



APERITIFS and BITTERS		G&T'S		ICE COLD CIDERS	
Prosecco Extra Dry, Borgo Molino <i>(by the Glass)</i>	7.50	Cotswolds orange and elderflower tonic, bay leaf, dehydrated orange	9.00	Strongbow Dark Berries on draught	300ml 4.00 500ml 6.50
one80 Spritz Malfy Gin Arancia, Campari, Prosecco, soda water top up	8.50	Gunpowder pomelo and pink pepper tonic, fresh grapefruit and blueberries	9.00	Thatchers Gold	500ml 6.50
Lady's Martini Absolut Blue Original, Martini Ambrato, Elderflower liqueur, fresh sage, grapefruit bitters	8.50	The Botanist original Indian tonic, coriander, dried grapefruit	9.00	Old Mout Kiwi & Lime	500ml 6.50
Negroni Mezcal Campari, 1757 Vermouth di Torino Rosso, Mezcal	9.00	Gin Mare grapefruit and rosemary tonic, fresh grapefruit and rosemary	9.00	Old Mout Pineapple & Raspberry	500ml 6.50
one80's Julep Jim Beam Bourbon, Martini Rosso, sugar cane essence, fresh mint leaves, classic bitters	9.00	Silent Pool orange and elderflower tonic, cardamom, dehydrated orange	9.00		

SMALL PLATES	
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, local tomatoes, garlic, basil and EVOO	4
Olives, V Nocellara and tapenade crostini, grissini artigianali	6
Bread tin, V traditional artisanal breads, whipped butter, smoked salt, one80 EVOO	7
Focaccia Gozitana, sliced potatoes, fennel seeds, onions, Maltese sausage, Gozo gbejna	7
Burratina, V grapefruit, candied macadamia nuts, lilliput capers	8
Aljotta, traditional Maltese fish soup	9
CRUDI	
Gillardeau oysters (each)	5
Local red king prawns extra large, crudi or grilled (each)	8
Fresh fish tartar, lilliput capers, seaweed pearls, pickled carrots	8
Fresh fish ceviche	9
Crudi plate, oysters, red king prawns extra-large, fresh fish tartar and ceviche, langoustines	48
FRITTI	
Free range classic Scotch egg, garlic aioli	6
Battered swordfish slider, house tartar sauce	9
Arancini, parmesan snow	12
Fritto misto, lightly battered calamari, whitebait, seasonal fresh fish, zucchini, pickled cucumber, dill mayo	17
PAN FRIED and GRILL	
Pulpetta tan-neonati, neonati patty	6
Pan seared baby calamari, caper sauce	9
Pan fried smoked octopus, fresh fennel shavings, roasted orange essence	9
Pork sausage chain, apple chutney	8
Flame grilled beef slider, classic BLT, mature cheddar and tomato chutney	8
Portobello mushroom, stuffed with soya chunks, parsnip purée	9
Rabbit croquettes, fig jam, peas crumble	14
Char-grilled sirloin 150grms, caramelised onion and miso purée, crispy onion rings	16

REGULAR PLATES (for 1)	
Fresh line caught Mediterranean fish prepared to Chef's recommendation per 100grms	6
Char-grilled king prawns and skinny fries, chimichurri sauce	35
Tender leaf fresh salad, roasted butternut squash, quinoa, puffed wild rice, butter beans tossed in a tahini dressing	16
Caraway bean cassoulet, roasted carrots and parsnip	18
Pan roasted lamb rump, peas, shepherd's pie, pan jus	26
Seafood grill whole and a fillet of fresh fish, chef's pick of the day	35
Flame grilled fresh beef rib-eye 350grms, roasted root vegetables	30
Beef burger in brioche bun flame grilled beef patty, classic BLT, mature cheddar, tomato chutney, skinny fries	15

PASTA and RISOTTO	
Spaghetti, vongole in bianco, cherry tomatoes	13 / 16
Tagliatelle, tossed in an octopus stew	14 / 16
House made Ravjul tan-nanna, V filled with Gozo gbejna and honey, sage and walnuts	12 / 15
Fresh strigoloni, crumbled Maltese sausage, Pecorino cream	13 / 16
Spinach gnocchi di patata, in a cashew nut sauce, peas	12 / 15
Risotto San Maiolo Carnaroli, prawn emulsion, fresh prawns	14 / 17
Risotto San Maiolo Carnaroli, V roasted tomato sauce, hazelnut gremolata, stracciatella di Bufala	12 / 15
one80 Plank (for 2)	30
Maltese bread crostini with local tomatoes, garlic, basil and EVOO, prosciutto crudo, mortadella tartufata, burratina, grilled casutin, free range Scotch egg, pork sausage chain, house tomato chutney	
Grissini artigianali, lingue, pane bruciato	

LARGE PLATES (for 2)	
Seafood and shellfish tower, crudi, shellfish, fritti	70
Linguine di Gragnano with lobster	48
All chicken board, pan seared chicken breast, marinated fried chicken thighs, charred drumsticks, spiced tomato relish, garlic aioli	38
Surf and Turf plank, 600grms chargrilled bavette steak, herb glazed prawns, pork sausage chain, roasted root vegetables, pepper sauce	70
Flame grilled USDA Chateaubriand 700grms, sautéed shallots, porcini and chestnut mushrooms, classic Béarnaise sauce, crispy onion rings, skinny fries	75

EXTRA SIDE DISHES	
Creamy mash potatoes, fresh chives V	4
Hand-cut fresh chips	4
Parmesan fries V	5
Sweet potato fries	5
Roast potatoes, fennel seeds, onions and garlic	4
Fresh mixed salad	4
Fresh caponata	5
Sautéed seasonal vegetables	5

SHARING FEAST MENU	
for larger groups of 6 + 48 per person	
Bread board	
Olives, Nocellara and tapenade crostini V	
Fresh fish ceviche	
Battered swordfish slider	
Arancini	
Pulpetti tan-neonati	
Pork sausage chain	
Fresh strigoloni, crumbled Maltese sausage, Pecorino cream	
Chargrilled bavette steak	
Fresh fish fillets in season	
Imqaret	
Broken Cannolo	

Signature selection
V Vegetarian selection Vegan selection
Please enquire to view our Allergens Menu
Prices include VAT



Have you visited our other Kitchen in Mellieħa yet?

www.one80mellieħa.com.mt