



APERITIFS and BITTERS

Prosecco Extra Dry, Borgo Molino <i>(by the Glass)</i>	7.00
Vodka Martini – <i>Shaken or Stirred</i> Stolichnaya Vodka, Martini Extra Dry, green olives	7.50
Pink Gin Fizz – <i>Malfy Pink Gin, Prosecco</i>	7.50
Margarita – <i>Jose Cuervo Tequila, Triple Sec, freshly squeezed lime juice, salt</i>	7.50

Berta Tonic – <i>Beefeater Gin, Berta Il 28 Di Via San Nicolao Riserva, F & S Ltd Natural Indian Tonic Water</i>	7.50
Spritzers – <i>Aperol / Campari / Limoncello</i>	7.50
Manhattan – <i>Canadian Club Whiskey, Martini Rosso, Aromatic Bitters</i>	7.50
Negroni Classico – <i>Campari, Martini Rosso, Beefeater Gin</i>	7.50

ICE COLD CIDERS

Strongbow Dark Berries on draught	half 3.50 pint 5.50
Bulmers Original	6.50
Old Mout Kiwi & Lime	6.50
Old Mout Passionfruit & Apple	6.50

SMALL PLATES

Cicchetti, tapas, meze and small eats are small size dishes. You can make a meal of them by ordering several plates and share them between all at table.

Crostini, V ✓ <i>local tomatoes, fresh basil, garlic and EVOO</i>	4
Nocellara olives and tapenade V ✓	6
Bread tin, V <i>a mix of traditional artisanal breads and grissini, caramelised onion jam butter, one80 EVOO</i>	6
Burratina, V <i>romesco sauce, torched cherry tomatoes</i>	7
Gillardeau oysters, <i>shallots vinaigrette</i> (each)	4.50
Local red king prawns crudi (each) 6 cooked (each) 6.50	
Fresh fish tartar, <i>lilliput capers, cucumbers and basil</i>	8
Crudo of fresh fish in season, <i>'xwejni' sea salt, EVOO</i>	9
Fassona beef tartar, <i>egg yolk purée, gherkin textures</i>	8
Pulpetta tan-neonati, <i>neonati patty</i> (each)	4
Free range Scotch egg, <i>garlic aioli</i>	5
Focaccia Gozitana, <i>sliced potatoes, fennel seeds, onions, anchovies, fresh sheep cheese</i>	6
Pizzetta burrata, <i>fresh basil and EVOO</i> V	7
Breaded falafel, <i>spiced tomato sauce</i> V ✓	6
Pork sausage coil, <i>house tomato chutney</i>	7
Battered soft shell crab slider, <i>crispy lettuce, pickled cucumber, fresh ginger and lime mayo</i> (each)	8
Flame grilled beef slider, <i>classic BLT, mature cheddar and tomato chutney</i> (each)	8
Pan fried pine smoked octopus, <i>romesco sauce, torched cherry tomatoes</i>	9
Cauliflower, V ✓ <i>roasted, couscous, purée, fresh herbs oil</i>	8
Tenderstem broccoli, V ✓ <i>pistachio, crispy tofu</i>	9
Aljotta, <i>traditional Maltese fish soup</i>	8
Marinated fried chicken thighs, <i>harissa tomato ketchup</i>	14
Fritto misto, <i>lightly battered calamari, octopus, seasonal fresh fish, zucchini, pickled cucumber and smoked paprika mayo</i>	15
Char-grilled sirloin 150grms, <i>king oyster mushroom, wild spinach, crispy onion rings</i>	16

REGULAR PLATES

Fresh line caught Mediterranean fish <i>prepared to Chef's recommendation</i> per 100grms	6
Tender leaf and herb salad, V ✓ <i>beetroot, citrus segments, candied pecans, radish</i>	15
Seared beef salad, <i>cos lettuce, rucola, fennel, Grana Padano shavings</i>	17
Char grilled cauliflower steak, V ✓ <i>chestnut mushrooms and cashew nut cream sauce</i>	18
Octopus stew, <i>garlic crostini</i>	22
Pan roasted lamb rump, <i>tenderstem broccoli, pangrattato, Pecorino shavings, black garlic</i>	25
Seafood grill, <i>whole, fillet, mixed shellfish</i>	35
Flame grilled USDA Sirloin 350grms <i>root vegetables, caramelised onion jam butter</i>	30

IN BRIOCHE BUNS

Crab burger, <i>battered soft shell crab, crispy lettuce, pickled cucumber, fresh ginger and lime mayo, hand cut fresh chips</i>	16
Double beef burger, <i>flame grilled beef patties, classic BLT, mature cheddar, tomato chutney, hand cut fresh chips</i>	15

PASTA and RISOTTO

Spaghetti di Gragnano, <i>cozze e vongole in bianco, cherry tomatoes</i>	13 / 16
Pappardelle, <i>prawns, prosciutto, tossed in a prawn bisque, herb pangrattato</i>	13 / 16
House Agnolotti, V <i>filled with Gozo gbejna and honey, traditional tomato sauce</i>	11 / 14
Paccheri, <i>rabbit ragù, peas</i>	12 / 15
San Maiolo Carnaroli risotto, <i>mussels and saffron</i>	13 / 16
San Maiolo Carnaroli risotto, V <i>butternut, fried gbejna, rosemary</i>	11 / 14

LARGE PLATES

Seafood and shellfish tower, <i>crudi, shellfish, fritti</i>	60
Linguine di Gragnano <i>with lobster</i>	48
Roasted boneless whole chicken, <i>marinated in lemon and thyme, garlic aioli mayo</i>	36
Flame grilled USDA Chateaubriand 700grms, <i>sautéed shallots, porcini and chestnut mushrooms, classic Béarnaise sauce, crispy onion rings</i>	75
Meat plank 1kg, <i>chargrilled hanger steak, USDA Sirloin, marinated fried chicken, pork sausage coil, Scotch egg, sautéed shallots, porcini and chestnut mushrooms, on the vine cherry tomatoes, roasted garlic half, peppered sauce</i>	70

SIDE DISHES

Hand-cut fresh chips V ✓	4
Rosemary salt fries V ✓	4
Thin-cut sweet potato fries V ✓	4
Roast potatoes, V ✓ <i>fennel seeds, onions and garlic</i>	4
Creamy mash potatoes V	4
Green salad and Grana Padano shavings V	4
Fresh caponata V ✓	4
Root vegetables, V ✓ <i>burned onions, carrots, celeriac, parsnip</i>	6

one80 SHARING FEAST MENU

for larger groups of 6 +	per person 40
Bread board	
Nocellara olives and tapenade V	
Crudo of fresh fish in season	
Fassona beef tartar	
Breaded falafel V ✓	
Pulpetti tan-neonati	
Pork sausage coil	
Paccheri, <i>rabbit ragù, peas</i>	
Chargrilled hanger steak	
Fresh fish fillets in season	
Imqaret	
Halva parfait millefoglie	

one80 Plank (for 2) <i>crostini, local tomatoes, fresh basil, garlic and EVOO, prosciutto crudo, mortadella tartufata, burrata, grilled casutin, free range Scotch egg, pork sausage coil, pane bruciato, grissini artigianali, house tomato chutney</i>	26
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Have you visited our other Kitchen in Mellieħa yet?

www.one80.com.mt



Signature selection

V Vegetarian selection **✓** Vegan selection

Please enquire to view our Allergens Menu

Prices include VAT