



MADLIENA LODGE

Snacks

Ta' Belludja apple & vanilla ketchup accompanying local pork cheek croquettes
(2 pieces)

6

A carrot leaf pesto served with BBQ beef short rib arancini (2 pieces)

6

Cucumber and gin mignonette, dill oil and a Gillardeau oyster (1 oyster)

6

Chickpea panisse, black garlic & hazelnuts shavings (2 pieces) (Vegan)

6

Starters

Beetroot, five seed cracker & onion cream, chicken liver parfait

9

Pickled daikon & lamb's lettuce, Norwegian salmon, cured in a tamarind and
cardamom paste

11

'Aljotta' fish broth with marinated fish chunks, puffed wild rice and sourdough
croutons

16

Wild mushroom and pear tart, 'feuille de brick', mushroom ketchup & Gozitan carob
dressing (Vegan)

10

White shallot tarte tatin, soft local goat cheese & onion ash oil (Vegetarian)

11

Homemade agnolotti stuffed with Maltese grown pumpkin and coffee, sage and
walnut butter (Vegetarian)

12 / 15

Linguine di Gragnano "Gentile" with a Jerusalem artichoke cream, crispy local
guanciale and garden rocket oil

13 / 16

Acquerello risotto with pulled local rabbit and smoked pancetta, Porcini

15 / 18

Please ask your server for gluten free options. Kindly inform us of any intolerances or allergies.



MADLIENA LODGE

Mains

Fresh fish of the day
(market price)

Bramley apple and bacon purée, charred creamed cabbage, jus,
duo of local pork, fillet and braised cheek
23

Baked butternut squash purée, pancetta crumble, 'ras-el-hanout' fried potato skins,
corn-fed chicken supreme
22

Trio of mushrooms, roasted bone marrow butter, jus,
grilled Argentinian ribeye of beef (250g)
29

An onion and thyme marinade rubbed onto a grilled beef bavette (750g), garlic
Hollandaise and triple cooked chips - *tagliata style suitable for 2 persons*
59

Celeriac and oat purée, spinach gnocchi, caramelized onions and hay jus married with
a sous-vide lamb rump
28

Stuffed aubergine with a lentil & soy bean paste, grilled spring onion and a yogurt &
Tahini dressing (Vegetarian)
20

Fried vegan polenta & tofu fritters with a duo of beetroot, pomegranate molasses,
hazelnut shavings (Vegan)
19

all mains are served with traditional roasted potatoes



MADLIENA LODGE

Desserts

Dark chocolate fondant with caramelized banana, butterscotch sauce and peanut butter ice cream

8

'Hawn tad-doughnuts' with local sweet ricotta cream, candied orange peel, red berries sauce

7

Spiced rum and mint marinated pineapple carpaccio with oat & pistachio crumble, pomegranate (Vegan)

7

Parsnip and walnut cake with an apple miso caramel and mascarpone ice-cream

7

Trio of cheeses with five seed cracker, quince & golden raisin chutney

12

Artisanal ice-creams and sorbet

3

(per scoop)



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