



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 nearly 20,000 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 **2025/2026 Autumn/Winter menu** for The Harbour Club is 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)

Beef Tartare

Grass Fed Irish Beef Fillet, Horseradish Crème Fraîche
Land Caviar, Tallow Mayonnaise, Brioche

Old Hospital Street (Triq l-Isptar il-Qadim)

Pumpkin Tart

Caramelised Hokkaido Pumpkin, Pumpkin Seed Curd
Compressed Pumpkin, Local Goat Cheese

Republic Street (Triq ir-Republika)

Duck Terrine

Layered Duck Terrine, Liver Parfait Tartlet
Pickled Beetroot, Beetroot Emulsion

Liesse Hill (Telghat Liesse)

Acquerello Risotto

Diced Calamari, Caramelised Cauliflower
Calamari Mousse

Merchant Street (Triq il-Merkanti)

Fagottini

Stuffed Sheep Ricotta & Wild Mushroom Duxelle
Mushroom Pâté, Glazed Maitake, Aromatic Mushroom Broth

Stories

Our tallow is rendered from
roasted beef bones a rich,
flavorful fat that gives depth

Mark and David are
cheesemakers who produce
local artisanal cheese made from
a variety of Maltese goat milk

Every part of the duck is used in
reflection of our respect for the
ingredient and mindset of not
wasting

This variety of Carnaroli rice is
aged for 1 year during which the
starch stabilises and the flavour
is enhanced

Daniel is one of our local cheese
producers who produces
traditional Maltese sheep cheese

Mains

Strait Street (Triq id-Dejqa)

Local Pork Fillet

Port Braised Pork Cheek
Pancetta Choucroute, Capers, Fortified Wine Sauce

These local farmers have been
growing pigs for the past 80
years

Mediterranean Street (Triq il-Mediterran)

Beef Bavette

Layered Celeriac, Olive Tapenade
Smoked Celeriac Purée, Herb Crumble, Jus

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

East Street (Triq il-Lvant)

Catch Of The Day

Mussels & Cannellini Beans, Lovage
Jerusalem Artichoke, Mussel Beurre Blanc

On a daily basis the chef deals
with fishermen to source
sustainable fish

South Street (Triq Nofs in-Nhar)

Lamb Rump

Lamb Ragù, Potato Foam & Crisp
Charred Broccoli, Labneh

Josef grows a variety of potatoes.
The one used in this dish is
Montreal and provides a balance
of sweetness and earthiness

St. Paul Street (Triq San Pawl)

Kohlrabi

Black Garlic Spelt Risotto, Radish
Sautéed Spinach, Spelt Crisp, Vegetable Jus

The chef works with Maurizio
who is a local organic farmer. He
grows micro herbs and micro
vegetables seasonally

If you suffer from any food intolerances or allergies please inform your server.

For vegan & gluten free options, kindly ask your server.

Desserts

St. John Street (Triq San Ġwann)

Apple Pudding

Roasted Layered Apples & Dates
Bread Pudding, Calvados Anglaise
Spiced Sourdough Ice Cream, Almond Tuile

Castille Place (Pjazza Kastilja)

Chocolate & Orange

Warm Chocolate Sponge, Molten Chocolate Orange Ganache
Black Orange Powder, Barley Ice Cream

St. Ursula Street (Triq Sant'Orsla)

Parsnip Basque

Parsnip & Chamomile Compôte
Hazelnut Crumble, Salted Caramel Ice Cream

West Street (Triq il-Punent)

Three Local Artisanal Cheeses

Served With Bread & Flatbread Crackers,
Local Jam, Maltese Honey

€5 Supplement