



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 **2024 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

Select 2 courses - €55 per person

Select 3 courses - €70 per person

### Starters

Old Hospital Street (Triq l-Isptar il-Qadim)  
Beef 'Bragolu'

Beef Tongue, Confit Egg Yolk  
Pancetta Potato Risotto, Spring Peas

Old Theatre Street (Triq it-Teatru Antik)  
Crab Tart

Gently Picked Crab Meat, Kohlrabi Remoulade,  
Green Apples, Marie Rose Sauce

Republic Street (Triq ir-Republika)  
The Caesar Salad

Baby Romaine Lettuce, Tempura Anchovies  
Sourdough Crisp, 24 Month Parmesan, Caesar Dressing

Liesse Hill (Telghat Liesse)  
Zucchini Acquerello Risotto

House Cured Bottarga  
Stracciatella, Preserved Lemon, Nasturtium

Merchant Street (Triq il-Merkanti)  
Berlingots

Stuffed With Local Sheep Cheese  
Wild Mushrooms, Fresh Garlic & Mushroom Emulsion

### Stories

The chef's interpretation of the traditional 'Bragoli' from childhood memories

The blue swimmer crab, an uncontrollable predator, is being used for its sweet delicate flavour

Keith sources some of the best produce on the island and preserves local anchovies together with wild ingredients

The tuna roe from Summer 2023 has been aged to create the bottarga in this dish

Daniel is one of the farmers who produces some of the highest quality cheese made from sheep and goats milk

### Mains

Strait Street (Triq id-Dejqa)  
Local Pork Loin

Celeriac & Pork Gratin, Fennel  
Lacto Fermented Mustard Leaves, Port Jus

Mediterranean Street (Triq il-Mediterran)  
Côte De Boeuf for 2

Local Gozo Asparagus, Pommes Paillason  
Bearnaise Sauce

East Street (Triq il-Lvant)  
Catch Of The Day

Globe Artichokes, Lemon Caper Fricassée  
Beurre Noisette, Parsley

South Street (Triq Nofs in-Nhar)  
Lamb Saddle

Harissa Lamb Gözleme, Sautéed Spinach  
Almonds, Broad & Cannelini Bean Emulsion

St. Paul Street (Triq San Pawl)  
Squash

Layered Squash, Mole Rojo  
Pickled Squash, Multi Seed & Nut Msemmen

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

Locally grown asparagus from Gozo which is generally thinner than the norm

On a daily basis the chef deals with fishermen to source fresh and sustainable fish

Local organic vegetables are grown by Josef and are carefully harvested at their best

We enjoy displaying the squash in a variety of ways, 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)  
Strawberries

Lemon Curd, White Balsamic Strawberry Compote  
Lemon Tea Sorbet, Tarragon, Sugar Tuile

St. Ursula Street (Triq Sant Orsla)  
White Chocolate & Local Honey

White Chocolate & Goat Cheese Crèmeux  
Goat Yoghurt Chamomile Foam, Honey Tuile  
Brown Butter Ice Cream

Castille Place (Pjazza Kastilja)  
Mille Feuille

Chocolate & Orange Namelaka, Hazelnut Praline  
Vanilla Bean Ice Cream

West Street (Triq il-Punent)  
Three Local Artisanal Cheeses  
Served With Bread & Flatbread Crackers  
Local Jam, Maltese Honey

€5 Supplement