



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 nearly 20,000 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 **2025 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 Theatre Street (Triq it-Teatru Antik)
Seasonal Fish Mousseline
Lobster, Pomme Paillason
Lobster Glaze, Smoked Haddock Foam

Old Hospital Street (Triq l-Isptar il-Qadim)
Gozo Asparagus Tart
Butter Poached Asparagus, Spinach & Asparagus Royale
Mushroom Duxelle, Mushroom Emulsion, Comté

Republic Street (Triq ir-Republika)
Chicken Terrine
Smoked Corn Fed Chicken, Black Apple
Pickles, Brioche Bun

Liesse Hill (Telgħat Liesse)
Acquerello Risotto
Onion Parmesan Purée, Nduja & Pork Ragù
Nduja Dressed Fermented Fennel

Merchant Street (Triq il-Merkanti)
Ravioli
Stuffed Sheep Ricotta & Stracciatella
Local Red Prawns, Fresh Peas, Prawn Curry

Stories

Josef grows various varieties of potatoes. Two types used in this dish are Aluette & Montrea. These provide a balance of sweetness and earthiness

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

The process to achieve black apples involves dehydrating them for over a 4 week period

This variety of Carnaroli rice is aged for 1 year during which the starch stabilises and the flavour is enhanced

Daniel is one of our local cheese producers who produces traditional Maltese sheep and goat cheese

Mains

Strait Street (Triq id-Dejqa)
Local Pork Fillet
Pork Jowl Stuffed Trotter, Black Garlic
Broad Bean & Mushroom Fricasse, Fortified Wine Sauce

Mediterranean Street (Triq il-Mediterran)
Grain Fed Beef Sirloin
Beef Stuffed Baby Marrow, 24 Month Parmesan
Sundried & Fresh Tomato Jam, Jus

East Street (Triq il-Lvant)
Catch Of The Day
Cuttlefish Ragù, Daikon Fondant
Compressed Radish, Lemon Pepper Beurre Blanc

South Street (Triq Nofs in-Nhar)
Lamb Rump
Globe Artichoke, 'Local' Mutton
Bigilla, Garlic & Chili Crisp, Goat's Cheese Emulsion

St. Paul Street (Triq San Pawl)
Cabbage
Caramelised Cabbage, Vegetable XO
Almond Purée, Koji Fried Cabbage, Flat Bread

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

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

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

Xirka are local sheep and goat producers who provide high quality cuts of local meat

The chef works with Maurizio who is a local organic farmer. He grows micro herbs and micro vegetables seasonally

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**

70% Madagascar Chocolate Ganache, Coconut Crème
Whipped Hazelnut Praline, Salted Caramel Hazelnuts
Hazelnut Cake, Muscovado Tuile

**St. Ursula Street (Triq Sant Orsla)
Strawberry**

Local Strawberries, Milk Soaked Genoise
Lemon Verbena Crèmeux, Pink Pepper Crisp
Strawberry Tea Ice Cream

**Castille Place (Pjazza Kastilja)
Pear**

(Serves 2 people)

Pear Tarte Tatin, Lavender Caramel
E.V.O.O., Tonka Bean Ice Cream

West Street (Triq il-Punent)

Three Local Artisanal Cheeses

Served With Bread & Flatbread Crackers
Local Jam, Maltese Honey

€5 Supplement