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Small Bites

Homemade arancini Italian sausage ragu	€7.00
Local pork cheek croquettes Apple & vanilla ketchup	€7.00
Grilled marinated zucchini Sourdough crostini, stracciatella di bufola, lemon thyme butter	€7.00
Grilled octopus Orange & fennel salad	€14.00
Charcuterie board Selection of artisan mortadella, speck & chorizo. Aged Parmesan, brie & pecorino stagionato, marinated kalamatta olives, hummus & water biscuits	€20.00

Starters

Local tuna tartar Cherry tomato relish, caper berries, olive powder, sourdough	€13.50
Mussel pot Sautéed mussels, coconut milk,, spring onion, basil	€12.00
Beef carpaccio Aged parmesan cream, marinated oyster mushroom, crispy cavallo nero	€12.00
Local burratina Tomato confit, smoked aubergine, herb oil	€10.00

Pasta

Acquarello risotto Onion puree, gruyere cheese, deep fried sweetbreads	€14.00 / €16.50
Ricotta & spinach ravioli Asparagus, pecorino shavings, sage & walnut butter	€12.50 / €15.00
Fresh cavatelli Calamari ragu, crispy chorizo, marjoram	€14.00 / €16.50
Pappardelle Local braised rabbit, porcini, smoked pancetta	€12.00 / €14.50
Spaghetti di Gragnano Zucchini & pistachio pesto, preserved lemon, marinated local prawns	€13.50 / €16.00

Casual Eats

Madliena Burger 100% angus beef patty, plum tomato relish, basil pesto mayo, crispy speck, provolone, triple cooked chips	€15.50
Lodge Burger Crispy chicken thigh, cabbage slaw, spicy mayo, pickles, triple cooked chips	€14.50
Crispy chicken salad Breaded corn-fed chicken, parmesan shavings, barley, soft herbs & candied walnuts	€13.00
Asian beef salad Crispy beef, sesame seeds, spring onion, peanuts, pickled cabbage, Asian dressing	€13.00
In-house smoked salmon salad Avocado, compressed cucumber, red quinoa, lemon yogurt dressing	€13.00
Herb falafel salad Roasted aubergines, tomato couscous, tahini dressing	€12.00

We hope you enjoy your
Madliena Lodge experience

Main Courses

Fresh fish of the day Local, wild fish. Please ask your sever for selection & cooking suggestions	Price depending on market value
Corn-fed chicken supreme Roasted butternut squash, smoked pancetta, ras el hanout fried potato skin	€22.00
Local pork cutlet Caramelised celeriac, braised onion, jus	€22.00
250g grilled beef rib-eye Wild mushroom puree, roasted garlic butter, jus	€29.00
Sous-vide lamb rump Courgette puree, feta crumble, mint oil	€29.00
750g Grilled beef bavette - Tagliata for 2 Crispy onion & rosemary crust, chimichurri	€59.00

Main course dishes are served with roasted local potatoes.

Side Dishes

Grilled local summer vegetables	€3.50
Mixed seasonal salad	€3.50
Triple cooked chips, spiced seasoning	€3.50
Wild mushroom sauce	€3.50
Pepper & brandy sauce	€3.50

Desserts

Lemon & basil bar brulee Lemon & basil curd, tonka bean namelaka, basil dust	€6.50
Apricot & yogurt gateau Almond biscuit, yogurt sponge, apricot & rosemary jelly, yogurt ice-cream	€6.50
Banoffee Chocolate delice, caramel, banana ice-cream	€6.50
Coconut tart Dates, walnuts, passion fruit	€6.50
Homemade sorbet and ice creams Ask your server for our daily selection	€2.50 per scoop