

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 and black olive paste,  <i>artisanal grissini</i>	6
Gnocco fritto, <i>Prosciutto di Parma, local ricotta</i>	7
Wild mushroom arancini,  <i>black truffle cheese fondue</i>	9
Bruschetta of smoked mackerel, <i>local tomatoes, soft herbs</i>	8
Gillardeau oysters,  <i>served with shallot red wine vinegar</i>	each 5
Creamy polenta,  <i>Italian sausages</i>	9
Smoked octopus slider, <i>sweet paprika aioli</i>	8
Cured salmon,  <i>pistachio di Bronte, wasabi mayo</i>	9
Lamb chops, <i>Tzatziki</i>	10
Traditional pork Scotch egg	8

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

Crudo of fish,  <i>Gillardeau oysters, red king prawns, fish carpaccio in season, langoustines</i>	55
Fritto Misto, <i>calamari, white bait, local fish in season, zucchini, tartar sauce</i>	17
one80 board, <i>gnocco fritto, Parma ham, finocchiona salami, house made sausages, burratina, Scotch egg, artisanal grissini, pan carasau</i>	20

STARTERS

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Seared scallops, pumpkin velouté,  <i>guanciaie, marjoram oil</i>	16
Duck breast carpaccio,  <i>orange mustard</i>	13
Steamed mussels,  <i>mix of herbs, garlic crostini</i>	15
Chicken liver pâté, <i>forest fruit, toasted brioche</i>	13
Timbale of courgettes and local red prawns, <i>bisque</i>	16
Beef fillet tartare, <i>egg yolk, sourdough toast</i>	14
Fish and shellfish soup 	9
Cauliflower fritters,  <i>Caciocavallo fondue, black truffles</i>	13

PASTA and RISOTTO

Spaghetti di Gragnano, <i>vongole veraci</i>	15	18
Gnocchetti sardi, <i>in slow cooked pork sausage ragu</i>	12	15
Paccheri 'cacio e pepe',  <i>oven dried datterino cherry tomatoes</i>	13	16
Wild boar lasagna, <i>Porcini mushrooms</i>		16
'Ravjul tan-nanna', <i>house made rabbit ravioli, braising liquid</i>	14	17
Acquerello risotto of wild mushrooms,   <i>aged Parmigiano Reggiano</i>	13	16
Cream of langoustine Acquerello risotto, <i>courgettes</i> 	14	17

SALADS

Burrata, red prawns, <i>mint petite salad</i> 	17
one80 chicken Caesar salad	16

MAINS

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Fresh line caught Mediterranean fish of the day,  <i>prepared to Chef's recommendation</i>	6 / 100grms
Pan seared brown meagre,  <i>buttered spinach</i>	26
Slow cooked octopus stew, <i>toasted sourdough</i>	23
Spatchcock baby chicken,  <i>borlotti beans, root vegetables and guanciale cassoulet</i>	23
Lamb rump,  <i>pumpkin, Moroccan spices dauphinoise</i>	26
Slow cooked veal cheeks,  <i>leek mash, Ruby Port and shallots jus</i>	25
Char grilled fresh beef rib-eye 350grms,  <i>artichoke, smoked Molden salt</i>	30
one80 burger in brioche bun, <i>house made beef patty, Caciocavallo, relish, tomatoes, lettuce, brioche bun, house BBQ sauce</i>	16
Aubergine parmigiana 	19.5

LARGE CUTS

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

Nature's Meadow Fresh Irish Chateaubriand	10.5 / 100grms
Sashi Beef loin	9 / 100grms

Served with sautéed shallots, oyster, chestnut mushrooms, crispy onion rings, 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 fries	4.5
Crispy onion rings	3
Rucola, herb salad, parsley, lemon oil dressing	4
Mixed leaves, tomatoes, red onion salad	4
Sautéed onions, oyster, chestnut mushrooms	4.5
Buttered spinach	4

 Vegetarian 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

Nocellara olives and black olive paste, 
artisanal grissini

Gnocco fritto,
Prosciutto di Parma, local ricotta

Chicken liver pâté,
forest fruits, toasted brioche

Paccheri 'cacio e pepe', 
oven dried datterino cherry tomatoes

MAINS

Slow cooked octopus stew,
toasted sourdough

Spatchcock baby chicken, 
borlotti beans, root vegetables and guanciale cassoulet

Slow cooked veal cheeks,
leek mash, Ruby Port and shallots jus

Aubergine parmigiana 

DESSERTS

Affogato,
vanilla ice-cream, espresso shot

Imqaret,
date fritters, ricotta ice-cream

Vanilla crème brûlée



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

www.one80gozo.com.mt



MĠARR MARINA
YACHT CLUB

BY one80