



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 12,000 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 **2023/2024 Autumn 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 Hospital Street (Triq I-Isptar il-Qadim)
Beef Tartare
Smoked Beetroot, Cured Egg Yolk
Olive Oil Compressed Radish, Cheddar Sablé

Old Theatre Street (Triq it-Teatru Antik)
Charcoal Calamari
Wilted Chard Leaves, Fermented Stalk
Calamari Bolognese Fritter, Green Curry

Republic Street (Triq ir-Republika)
Kohlrabi Tart
Mushroom Duxelle, Pickle Mushrooms
Roasted Turnip & Miso

Liesse Hill (Telgħat Liesse)
Hokkaido Pumpkin Gnocchi
Pork Ragu, Pumpkin Foam
Fennel, Parmesan Emulsion

Merchant Street (Triq il-Merkanti)
Jerusalem Artichoke Acquerello Risotto
Thyme Roasted Jerusalem Artichoke
Preserved Lemon, Fresh Ġbejna, Pecorino Rice Cracker

Stories

Josef a long-standing farmer grows local organic vegetables of high quality

As the water temperature cools down in November, the season for local calamari commences

The kohlrabi and the mushroom are treated with multiple methods and utilised in their entirety

Hokkaido pumpkin is smaller in size and has a nuttier flavour profile compared to the sweet pumpkin.

Daniel is a cheese maker who prepares local sheep and goats cheese

Mains

Strait Street (Triq id-Dejqa)
Local Pork Fillet
Glazed Pork Belly, Za'atar Spiced Carrots
Pomegranate, Port Jus

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

Mediterranean Street (Triq il-Mediterran)
Beef Sirloin
Spelt & Bone Marrow Stuffed Onion
Caramelised Onion Purée, Sauteed Pancetta & Pearl Onion
Onion Demi Glaze

The use of onions may be considered to be one of the foundations for Maltese dishes.

East Street (Triq il-Lvant)
Catch Of The Day
Cauliflower & Chive Crumble
Charred Leeks, Guanciale, Vichyssoise, Trout Roe

The chef deals on a daily basis to source fresh and sustainable fish.

South Street (Triq Nofs in-Nhar)
Local Rabbit
Rabbit Saddle Stuffed Spinach Farce
BBQ Rabbit Leg, Parsley Root, Lemon Thyme Jus

Rabbit has always been a local favourite throughout the years, using the whole rabbit to showcase all components.

St. Paul Street (Triq San Pawl)
Celeriac
Layered Celeriac, Burnt Celeriac Purée
Olive Tapenade Kusksu, Brussel Sprouts, Celeriac Dashi

We enjoy displaying the celeriac by applying different cooking techniques.

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

Desserts

St. John Street (Triq San Ġwann)
Single Origin Chocolate Tart
Peanut Glazed Chocolate Mousse
Peanut Butter, Apple Compote, Tonka Ice Cream

St. Ursula Street (Triq Sant Orsla)
Coffee Brioche Doughnut
Spiced Caramel Banana
Miso Toffee, Creme Fraiche Ice Cream

Castille Place (Pjazza Kastilja)
Grapefruit & Local Dates
Grapefruit Curd, Burnt Meringue
E.V.O.O Polenta Cake, Honey & Date Ice Cream

West Street (Triq il-Punent)
Vertical Cheese Course
Parmigiano Reggiano 18, 24, 36, 48, 60, 72 Months