



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 Summer** 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 Crudo

Roasted Fish Bone Glaze, Melon
Caper Leaves, Foraged Seaherbs, Lemon Dressing

Old Hospital Street (Triq l-Isptar il-Qadim)
Local Tomatoes

Semi-Dried San Marzano Tomatoes, Short Crust
Pine Nut Curd, Fresh Heirloom Cherry Tomatoes, Tomato Stock

Republic Street (Triq ir-Republika)
Rabbit Terrine

Layered Local Rabbit Terrine, Leek Tatin
Pickle Shallots, Black Shallot Purée

Liesse Hill (Telgħat Liesse)
Acquerello Risotto

Zucchini & Pistacchio Risotto
Prawn Tartare, Lardo Di Colonnata

Merchant Street (Triq il-Merkanti)
Cappellacci

Stuffed Pecorino Cream, Glazed Octopus
Red Capsicum Compote, Whey Emulsion

Stories

When selecting seasonal fish for the raw fish (crudo), the chef aims to showcase its freshness & sweetness

Local Heirloom tomatoes are more flavourful since they are not a crossbreed and are produced on a smaller scale

Local rabbits are used in this dish, utilising an ingredient which was introduced to the island by the Phoenicians

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

Smoked Pork Shoulder Taco
Corn & Fennel Salad, Mole Rojo, Jus

Mediterranean Street (Triq il-Mediterran)
Beef Ribeye

Beef Pommes Boulangère, Roasted Onion Purée
Crispy Onion, Fortified Wine Jus

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

Anchovy Gremolata Dressed Aubergine
Parsley Mayonnaise, Roasted Fish Jus

South Street (Triq Nofs in-Nhar)
Up To 14-Day Aged Peppered Tuna for 2 people

Nectarine & Baby Gem Salad
Shio Ponzu & Herbal E.V.O.O. Dressing

St. Paul Street (Triq San Pawl)
Butternut Squash

Layered Squash & Chipotle Cashew Butter
Aji Verde, Sautéed Green Beans, Vegetable Jus

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

Dry aged fish results in a complex flavour. Once the moisture is removed it gives new depth to the tuna

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)

Peaches

Polenta Cake, Torched Peaches
Peach Compote, Lemon Amazake
Lemon Basil Cream, Yogurt Ice Cream

Castille Place (Pjazza Kastilja)

Sandwich

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

St. Ursula Street (Triq Sant'Orsla)

Coconut & Passion Fruit

Coconut White Chocolate Mousse, Coconut Cake
Passion Fruit Gel, Chamomile Ice Cream, Tuile

West Street (Triq il-Punent)

Three Local Artisanal Cheeses

Served With Bread & Flatbread Crackers,
Local Jam, Maltese Honey

€5 Supplement