

one80

KITCHEN • LOUNGE

**Savour one80's distinctive creations
by our culinary team led by chef Andrea Motta
in a relaxed, yet stylish dining space with views
to be enjoyed from every area.**

EAT . DRINK . STYLE .

bring joy to family and friends...
let them experience a little bit of one80 at home.

enquire for one80's foodstuffs, merchandise, pick-up and delivery service.



SMALL PLATES TO SHARE

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**Cicchetti, tapas, meze and small plates are small size dishes.
Make a meal of them by ordering several plates and share between all at table.**

Nocellara olives, V  <i>black olive paste</i>	6
Gnocco fritto, <i>fried dough, Parma ham, rosemary Provolone cream</i>	7
Burratina, V <i>oven dried cherry tomatoes, basil oil</i>	10
Chargrilled sourdough bread, V  <i>Taggiasca olives, local tomatoes</i>	8
Gillardeau oysters 	<i>each</i> 4.5
Arancini frutti di mare, <i>basil ketchup</i>	8
Seared tuna tostada,  <i>radishes, carrots, spring onions, wasabi mayo</i>	9
Lamb and thyme samosa, <i>tzatziki</i>	8
Traditional pork Scotch egg, <i>rucola, honey mustard sauce</i>	9
Beef, lemon, rosemary meatballs,  <i>Tomme de Chevre fondue</i>	8

LARGE PLATES TO SHARE... For 2 persons or more

Crudo of fish,  <i>4 Gillardeau oysters, 4 langoustines, 2 fish carpaccio in season, gamberi rossi</i>	50
Fritto Misto, <i>calamari, shrimps, local fish in season, zucchini, tartar sauce</i>	17
one80 board, <i>Gnocco fritto, Parma ham, finocchiona salami, beef rosemary meatballs, burratina, Scotch egg, grissini artigianali, carta di musica, black bread, tzatziki</i>	20
Seafood and shellfish tower, <i>crudi, shellfish, fritti</i>	70

STARTERS

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Carpaccio of prawns,  <i>mango, lime, mint petite salad</i>	16
Steamed mussels, <i>mix of herbs, garlic crostini</i>	15
Tuna tartare,  <i>avocado lime purée, wasabi aioli</i>	13.5
Salted codfish mousse, <i>polenta chips, thyme orange dressing</i>	12
Beef carpaccio al coltello,  <i>oven dried cherry tomatoes, local foraged capers, pickled mushrooms</i>	13
Mediterranean vegetable tian,   <i>black bread, basil oil</i>	12
Aljotta,  <i>traditional Maltese fish soup</i>	9

PASTA and RISOTTO

Linguine di Gragnano, <i>local red prawns, mix of herbs, shellfish bisque</i>	14	17
Spaghetti di Gragnano, <i>vongole veraci, bottarga</i>	13	16
Garganelli, <i>beef, mushroom, leek ragù,</i>	12	15
Aubergine cappellacci alla norma, V <i>datterini tomatoes fondue, basil, ricotta salata</i>	13	16
'Timpana', <i>beef ragù, boiled egg, peas, tomato fondue</i>		15
San Maiolo Carnaroli risotto saffron and asparagus, V <i>aged Parmigiano Reggiano, Aceto Balsamico di Modena IGP</i>	13	16
San Maiolo Carnaroli risotto frutti di mare, <i>shellfish, fish, soft herbs</i>	14	17

Please inquire for gluten free and vegan pasta options

MAINS

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Fresh line caught Mediterranean fish of the day,  <i>prepared to Chef's recommendation</i>	6 / 100grms
Tuna tagliata,  <i>asparagus, ginger, radish, Caciocavallo</i>	26
Grilled fresh local calamari,  <i>tomato marjoram salsa</i>	26
Spatchcock baby chicken,  <i>thyme, lemon zest, honey marinated, grilled white chicory</i>	23.5
Pan roasted Iberico pork French rack,  <i>cajonata, salsa verde</i>	26.5
Char grilled fresh beef rib-eye 350grms,  <i>oven baked red onion, smoked Molden salt</i>	29
one80 burger, <i>300grms house made beef patty, Caciocavallo, house sauce, tomatoes, lettuce, brioche bun</i>	15.5
Mixed bell peppers, V  <i>white beans, zucchini tart</i>	19.5

LARGE CUTS

**These steaks are priced per 100grms. They are BIG and generally come larger than 700g.
Great for meat lovers to share.**

USDA Chateaubriand	11 / 100grms
Jack's Creek Australian T-Bone steak	9 / 100grms
Irish Angus Tomahawk steak	8 / 100grms

*Served with sautéed shallots, oyster, chestnut mushrooms,
crispy onion rings, skinny fries, Bearnaise sauce*

EXTRA SAUCES

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Creamy porcini, field mushrooms	3
Whiskey, peppercorn	3
Beef rosemary jus	3

EXTRA SIDES

Hand-cut fresh chips	4
Polenta fries	4
Sweet potato fries	4
Truffle Parmesan fresh chips	4.5
Crispy onion rings	3
Rucola, herb salad, parsley, lemon oil dressing	3.5
Mixed salad leaves, tomatoes, red onion salad	4
Sautéed shallots, oyster, chestnut mushrooms	4.5

V Vegetarian selection

 Vegan selection

 Gluten free selection

While we offer menu options not containing gluten, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

Patrons are encouraged to consider the severity of their intolerance levels as per individual requirements and needs.

Prices include VAT

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

STARTERS

Chargrilled sourdough bread, **V** 
Taggiasca olives, local tomatoes

Arancini frutti di mare,
basil ketchup

Aljotta, 
traditional Maltese fish soup

Garganelli,
beef, mushroom, leek ragù

MAINS

Tuna tagliata, 
asparagus, ginger, radish and Caciocavallo

Grilled fresh local calamari, 
tomato marjoram salsa

Spatchcock baby chicken, 
thyme, lemon zest, honey marinated, grilled white chicory

Mixed bell peppers, 
white beans, zucchini tart

DESSERTS

Imqaret, *honey ice-cream*

Local sheep's milk ricotta broken cannolo

2 scoops house made selection of ice creams or sorbets



**Have you visited our other Kitchen
at Mġarr Yacht Marina, Gozo yet?**

www.one80gozo.com.mt



MĠARR MARINA
YACHT CLUB

BY one80