


BREAKFAST (08:30hrs till 11:00hrs)**PASTRIES and FRUIT**

Traditional Gozo pastizzi V	peas / ricotta	1.00 each
Freshly baked croissants V	plain	2.00
	chocolate	3.00 each
Cinnamon dusted doughnuts V	jam chocolate sweet ricotta	3.00 each
Seasonal fresh fruit plate V 		7.50



BREADS, GRAINS and PANCAKES

Breads and spreads V		8.00
<i>bread tin with strawberry jam, chocolate spread, Gozo honey, salted butter</i>		
Monte Cristo sandwich		8.00
<i>smoked ham and mature cheddar in Maltese bread, pan fried in an egg and milk mix</i>		
French toast, <i>berries compote and sweet ricotta on a brioche loaf</i> V		7.50
one80 Granola V 		7.00
<i>Greek yoghurt, berries compote, seeds, dried fruits and nuts</i>		
Stack of fluffy pancakes <i>with chocolate and hazelnut spread, banana and roasted hazelnuts</i> V		7.00


EGGS

Your choice of eggs on toasted Maltese bread V	scrambled poached fried	6.00
XL omelette V		8.00
<i>with mature cheddar and mushrooms, cherry tomatoes, toasted Maltese bread</i>		
Eggs Benedict		10.50
<i>two poached eggs on a toasted brioche loaf, crispy bacon, pickled shallot, chive, hollandaise sauce, lightly battered onions</i>		
Eggs Royale		11.00
<i>two poached eggs on toasted brioche loaf, smoked salmon, avocado, hollandaise sauce, potato airbags</i>		

PLATES

Smashed avocado and local rocket leaves <i>on a warm rye loaf</i> V 		8.00
Traditional full English breakfast		12.00
<i>cumberland sausages, crispy bacon rashers, fried eggs, sautéed chestnut mushrooms, grilled cherry tomatoes, house baked pinto beans, toasted Maltese bread and butter</i>		
Full vegan breakfast V 		12.00
<i>cajun chickpea and tomato cassoulet, scrambled tofu, sautéed mushrooms, avocado, corn salsa, toasted Maltese bread</i>		



V Vegetarian selection
 Vegan selection

Prices include VAT

one80 at Home Menu (online)



one80 Kitchen, Mgarr Gozo

Fresh orange juice	3.00
Glass cold / warm milk	2.50
Harrogate still water	330ml 2.50 750ml 4.00
Harrogate sparkling water	330ml 2.50 750ml 4.00
Instant coffee	black 2.00 with milk 2.25
Americano	2.35
Cappuccino	2.80
Latte macchiato	2.90
Café mocha	3.00
Iced coffee	classic 3.00 with ice-cream 5.50
Specialty coffee (alcohol based)	6.00
Hot Chocolate	3.00
English breakfast tea	2.80
Milkshake	vanilla chocolate strawberry 5.00

ALL DAY MENU (12:00hrs onwards)

KIDS FOOD

Spaghetti with meatballs, tomato sauce	7.00
Pennette with ham and mushrooms, white sauce	7.00
Home-made fish fingers, fries	7.50
Chicken breast fillet strips, fries	7.50
Chicken rocks, fries	7.50
Home-made mini beef burger, fries	7.50
Carrot and cucumber sticks, hummus, warm mini brioche bun	7.00
Pizzetta Margherita	6.50

SMALL PLATES



OVEN BAKED and LARDER

Maltese bread crostini, <i>local tomatoes, garlic, basil and EVOO</i> V 	4.00
Olives, <i>Nocellara and Taggiasca olives, lingue, pane bruciato</i> V 	6.00
Bread tin, V  <i>traditional artisanal breads, whipped butter, smoked salt, one80 EVOO</i>	7.00
Focaccia Gozitana, <i>sliced potatoes, fennel seeds, onions, anchovies, Gozo gbejna</i>	6.00
Sourdough pizzetta, <i>tomatoes, burrata, fresh basil</i> V	7.00
Burratina, <i>romesco, heritage tomatoes</i> V	7.00
Local tomatoes gazpacho, <i>basil</i> V 	8.00

FRITTI

Free range classic Scotch egg, garlic aioli	6.00
Breaded soft shell crab slider, <i>crispy lettuce, pickled cucumber, carrot yoghurt sauce</i>	9.00
Pulled lamb shoulder croquettes, <i>bagno cauda, olive soil</i>	14.00
Fritto misto, <i>lightly battered calamari, whitebait, seasonal fresh fish, zucchini, pickled cucumber, dill mayo</i>	17.00

