



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

We sincerely hope that our guests may embrace our ideology too.

Finally, although we are fully aware of the importance of our mobile phones, we encourage you to try and limit their use during your stay at the restaurant and focus on the people you are enjoying this experience with.

We wish you an enjoyable time at  
The Harbour Club.



## With passion, care and patience - Mother's Day 2022

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### Starters

Aged Acquerello Risotto  
Spring Peas, Striaccatella, Preserved Lemon

*or*

Casarecce  
Octopus & Nduja Ragout, Fresh Garlic Emulsion

*or*

Beef Tartare  
Organic Radish, Aigre-Doux Onion, Crispy Shallot

### Mains

Gozo Asparagus  
Sauté Spinach, Peppered Lentils, Soubise

*or*

Catch of the Day  
Anchovy Gremolata, Charred Globe Artichoke, Lemon  
Beurre Blanc

*or*

Veal Sirloin  
French Beans, Chestnut Mushrooms, Mustard Leaves,  
Robert Sauce

### Desserts

Strawberry Trifle  
Castella Cake, Lemon Custard, Strawberry Jelly

*or*

Single Origin Chocolate de L'Opera  
Caramel Mousse, Almond & Peanut Crunch, Black Tea  
Ice Cream

Coffee & Petit Fours

**€70 per person**

Kindly ask your server if you suffer from any food intolerances or allergies.  
If you are visiting together with children, kindly let us know when making your reservation.