



| APERITIFS and BITTERS | | CAMPARI BAR | | ICE COLD CIDERS | |
|---------------------------------------------------------------|------|------------------------------------------------------------|------|-----------------------------------|--------------------------|
| Prosecco Extra Dry, Borgo Molino <i>(by the Glass)</i> | 7.50 | Campari Slush <i>Shaken Campari on crushed ice</i> | 7.50 | Strongbow Dark Berries on draught | 300ml 4.00 500ml 6.50 |
| Pink Gin Fizz <i>Malfy Pink Gin, Prosecco</i> | 8.00 | Campari Tonic | 8.00 | Thatchers Gold | 500ml 6.50 |
| Spritzers <i>Aperol / Campari / Limoncello</i> | 8.00 | Americano | 8.00 | Old Mout Kiwi & Lime | 500ml 6.50 |
| Vodka Martini <i>Shaken or Stirred</i> | 8.00 | <i>Campari, Martini Rosso, splash soda water</i> | | Old Mout Pineapple & Raspberry | 500ml 6.50 |
| <i>Absolut Blue Original, Martini Extra Dry, green olives</i> | | Negronis | | | |
| Manhattan <i>Canadian Club Whiskey,</i> | 8.00 | Classico <i>Campari, Martini Rosso, Beefeater Gin</i> | 8.00 | | |
| <i>Martini Rosso, Aromatic Bitters</i> | | Sbagliato <i>Campari, Martini Rosso, Prosecco top up</i> | 8.00 | | |
| | | Mezcal <i>Campari, 1757 Vermouth di Torino, Mezcal</i> | 9.00 | | |

| SMALL PLATES | |
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| Cicchetti, tapas, meze and small eats are small size dishes. Make a meal of them by ordering several plates and share between all at table. | |
| OVEN BAKED and LARDER | |
| Maltese bread crostini, V V <i>local tomatoes, garlic, basil and EVOO</i> | 4 |
| Olives, Nocellara and Taggiasca olives, V V <i>lingue, pane bruciato</i> | 6 |
| Bread tin, V V <i>traditional artisanal breads, whipped butter, smoked salt, one80 EVOO</i> | 7 |
| Focaccia Gozitana, <i>sliced potatoes, fennel seeds, onions, anchovies, Gozo gbejna</i> | 6 |
| Sourdough pizzetta, <i>tomatoes, burrata, fresh basil</i> V | 7 |
| Burratina, <i>romesco, heritage tomatoes</i> V | 7 |
| Local tomatoes gazpacho, <i>basil</i> V V | 8 |
| CRUDI | |
| Gillardeau oysters <i>(each)</i> | 4.50 |
| Local red king prawns <i>crudi (each)</i> | 6 |
| | <i>cooked (each)</i> 6.50 |
| Fresh fish tartar, <i>lilliput capers, lightly pickled kohlrabi, seaweed pearls</i> | 8 |
| Crudo of fresh fish in season, <i>'xwejni' sea salt, EVOO</i> | 9 |
| USDA beef carpaccio, <i>pine nuts, rucola, Parmigiano Reggiano, EVOO</i> | 9 |
| FRITTI | |
| Free range classic Scotch egg, <i>garlic aioli</i> | 6 |
| Breaded soft shell crab slider, <i>crispy lettuce, pickled cucumber, carrot yoghurt sauce</i> | 9 |
| Pulled lamb shoulder croquettes, <i>bagno cauda, olive soil</i> | 14 |
| Fritto misto, <i>lightly battered calamari, whitebait, seasonal fresh fish, zucchini, pickled cucumber, dill mayo</i> | 17 |
| PAN FRIED and GRILL | |
| Pulpetta tan-neonati, <i>neonati patty</i> | 6 |
| Seared sesame crusted tuna, <i>ginger and Spring onion emulsion</i> | 9 |
| Pan fried smoked octopus, <i>torched cherry tomatoes, pesto</i> | 9 |
| Pork sausage coil, <i>house tomato chutney</i> | 8 |
| Flame grilled beef slider, <i>classic BLT, mature cheddar and tomato chutney</i> | 8 |
| BBQ Aubergine, <i>butterbean salad, baba ganoush</i> V V | 8 |
| Corn, <i>charred baby corn,</i> V V <i>corn salsa, corn purée, pop corn</i> | 9 |
| Fresh mussels bowl, <i>in a saffron sauce</i> | 15 |
| BBQ chicken thigh skewer, <i>marinated in lemon and thyme, peanut sauce</i> | 15 |
| Char-grilled sirloin 150grms, <i>celeriac and truffle purée, celeriac slaw, crispy onion rings</i> | 16 |

