



THE HARBOUR CLUB

WHAT'S
YOUR
FLAVOUR?!



THE HARBOUR CLUB

AFTERNOON DISH

Served From 12:00 Till 17:00

BENTO BOX | 39

Six Small Daily Changing Dishes

KICK-OFF

ARTISAN BREAD | 9

Mackerel Chili Tapenade - Salted Butter

PATA NEGRA | 15

50 Gr. Iberico Ham - Red Onion

EDAMAME | 10 🌿

Salted or Spicy

*DO YOU THINK
WE'RE SEXY?*

Share your photos #theharbourclub

If you have any allergies or intolerances,
please inform our FABULOUS staff

Vestiti del
CAPO

OYSTERS

1 Pcs.

BLANC DE NORMANDE - NR. 3 | 6

Manche - France

GOLD BEACH - NR. 3 | 7

Calvados - France

GILLARDEAU - NR. 3 | 8⁵⁰

Charente Maritime - France

OYSTER PLATTERS

PLATEAU RICHE 6 | 42

2 Blanc de Normandie
2 Gold Beach - 2 Gillardeau

PLATEAU RICHE 9 | 63

3 Blanc de Normandie
3 Gold Beach - 3 Gillardeau

CAVIAR

THE HARBOUR CLUB SELECTION
OSCIETRA CAVIAR

Egg Mimosa - Blinis - Smoked Salmon
Chives - Crème Fraîche

10 GR. | 50
30 GR. | 120

SUSHI

CALIFORNIA MAKI | 39

King Crab - Avocado - Cucumber - Mango

SPICY TUNA MAKI | 29

Tuna - Red Miso - Wasabi Mayonnaise

SALMON TORCH MAKI | 26

Salmon - Avocado - Teriyaki

EBI FRY MAKI | 29

Tempura Prawn - Salmon - Teriyaki

SPICY CHICKEN MAKI | 26

Chicken - Cucumber - Spicy Kimchi

BUDDHA MAKI | 19 

Vegetables - Teriyaki

SASHIMI

9 Pcs.

SALMON - TUNA | 30

SALMON | 28

TUNA | 38

NIGIRI

THE HARBOUR CLUB

SMOKED NIGIRI PLATTER | 6 PCS. | 50

Unagi - Tuna - Wagyu
Foie Gras - Caviar - Truffle

SALMON | 1 PCS. | 5⁵⁰

TUNA | 1 PCS. | 6⁵⁰

WAGYU | 1 PCS. | 12

AVOCADO | 1 PCS. | 3⁵⁰ 



THE HARBOUR CLUB

COLD DISHES

CAESAR SALAD | 16

Romaine - Croutons - Poached Egg
Anchovy - Caesar Dressing

Topping

Salmon +6 | Tuna +10 | Prawns +3 | Chicken +3

TUNA TACOS | 22

Guacamole - Yuzu - Pico de Gallo

RICE CRISPIES | 18

3 Pcs. Salmon - 3 Pcs. Tuna

STEAK TARTARE | 18

Classic Garnish

BEEF TATAKI | 19

Yakiniku - Daikon - Garlic

CARPACCIO | 21

Shiso Pesto - Parmesan - Pine Nuts

Supplement

Grated Foie Gras | 9
Shaved Truffle | 12

BURRATA | 25

Epazote - Basil - Tomato



THE HARBOUR CLUB

WARM DISHES

SOFTSHELL CRAB | 22

Yuzu Spinach - Sea Fennel

CRISPY GAMBAS | 24

Spicy Kimchi - Lime

CRISPY FRIED OYSTERS | 20

Spinach - Hollandaise Sauce

BEEF TACOS | 25

Skirt Steak - Shiitake - Parmesan

KOREAN FRIED CHICKEN | 19

Triple S Sauce

VEGGIE LINGUINI | 20

Seasonal Vegetables



THE HARBOUR CLUB

FISH & SEAFOOD

GRILLED TUNA | 39

Seasonal Veggies - Tay Soy Vinaigrette

TURBOT | 12

Per 100 Gr. - Min. 2 Pers.

SALMON MISO | 28

Fennel Salad - Herb Oil

LOBSTER LINGUINI | 45

1/2 Lobster - Bouillabaisse

LOBSTER | 58

Steamed or Grilled - Clarified Butter

KING CRAB

100 GR. | 44

300 GR. | 120

Cold or Steamed

SIDES

HAND CUT FRIES | 7

Mayonnaise

HAND CUT LOADED FRIES | 9⁵⁰

RICE | 7

Fried or Steamed

GREEN VEGGIES | 8

EDAMAME | 10

Salted or Spicy

GREEN SALAD | 7



THE HARBOUR CLUB

MEAT

TENDERLOIN | 43

Anticucho Sauce - Sweet & Sour

HARBOUR'GER | 29

Lettuce - Tomato - Cheddar

Harbour'ger Sauce

SPRING CHICKEN | 29

Truffle Teriyaki - Bok Choy

PEKING DUCK | 31

Pancakes - Cucumber - Hoisin

THE HARBOUR CLUB STEAK | 39

250 Gr. - Black Angus Beef

ENTRECÔTE | 42

300 Gr. - Dry Aged Meadow Beef

PORTERHOUSE | 99

800 Gr. - Dry Aged Meadow Beef

23K GOLD ENTRECÔTE | 300

300 Gr. - Dry Aged Meadow Beef in Gold Leaf

NIKU TORI REDEFINE BEEF FLANK | 30

100 Gr. - Anticucho Sauce - Sweet & Sour

SUPPLEMENTS

GRATED FOIE GRAS | 9

BONE MARROW | 7

2 Pc. - 100 gr.

SAUCES | 5

Peppercorn Sauce, Béarnaise
or Truffle Gravy



THE HARBOUR CLUB



THE HARBOUR CLUB

GET READY FOR
A **BRUNCH EXPERIENCE**
LIKE NO OTHER!



EVERY LAST SUNDAY
OF THE MONTH
STARTS **12.00 HRS.**

2 HOURS OF **BOTTOMLESS**
MIMOSA'S & BELLINI'S

AND 3-COURSE MENU € 49^{P.P.}

BOOK YOUR **BOTTOMLESS**
BRUNCH HERE



