**

MAINS

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

SEASONAL FRESH FISH FILLET
local tomatoes, calamata olives, Tropea onions, basil

SPAGHETTI PUTTANESCA
plum tomato sauce, black olives, capers, anchovies, fresh parsley

SEDANINI CARBONARA

BRACIOLE DI VITELLO
veal involtini, caciocavallo cheese, mortadella, Tropea onion

ĠBEJNA SALAD **V**
fresh rucola, onion, black olives, capers from Gozo, fresh tomato cracker, EVOO

DESSERTS

ALMOND PRALINE PARFAIT
espresso crème anglaise

IMQARET
halva ice-cream, Mellieħa honey

HOUSE MADE ICE-CREAM / SORBET

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