PAN FRIED and GRILL


Pulpetta tan-neonati, <i>neonati patty</i>	6.00
Seared sesame crusted tuna, <i>ginger and Spring onion emulsion</i>	9.00
Pan fried smoked octopus, <i>torched cherry tomatoes, pesto</i>	9.00
Pork sausage coil, <i>house tomato chutney</i>	8.00
Flame grilled beef slider, <i>classic BLT, mature cheddar and tomato chutney</i>	8.00
BBQ Aubergine, <i>butterbean salad, baba ganoush</i> V 	8.00
Corn, <i>charred baby corn, corn salsa, corn purée, popcorn</i> V 	9.00
Fresh mussels bowl, <i>in a saffron sauce</i>	15.00

BBQ chicken thigh skewer, <i>marinated in lemon and thyme, peanut sauce</i>	15.00
Char-grilled sirloin 150grms, <i>celeriac and truffle purée, celeriac slaw, crispy onion rings</i>	16.00
one80 Plank, (for 2) 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, grissini artigianali, lingue, pane bruciato	28.00
REGULAR PLATES	
Pan seared local tuna steak, <i>cooked in a caper sauce, hand-cut fresh chips</i>	26.00
Tender leaf fresh salad, V  <i>butterbeans, tofu, pomegranate, peanut sauce</i>	16.00
Open celeriac lasagne, V  <i>celeriac and barley 'bolognese', celeriac crisps, 'cheese', Balsamico, sweet potato fries</i>	18.00
Grilled Iberico pork chop, <i>baby corn and salsa, black garlic, hand-cut fresh chips</i>	25.00
Seafood grill	35.00
Flame grilled fresh beef rib-eye 350grms, <i>mushrooms ketchup, baby carrots, hand-cut fresh chips</i>	29.00
Double beef burger, <i>flame grilled beef patties, classic BLT, mature cheddar, tomato chutney, hand-cut fresh chips</i>	15.00
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 ragu</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

LARGE PLATES

Linguine di Gragnano <i>with lobster</i>	48.00
All chicken board, <i>pan seared chicken breast, BBQ chicken thigh skewers, charred drumsticks, fresh heritage tomatoes, garlic aioli, hand-cut fresh chips</i>	36.00
Meat plank 1kg, <i>chargrilled hanger steak, marinated 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, hand-cut fresh chips</i>	70.00
Flame grilled USDA Chateaubriand 700grms, <i>sautéed shallots, porcini and chestnut mushrooms, classic Béarnaise sauce, crispy onion rings, hand-cut fresh chips</i>	75.00

SIDE DISHES

Truffle creamy mash potatoes V	5
Hand-cut fresh chips V 	4
Rosemary salt fries V 	4
Sweet potato fries V 	4
Roast potatoes, <i>fennel seeds, onions and garlic</i> V 	4
Fresh mixed salad V 	4
Fresh caponata V 	5
Sautéed mixed vegetables V 	5

DESSERTS

one80 Mqaret	3.00 each
Cinnamon dusted doughnuts, <i>filled with sheep's milk ricotta, milk chocolate and hazelnut</i>	7.50
Strawberry millefoglie, <i>classic pastry cream, mixed berries</i>	8.00
Dark Valrhona chocolate tart, <i>white chocolate purée, peanut and chocolate tuile</i>	7.00
Carrot and walnut cake, <i>Irish liqueur cream cheese, roasted orange essence</i>	7.50
Poached pineapple,  <i>coconut crisps</i>	7.00
Cheese plate Ocelli al Barolo, Tomme de Chevre, Pecorino fresco, pane bruciato, lingue, grissini artigianali, fig jam and Gozo honey	9.75

 **Vegan selection**

DRINKS (08:30hrs till close, all day)

WINES (Alcoholic)

Wines ordered through one80 at Home are discounted by 20% from regular restaurant prices.

Sparkling and Champagne (750ml)

Prosecco Extra Dry, Borgo Molino, Veneto, Italy	21.50
Prosecco Superiore Vigneto della Riva di San Floriano, Nino Franco, Valdobbiadene, Veneto, Italy	29.00
Champagne Lalliere R.014, Ay, Champagne, France	62.50
Champagne Lalliere Grand Cru Blanc De Blancs, Ay, Champagne, France	96.00
Dom Perignon, Champagne, France	260.00

Whites (750ml)

