



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 19,000 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 **2024/2025 Autumn/Winter** 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)
Calamari

Southern Fried Tentacles, Charred Broccoli
Macadamia Ajo Blanco

Old Theatre Street (Triq it-Teatru Antik)
Wild Mushrooms

Porcini Hummus Flatbread, Herbal Dressed Chickpeas
Raw Mushroom & Bitter Leaves

Republic Street (Triq ir-Republika)
Veal Sweetbreads

Mustard Seed Glaze, Celeriac & Truffle
Hazelnut Crumble, French Onion Broth

Liesse Hill (Telgħat Liesse)
Pumpkin Acquerello Risotto

Smoked Ham Hock, Goats Cheese
Pumpkin Seed Oil

Merchant Street (Triq il-Merkanti)
Scarpinocc

Lamb Ragù, Pistachio Pesto
Local Sheep Cheese Foam, Anchovy

Stories

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

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

Sweetbread is an offal from the thymus gland. It has a delicate taste and a creamy texture

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

Mark and David are cheesemakers who produce local artisanal cheese made from a variety of Maltese sheep and goat milk

Mains

Strait Street (Triq id-Dejqa)
Local Pork Entrecote for 2 people

Glazed Pork Cheeks, Mazzit
Pancetta & Swiss Chard, Jus

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

Mediterranean Street (Triq il-Mediterran)
Grain Fed Beef Fillet

Jerusalem Artichoke, Cheddar Royale
Beef Shin, Jus

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

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

Smoked Haddock & Turnip Boulangere
Chive Mayonnaise, Beurre Blanc

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

South Street (Triq Nofs in-Nhar)
Lamb Rump

Baby Carrots, Peppered Beurre Noisette Olives & Capers
'Shepherd's Pie' Pomme Dauphine

Local olives and capers used in this dish are both farmed and wild

St. Paul Street (Triq San Pawl)
Cauliflower

Mole Verde, Nut & Seed Crumble
Cauliflower Orzo, Vegetable Jus

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)

Chocolate & Tahini

Chocolate & Tahini Mousse, Cocoa Chiffon
Sesame Tuile, Banana Gel, Banana Sorbet

St. Ursula Street (Triq Sant Orsla)

Coffee Flan

Hazelnut Frangipane, Breton Wafer
Mascarpone Sabayon

Castille Place (Pjazza Kastilja)

Citrus

Choux, Ricotta Namelaka, Citrus Segments
Orange Blossom Foam, Ġelat Tan-Nanna

West Street (Triq il-Punent)

Three Local Artisanal Cheeses

Served With Bread & Flatbread Crackers
Local Jam, Maltese Honey

€5 Supplement