



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

Select 2 courses - €55

Select 3 courses - €70

### Starters

#### Republic Street

Local Rabbit Terrine  
Lardo Di Colonnata, Fig & Liver Parfait Tart, Cocoa Nibs

#### Liesse Hill

Aubergine & Watermelon  
Baba Ghanoush, Romaine Lettuce, Walnut & Cognac Balsamic

#### Old Theatre Street

Albacore Tuna Tartare  
Cucumber, Caper Shoots, Colatura & Verjus Dressing

#### Merchant Street

Aged Acquerello Risotto  
Red Prawns, Prawn Bisque, Confit Garlic, Lemon

#### South Street

Spaghetti with Tomatoes - reinterpreted  
Tomato Pasta, Intense Tomato Water, San Marzano Tomatoes,  
Local Pecorino Foam, Basil

### Mains

#### Mediterranean Street

Local Pork  
Hazelnut Crust, Romesco, Charred Sweet Red Peppers, Jus

#### East Street

Up to 14-Day Aged Peppered Tuna Rib on Bone for 2 people  
Tomato & Nectarine Salad, Shio Ponzu & Herbal Dressing

#### St. Paul Street

Catch Of The Day  
Chickpea & Granny Smith Relish, Sea Grapes, Katsu Sauce

#### Strait Street

Veal  
Corn & Veal Ragout, Crispy Parmesan Polenta, Oregano, Jus

#### Old Hospital Street

Summer Squash  
Squash Flower, Garlic & Parsley Bean Cassoulet  
Capsicum Fumé Sauce

### Stories

The fig is one of the oldest fruit species. There are around 32 different varieties

All of the watermelon is utilised by applying different cooking techniques

Albacore is a small white tuna which has a very delicate flavour due to its fat content

Local red prawns are sweet & buttery in flavour. The head & shells are used in the bisque and help intensify the flavour

Josef grows local organic San Marzano tomatoes, which are considered of great quality

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

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

The chef deals on a daily basis to source the freshest and most sustainable fish

Locally grown corn has a sweet and nutty flavour. Cornmeal is also used to make polenta

Squash flowers can be identified as male or female. The male has a short stem and the female has a long one.

## **Desserts**

### **St. Ursula Street**

Ice cream Sandwich  
Coffee Wafer Biscuit, Sugared Peanuts, Caramel

### **Castille Place**

Poached Peaches  
Extra Virgin Olive Oil Cake, Pickled Mullberries, Beurre  
Noisette Tuile, Yoghurt Ice Cream

### **St. John Street**

Single Origin Chocolate & Pear  
Chocolate Mousse, Vanilla & Coriander Infused Pears  
Salted Almonds, Chocolate Sorbet

### **West Street**

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