



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 **2024 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

Lunch / Select 2 courses - €45 / Select 3 courses - €60

Starters

Merchant Street (Triq il-Merkanti)
Pappardelle
Local Pecorino Cheese, Wild Mushrooms
Fresh Garlic & Mushroom Emulsion

Liesse Hill (Telgħat Liesse)
Saffron Acquerello Risotto
Stracciatella, Balsamic Vinegar

Old Hospital Street (Triq l-Isptar il-Qadim)
Crudo of Line Caught Fish
Root, Fruit & Smoked Oil Dressed Fish
Local Radishes, Capers, Sea Herbs

Mains

Strait Street (Triq id-Dejqa)
Local Pork Fillet
Charred Corn & Corno Di Toro
Romesco, Port Jus

South Street (Triq Nofs in-Nhar)
Up To 14-Day Aged Peppered Tuna
Nectarine & Baby Gem Salad
Shio Ponzu & Herbal EVOO Dressing

St. Paul Street (Triq San Pawl)
Aubergine
Panko Miso Aubergine, Borlotti Bean Hummus
Green Bean Tabbouleh, Salsa Macha

Desserts

St. Ursula Street (Triq Sant Orsla)
Black Tea Tart
Lemon Basil Marinated Peaches
Peach Sorbet

Castille Place (Pjazza Kastilja)
Sandwich
Hazelnut Shortbread, Dulcey Chocolate Parfait
Honeycomb, Orange Candied Peel, Caramelised Hazelnuts

Stories

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

The carnaroli rice is aged for 1 year during which the starch stabilises and the flavour is enhanced

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

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

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

We enjoy displaying the aubergine in a variety of ways, by applying different cooking techniques

Local Peaches grown in Siggiewi by Josef and carefully harvested at their best

The Maltese honey bee harvests the nectar from wild thyme when the flowers blossom between May and July