



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 seasonal **2024** 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 - Rolex Middle Sea Race 2024

Select 2 courses - €50 per person

Select 3 courses - €60 per person

Starters

Aged Acquerello Risotto

Local Pecorino, Cracked Pepper
Guanciaie

or

Pappardelle Tuna "Nduja"

San Marzano Tomato Fondue
Soft Herbs, Local E.V.O.O.

or

Heirloom Tomato Tart

Local Goat Cheese
Tomato Chutney, Confit Garlic, Basil

Mains

Grain Fed Beef Ribeye

Celeriac & Truffle Gratin
Aged Cheddar, Chive Mayo, Jus

or

Catch Of The Day

Confit Leeks & Turnip Fricassee
Mussels, Beurre Blanc

or

Aubergine

Panko Miso Aubergine, Borlotti Bean Hummus
Green Bean Tabbouleh, Salsa Macha

Desserts

Black Tea Tart

Lemon Basil Marinated Peaches
Peach Sorbet

or

Sandwich

Hazelnut Shortbread, Dulcey Chocolate Parfait
Honeycomb, Orange Candied Peel, Caramelised Hazelnuts

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.