With passion, care & patience at The Harbour Club

Starters

Beetroot
Goat cheese, textures of beetroot, barley cracker
10

Beef Tartare
Beef Fillet, shallots, mustard emulsion, smoked bone marrow
12

Foie Gras
Textures of hazelnut, pickled mushrooms, mushroom broth
14

Risotto Calamari
Aged Acquerello rice, calamari, chive oil, Parmesan
13

Local Red Prawns
Local Red Prawns, ham broth, corn purée, Lardo di Colonnata
15

Agnolotti
Nduja, local Pecorino cheese sauce
12

Mains

Fresh Local Catch
Cauliflower, mussel & Nasturtium
Kindly ask your server

Beef Sirloin
Salt baked turnip, turnip leaf pesto, Bolognese ragù doughnut
28

Lamb Loin
Carrot purée, fermented fennel, heritage carrots, dill oil, yoghurt sauce
27

Local Pork
Smoked onion purée and truffle sauce, charred leeks
24

Pumpkin
Shortcrust pastry, textures of pumpkin, Gorgonzola dolce, puffed pumpkin seeds & puffed rice
17

Kindly inform your server if you suffer from any food intolerances or allergies.
www.theharbourclubmalta.com

Desserts

Raspberry & Chocolate
Chocolate soil, pistachio cake, raspberry parfait
8

Banana & Yuzu
Caramelized banana, vanilla yoghurt, peanut crumble, peanut sponge, sesame ice cream
8

Cheese Plate
Selection of French, Italian and Maltese cheeses, poppy seed lavosh, onion chutney
12

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