Caravaggio Chardonnay, Marsovin, Malta	15.00
Ulysses Chenin Blanc, Marsovin, Gozo, Malta	21.50
Isis Chardonnay, Meridiana Estate, Ta Qali, Malta	23.00
Palas Gavi, Michele Chiarlo, Piedmont, Italy	19.50
Greco di Tufo, Vesevo, Campagna, Italy	23.75
Elena Walch Pinot Grigio, Alto Adige, Italy	24.00
Sur Sur, Donnafugata, Sicily, Italy	24.00
Beyond the Clouds, Elena Walch, Alto Adige, Italy	62.50
Chablis Ropiteau, Burgundy, France	28.00
Couvent Des Jacobins, Louis Jadot, Burgundy, France	30.00
Sauvignon Blanc Reserva, Santa Carolina, Leyda Valley, Chile	21.00
Riesling 'By the Glass', Villa Huesgen, Mosel, Germany	23.00

Rose (750ml)

Odyssey Grenache-Shiraz Rosé, Marsovin, Gozo, Malta	20.00
Calafuria Rosato Salento, Antinori Tomaresca, Puglia, Italy	22.00
Côte du Rhône Rosé Samorens, Ferraton Père et Fils, Rhone Valley, France	23.00

Reds (750ml)

Carvaggio Merlot, Marsovin, Malta	15.00
Ulysses Shiraz, Marsovin, Gozo, Malta	18.75
Melqart, Meridiana Estate, Ta Qali, Malta	26.50
Gran Passione Rosso, Botter, Veneto, Italy	18.75
Lamuri d'Almerita, Tasca D'Almerita, Sicily, Italy	22.50
Il Bruciato Bolgheri, Tenuta Guado al Tasso, Tuscany, Italy	30.50
Barolo Castiglione, Vietti, Piedmont, Italy	79.00
Pinot Noir Private Bin, Villa Maria, Marlborough, New Zealand	23.75
Chateaneuf du Pape, E. Guigal, Southern Rhone, France	50.00
Brun e Blonde Cote-Rotie, E. Guigal, Northern Rhone, France	79.00
Les Breteches, Château Kefraya, Bekaa Valley, Lebanon	22.00
Barrel Select Malbec, Bodega Norton, Uco Valley, Mendoza, Argentina	23.75
Jim Barry Single Vineyard Shiraz, Clare Valley, South Australia	29.50

Dessert and Fortified

Dolce Vita 'Late Harvest', Camilleri Wines, Malta (500ml)	19.00
Nivole Moscato, Michele Chiarlo, Piedmont, Italy (750ml)	25.00
Chateau Ksara Moscatel, Chateau Ksara, Bekaa Valley, Lebanon (500ml)	22.50
Late Bottled Vintage Port, Niepoort, Douro, Portugal (750ml)	39.50

DRINKS (Alcoholic)

Thatchers Gold Cider 500ml	6.50
Old Mout Kiwi & Lime Cider 500ml	6.50
Old Mout Pineapple & Raspberry Cider 500ml	6.50
Cisk Lager 250ml	2.95
Cisk Excel 250ml	2.95
Hopleaf 250ml	2.95
Shandy 250ml	2.75
Budweiser 250ml	3.05
Heineken 250ml	3.05
Corona 330ml	4.00
Guinness Draught Can 440ml	5.50
Lord Chambray San Blas	5.50
Lord Chambray Golden Bay	5.50
Lord Chambray Blue Lagoon	5.50
Lord Chambray Coral Cave	5.50

DRINKS (Non Alcoholic)

Harrogate still water	330ml 2.50	750ml 4.00
Harrogate sparkling water	330ml 2.50	750ml 4.0
Red Bull 250ml		3.85
Soda water London Essence 200ml		2.50
Soda water Britvic 250ml		2.50
Dry Ginger Ale Britvic 250ml		2.50
Bitter lemon Britvic PET 500ml		3.00
Coca Cola 250ml		2.50
Natural Light F&S tonic water 200ml		2.50
Original Indian tonic water London Essence 200ml		2.50
Pomelo & pink pepper tonic water London Essence 200ml		2.50
Grapefruit & rosemary tonic water London Essence 200ml		2.50
Orange & elderflower tonic water London Essence 200ml		2.50
Ginger beer London Essence 200ml		2.50
Mirinda orange drink PET 500ml		3.00
Ice-tea lemon PET 500ml		3.00
Ice-tea peach PET 500ml		3.00
Seven up PET 1.5ltr		5.00
Diet Seven up PET 1.5ltr		5.00
Pepsi PET 1.5ltr		5.00
Diet Pepsi PET 1.5ltr		5.00
Kinnie PET 1.5ltr		5.00
Diet Kinnie PET 1.5ltr		5.00
Orange juice PKT 1ltr		4.00
Cranberry juice PKT 1ltr		4.00
Apple juice PKT 250ml		2.50
Pineapple juice PKT 250ml		2.50
Peach juice PKT 250ml		2.50