



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 also replaced most of our cleaning materials with biodegradable products

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 **2022 Spring and Summer menus** 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

Starters

Republic Street - 15

Smoked Chicken Terrine
Spring Onion, Aigre-Doux Onion, Onion Tart

Liesse Hill - 18

Charcoal Octopus
Fennel, Nasturtium & Preserved Orange, Aioli, Escabeche

South Street - 15

Globe Artichoke Heart
Charred Baby Lettuce, Parmesan Custard,
Spring Leaves, Persillade

Old Theatre Street - 19

Aged Acquerello Risotto
Sea Urchin, Stracciatella, Lemon

Merchant Street - 17

Culurgiones
Local Goat and Sheep Ricotta, Spring Vegetables,
Minestrone Genovese

Mains

St. Paul Street - 28

Spiced Duck
Butter Poached Carrots, Pickled Endive, Fond Jacqueline

East Street - 60

Up to 14-Day Aged Swordfish Rib on Bone for 2 people
Barley Gremolata, Swordfish Bacon, Finger Lime,
Beurre Blanc

Mediterranean Street - 30

Lamb
Choucroute, Brussel Sprouts, Fresh Garlic, Jus

Strait Street - 29

Veal
Torched Spring Beans, Chestnut Mushroom,
Mustard Leaves, Robert Sauce

Old Hospital Street - 24

Gozo Asparagus
Sauté Spinach, Peppered Lentils, Soubise

Stories

Smoking is a traditional old method of preservation that enhances the palate

We preserve local oranges when they are at their best and can make use of them when they are not in season

The whole artichoke is utilised to showpiece different and unique ways on how to use the artichoke

Local sea urchins are best harvested in deep cold waters

Daniel produces a variety of local sheep and goat cheese

Josef grows a variety of carrots for us. These pair exceptionally well with the duck

Dry aged fish brings a cleaner flavour. Once the moisture is removed it brings a new depth to the dish

Sustaining the same family's vegetables as much as possible when in season

Keith, our local forager gathers a variety of mustard leaves which are fresh, some of which are pickled and fermented

Locally grown asparagus from Gozo

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



Desserts

St. Ursula Street - 22

Rogó Apple Tart Tatin for 2 people
Vanilla Crème Fraiche, Coffee and Pecan Ice Cream

This dessert must be ordered at the beginning of the meal

Castille Place - 10

Strawberry Trifle
Castella Cake, Lemon Custard, Strawberry Jelly

St. John Street - 11

Single Origin Chocolate de L'Opera
Caramel Mousse, Crispy Almond and Peanut Nougat,
Tea Ice Cream

West Street - 16

Vertical Cheese Course
Parmigiano Reggiano 18, 24, 36, 48, 60, 72 months