



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 19,000 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 Spring 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

Tasting Menu - 7 courses

Snacks

A selection prepared by the kitchen team

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

Asparagus Tart

Butter Poached Asparagus, Spinach & Asparagus Royale
Mushroom Duxelle, Mushroom Emulsion, Comté

Merchant Street (Triq il-Merkanti)

Acquerello Risotto

Onion Parmesan Purée, Nduja & Pork Ragù
Nduja Dressed Fermented Fennel

East Street (Triq il-Lvant)

Catch Of The Day

Cuttlefish Ragù, Daikon Fondant
Compressed Radish, Lemon Pepper Beurre Blanc

Strait Street (Triq id-Dejqa)

Lamb Rump

Globe Artichoke, Braised Leg
Bigilla, Garlic & Chili Crisp, Goat's Cheese Emulsion

Pre-Dessert

St. Ursula Street (Triq Sant Orsola)

Strawberry

Local Strawberries, Milk Soaked Genoise
Lemon Verbena Crèmeux, Pink Pepper Crisp
Strawberry Tea Ice Cream

Coffee & Petit Fours

€85 per person

€45 per person - Optional Beverages Pairing

€20 per person - Optional Tea Pairing

€20 per person - Optional Local Artisanal Cheese Course

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