

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

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| Nocellara olives and black olive paste  | 6.00 |
| Crostini,  | 8.00 |
| grilled marinated vegetables, burratina | |
| Gillardeau oysters,  | each 4.50 |
| soy, yuzu and ginger dressing | |
| Crudo of local fresh fish, cucumber, lime  | 10.00 |
|  Traditional pork Scotch egg, pickled apples and celeriac | 8.00 |
| House made potato and Parmigiano-Reggiano gnocchi fritti, pumpkin veloute, speck | 7.00 |
| Spicy lamb arancini, feta cheese, minted yoghurt | 7.00 |
| Chickpea falafel, chia seeds, baba ganoush  | 8.00 |
| Slow cooked beef brisket slider, pomegranate BBQ sauce | each 8.00 |
| Crispy salmon cakes, lemon and herb aioli | 8.00 |
| Baked Casutin cheese,  | 9.00 |
| crostina, Aceto Balsamico di Modena D.O.P. | |
| Zucchini, tomato and ricotta sfogliette, salsa verde  | 8.00 |

STARTERS TO SHARE... Bigger Eats

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|  Seafood and shellfish tower, crudi, shellfish, fritti | 60.00 |
| Fritto Misto, crispy fried calamari, octopus, white fish and zucchini, pickled cucumber, herb aioli | 15.00 |
| one80 board, crostini with grilled vegetables, mortadella tartufata, speck, grilled Casutin cheese, traditional pork Scotch egg, Maltese sausage, grissini artigianali, prune and pancetta chutney | 20.00 |

Lunch and Early Dinner Promotion

This promotion is available Mondays to Fridays, 12:00hrs till 19:00hrs. Public Holidays and other date exclusions apply.

2 courses €25
3 courses €30

Please inquire with our service team.

STARTERS

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| Grilled and hickory smoked octopus,  | 13.50 |
| giardiniera, asparagus, tomato aioli | |
| Herb and citrus cured monkfish,  | 13.00 |
| caper raisin purée, pine nuts, saffron vinaigrette | |
| Confit rabbit croquette, spiced carrot purée, prune and pancetta chutney | 12.75 |
| Carpaccio of fresh beef fillet,  | 12.75 |
| Parmigiano-Reggiano cream, grated egg yolk, rucola, extra virgin olive oil | |
| Mushroom and lentil pâté,  | 11.00 |
| barley and spinach cake, salted baked beetroot, porcini broth | |
|  Aljotta,  | 9.00 |
| traditional Maltese fish soup | |

PASTA and RISOTTO

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| Linguine di Gragnano, local red prawns, soft herbs, shellfish bisque | 13.50 | 16.50 |
| Spaghetti di Gragnano, vongole veraci, cherry tomatoes, chilli oil | 12.75 | 15.75 |
| Paccheri with lamb ragù, Moroccan spices | 12.75 | 15.75 |
|  House made beef cheek agnolotti, truffled butter, Pecorino Romano, toasted pine nuts | 12.75 | 15.75 |
| Strigoloni with pea and asparagus,  | 11.75 | 14.75 |
| fresh ricotta, pistachio pesto | | |
| Cauliflower and kale San Maiolo Carnaroli risotto,   | 12.75 | 15.75 |
| Tomme de Chevre, herb oil | | |
| Calamari and pumpkin San Maiolo Carnaroli risotto, pumpkin seeds, Parmigiano-Reggiano | 13.50 | 16.50 |

Please inquire for Gluten free pasta options

SALADS

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| Poached salmon,  | 18.50 |
| mixed leaves, quinoa, kale, beetroot, pumpkin seeds, lemon oil | |
| Grilled chicken supreme,  | 18.50 |
| salad leaves, toasted pine nuts, pickled apples and celeriac, Parmigiano-Reggiano cream | |
| Burratina and grilled asparagus,  | 18.50 |
| mixed leaves, Nocellara olives, cherry tomatoes, crispy bread, salsa verde | |

MAINS

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| Fresh line caught Mediterranean fish of the day,  | 6.00 |
| prepared to Chef's recommendation served with wilted greens and marjoram salsa | per 100grams |
| Carob glazed boneless baby chicken,  | 21.50 |
| mushroom and pancetta casserole | |
| Crispy confit duck leg,  | 23.50 |
| lentil and pumpkin cassoulet, pear and cardamon mostarda | |
| Roasted lamb rump,  | 25.00 |
| sauté of potatoes, black olives and snap beans, rosemary jus | |
|  Braised veal cheeks,  | 25.00 |
| sage and celeriac mash, braising liqueur | |
| Char grilled fresh beef rib-eye 350grms,  | 27.00 |
| roasted vegetables, herbed butter | |
| Tagliata plank 800grms (for 2, suggested temperature: medium)  | 65.00 |
| chargrilled Fassona hanger steak, beef and truffle sausage coil, local rucola, Grana Padano, whiskey peppercorn sauce | |
|  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, Gruyere cheese, gherkin-onion relish, tomatoes, rucola | 15.50 |
| Mixed bell peppers, white beans and zucchini flan  | 19.50 |

EXTRA SAUCES

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

EXTRA SIDES

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| Mash potatoes | 4.00 |
| Hand-cut fresh chips | 4.00 |
| 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 vegetables salad | 4.00 |
| Sautéed shallots, oyster and chestnut mushrooms | 4.50 |

Please enquire for the Allergens Menu. Cross-contamination could occur and our restaurant is unable to guarantee that an item can be completely free of allergens.