



Welcome to **The Harbour Club**. Since 2013, our restaurant has evolved and respected the different times it had to operate in.

The upcycling of an old wooden deck of an American ship into our own floor and tables has always had particular significance to us. In the past two years, the former decision taken at inception became more pertinent to our existing mindset.

Our team has been working very hard to promote a more sustainable approach to how we run the restaurant. By using passionate foragers and various growers we are constantly in search of local produce with the aim of being in constant control of quality.

In our wine list, we researched a selection of kinder wines that are certified as biodynamic, organic and/or vegan. These wines are identified with a green label and a vegan sign next to them.

Since the beginning of 2021, we have also replaced most of our cleaning materials with biodegradable products. Additionally, through our partnership with Carbon Free Dining, we also plant hundreds of trees each month, effectively offsetting the Carbon Footprint of the meals we serve. This is done by simply giving diners the opportunity of planting a single fruit tree with each bill. Up to date over 12,000 trees have been planted.

This general philosophy is only possible because the whole team is embracing a common ideology that has become one of our core values. We accept that we still have more work to be done and that at times, it is challenging to achieve the standards we set for ourselves, but we are very happy we have taken this direction, for ourselves and most importantly for our planet's sustainability.

At our restaurant, we strive to provide our guests with creative, Mediterranean cuisine and our seasonal menu is there to invite you into our world.

The **2023 Spring menu** for The Harbour Club are inspired by the Streets in Valletta together with all their stories, history and culture.

Several figures have adorned the streets of Valletta, and each of these has contributed to its identity. During our journey we have picked on these stories and created dishes around them. In some cases the association may be obvious, whilst in others the link may be more abstract.

In all cases though, the team has learned more about our capital city, and this has only given us the opportunity to extend our respect to the many people that have made what Valletta is today.

Although what we see today is mostly represented in architectural format, it is always the people that have shaped the direction.

Through our menu, we hope that our guests may have the opportunity to explore Valletta in a little bit more detail, whilst enjoying their experience at The Harbour Club.

**We wish you an enjoyable time at
The Harbour Club**

With passion, care and patience

Select 2 courses - €55 per person

Select 3 courses - €70 per person

Starters

Old Theatre Street (Triq it-Teatru Antik)
Deville Egg
 Mustard Glazed Egg, Salmon Roe
 Sweet & Sour Tomatoes, Sea Urchin Dashi, Milk Bun

Republic Street (Triq ir-Republika)
Acquerello Risotto Bottarga
 Saffron, Preserved Garlic, Lemon, Sea Herbs

Liesse Hill (Telgħat Liesse)
Charred Gozo Asparagus
 Confit Leek & Tarragon, Miso Aioli, Almonds
 Green Leaves, Spring Flowers

South Street (Triq Nofs in-Nhar)
Cappelletti
 Game, Caramelised Shallot
 'Blanc de Cheval' Emulsion, Radicchio

Merchant Street (Triq il-Merkanti)
"Pastizz"
 Pancetta Curried Peas, Sheep Ricotta Cream,
 Mint Spring Pea's, Lardo Di Colonnata, "Rogġ" tart

Stories

The chef's modern interpretation of a "must have" event canape during his childhood

Bottarga was an ancient way of utilising the whole fish. Today it is considered to be the "truffle" of the sea

Locally grown asparagus from Gozo

All of the game bird is used as a stuffing for the cappelletti

A different way of showcasing the local cheese and pea cakes

Mains

Mediterranean Street (Triq il-Mediterran)
Local Pork Fillet
 Salt Baked Carrots, Smoked Baby Carrots
 Chorizo Cassoulet, Jus

Farm Meats are local farmers that have been growing pigs for the past 80 years

St. Paul Street (Triq San Pawl)
Beef Short Rib
 Mornay Stuffed Onion, Charred Spring Onion
 Green Bean & Spinach Fricassee, Sauce Bordelaise

Local organic onions are grown by Josef and are carefully harvested at their best

East Street (Triq il-Lvant)
Catch Of The Day
 XO Glazed Globe Artichoke, Fennel
 Dill & Soubise Sauce

One of our chef's role is to deal with fishermen daily to source fresh and sustainable fish

Strait Street (Triq id-Dejqa)
Guinea Fowl
 Celeriac & Truffle Boulangere, Broad Beans
 Smoked Celeriac Purée, Fortified Wine Jus

The blend of fortified wines used enriches the flavour profile of the guinea fowl

Old Hospital Street (Triq l-Isptar il-Qadim)
Mushroom & Cabbage
 Seared Wild Mushroom, Chou Farci
 Marjoram Polenta, Mushroom Jus

The versatility of the cabbage gives us the opportunity to showcase this ingredient through different cooking techniques

Kindly inform your server if you suffer from any food intolerances or allergies.
 For vegan and gluten free options, kindly ask your server.

Desserts

Castille Place (Pjazza Kastilja)

Pistachio Joconde

Lemon & Yogurt Curd, Candied Pistachios
Vanilla Whipped Ganache, Lavender Ice Cream

St. John Street (Triq San Ġwann)

Chocolate & Coconut

Chocolate Mousse, Mucicao & Coconut Gel
Sable, Coconut Ice Cream, Cocoa Tuile

St. Ursula Street (Triq Sant Orsla)

Strawberry Eton Mess

Fresh & Green Tea Infused Strawberries, Elderflower Cream
Strawberry Sorbet, Szechuan Pepper Meringue

West Street (Triq il-Punent)

Vertical Cheese Course

Parmigiano Reggiano 18, 24, 36, 48, 60, 72 Months