| REGULAR PLATES (for 1) | |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------|
| Fresh line caught Mediterranean fish <i>prepared to Chef's recommendation</i> | <i>per 100grms</i> 6 |
| Pan seared local tuna steak, <i>cooked in a caper sauce</i> | 26 |
| Tender leaf fresh salad, V V <i>butterbeans, tofu, pomegranate, peanut sauce</i> | 16 |
| Open celeriac lasagne, V V <i>celeriac and barley 'bolognese', celeriac crisps, 'cheese', Balsamico</i> | 18 |
| Grilled Iberico pork chop, <i>baby corn and salsa, black garlic</i> | 25 |
| Seafood grill | 35 |
| Flame grilled fresh beef rib-eye 350grms, <i>mushrooms ketchup, baby carrots</i> | 29 |
| Double beef burger in brioche bun <i>flame grilled beef patties, classic BLT, mature cheddar, tomato chutney, hand cut fresh chips</i> | 15 |
| PASTA and RISOTTO | |
| Spaghetti, <i>vongole in bianco, cherry tomatoes</i> | 13 / 16 |
| Taglierini, <i>fresh prawns tossed in a prawn bisque, herb pangrattato</i> | 14 / 17 |
| Ravjul tan-nanna, V <i>filled with Gozo ricotta and spinach, traditional tomato sauce, sun-dried tomatoes</i> | 11 / 14 |
| Gnocchetti sardi, <i>Maltese sausage ragù</i> | 12 / 15 |
| San Maiolo Carnaroli risotto, <i>calamari, chorizo, grilled baby squid, tomato jam</i> | 13 / 16 |
| San Maiolo Carnaroli risotto, V <i>courgettes, pesto, stracciatella di Bufala</i> | 12 / 15 |
| one80 Plank (for 2) | 28 |
| <i>Maltese bread crostini with local tomatoes, garlic, basil and EVOO, prosciutto crudo, mortadella tartufata, burratina, grilled casutin, free range Scotch egg, pork sausage coil, house tomato chutney</i> | |
| <i>Grissini artigianali, lingue, pane bruciato</i> | |

| LARGE PLATES (for 2) | |
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| Seafood and shellfish tower, <i>crudi, shellfish, fritti</i> | 70 |
| Linguine di Gagnano <i>with lobster</i> | 48 |
| All chicken board, <i>pan seared chicken breast, BBQ chicken thigh skewers, charred drumsticks, fresh heritage tomatoes, garlic aioli</i> | 36 |
| Meat plank 1kg, <i>chargrilled hanger steak, chicken drumsticks, pork sausage coil, pulled lamb croquettes, Scotch egg, sautéed shallots, porcini and chestnut mushrooms, on the vine cherry tomatoes, roasted garlic half, peppered sauce</i> | 70 |
| Flame grilled USDA Chateaubriand 700grms, <i>sautéed shallots, porcini and chestnut mushrooms, classic Béarnaise sauce, crispy onion rings</i> | 75 |
| EXTRA SIDE DISHES | |
| Truffle creamy mash potatoes V | 5 |
| Hand-cut fresh chips V V | 4 |
| Rosemary salt fries V V | 4 |
| Sweet potato fries V V | 4 |
| Roast potatoes, V V <i>fennel seeds, onions and garlic</i> | 4 |
| Fresh mixed salad V V | 4 |
| Fresh caponata V V | 5 |
| Sautéed mixed vegetables V V | 5 |
| SHARING FEAST MENU | |
| for larger groups of 6 + 45 per person | |
| Bread board | |
| Olives, Nocellara and Taggiasca olives V | |
| Crudo of fresh fish in season | |
| Beef carpaccio | |
| BBQ Aubergine V V | |
| Pulpetti tan-neonati | |
| Pork sausage coil | |
| Gnocchetti sardi, <i>Maltese sausage ragù</i> | |
| Chargrilled hanger steak | |
| Fresh fish fillets in season | |
| Imqaret | |
| Millefoglie | |
| Signature selection | |
| V Vegetarian selection V V Vegan selection | |
| Please enquire to view our Allergens Menu | |
| Prices include VAT | |



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www.one80mellieha.com.mt