

# one80

KITCHEN • LOUNGE

## STARTERS TO SHARE... Small Eats

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

Nocellara olives and black olive paste <b>V</b>	6.00
Crostini, <b>V</b> marinated Roma tomatoes, artichoke and Parmigiano-Reggiano pâté	8.00
Gillardeau oysters, shucked to order and served with red wine pickled shallots	4.00 each
 Traditional pork Scotch egg, honey-mustard sauce	5.00
House made gnocchi fritti, pumpkin veloute, speck	6.00
Local sheep cheese 'ġbejna' <b>V</b> and mushrooms arancini, basil aioli	6.00
Cauliflower, potato and spinach cakes, caper dressing <b>V</b>	7.00
Mediterranean fish and prawn fritters, tomato-chilli chutney	8.00
Lamb meat balls in spicy tomatoes, pita bread	8.00
Baked Casutin cheese, <b>V</b> herbed croutons, Aceto Balsamico di Modena D.O.P.	8.00
Home-made rabbit and smoked ham-hock sausage, caramelised onions	8.00

## STARTERS TO SHARE... Bigger Eats

 Seafood and shellfish tower, crudi, shellfish, fritti	50.00
Fritto Misto, crispy fried calamari, octopus, white fish and zucchini, pickled cucumber, basil aioli	15.00
one80 board, traditional pork Scotch egg, Maltese sausage, grilled Casutin cheese, mortadella tartufata, speck, artichoke and Parmesan crostini, grissini artigianali, spicy tomato chutney	20.00

## STARTERS

Pressed octopus, crispy soft shell crab, citrus segments, caper-raisin gel	13.50
Seared monkfish fillet, pickled apple and celeriac, crushed hazelnuts, chive dressing	13.00
Pulled duck croquette, sweet-spiced carrot purée, pickled fennel salad	12.75
Carpaccio of fresh beef fillet, roasted pine nuts, rucola, Parmigiano-Reggiano, lemon-olive oil	12.75
Root vegetable and polenta stack, beetroot purée, <b>V</b> mixed leaves	11.00
 Aljotta, traditional Maltese fish soup	9.00

## PASTA and RISOTTO

Gragnano linguine, local red prawns, soft herbs, shellfish bisque	13.50	16.50
Gragnano spaghetti, vongole veraci, datterino cherry tomatoes, chilli oil	12.75	15.75
Gnocchetti sardi, wild boar and rosemary ragù	12.75	15.75
 House made beef cheek agnolotti, truffled butter, Pecorino Romano, toasted pine nuts	12.75	15.75
Taglierini rustici, <b>V</b> local oyster mushrooms, porcini, walnut pesto	11.75	14.75
Asparagus and kale, San Maiolo Carnaroli risotto, <b>V</b> Tomme de Chevre, mint gremolata	12.75	15.75

## SALADS

Poached salmon, pumpkin and sunflower seeds, mixed leaves, pickled cucumber, datterino cherry tomatoes, lemon oil	18.50
Grilled chicken supreme, salad leaves, roasted hazelnuts, pickled apples and celeriac, Parmigiano-Reggiano shavings	18.50
Local fresh 'ġbejna' panzanella, crusty bread, tomatoes, cucumber, fennel, extra virgin olive oil	17.50

## MAINS

Fresh line caught Mediterranean fish of the day, prepared to Chef's recommendation	5.50 per 100grms
Citrus crusted wild seabass fillet, spring onions, tomato and basil salsa, lemon oil	26.00
Carob glazed boneless baby chicken, warm artichoke and chickpeas, local rucola	21.50
Traditional garlic and thyme fried rabbit, split pea, lentil, Maltese sausage and apricot stew	23.50
Spiced lamb rump, herb and vegetable tabbouleh, minted cucumber yoghurt	25.00
 Braised veal cheeks, leek mash, braising liqueur	25.00
Char grilled fresh beef rib-eye 350grms, honey roasted seasonal vegetables, truffle butter	27.00
Tagliata plank 800grms (for 2) chargrilled Irish beef bavette, lamb sausage, local rucola, Grana Padano, whiskey peppercorn sauce	65.00
 Fresh Irish Chateaubriand 700grms (for 2) sautéed shallots, oyster and chestnut mushrooms, crispy onion rings, Bearnaise sauce	70.00
 one80 burger in brioche bun, 300grms house made beef patty, smoked Scamorza, gherkin-onion relish, Summer slaw, tomatoes, hand cut fresh chips	15.50
Mixed bell peppers, white beans and zucchini flan <b>V</b>	19.50

## EXTRA SAUCES

Creamy porcini and field mushrooms	3.00
Whiskey and peppercorn	3.00
Rosemary veal jus	3.00

## EXTRA SIDES

Mash potatoes	3.50
Hand-cut fresh chips	3.50
Sweet potato fries	4.00
Truffle and Parmesan fresh chips	4.50
Crispy onion rings	3.00
Rucola and Parmesan salad	3.50
Mixed salad leaves, tomatoes and pickled fennel salad	4.00
Sautéed shallots, oyster and chestnut mushrooms	4.50

## DESSERTS

In-house made desserts selection, not to be missed!