



## MADLIENA LODGE

### ***Take Out Menu***

#### **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

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

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

*Kindly inform us of any intolerances or allergies.  
Please find us on Bolt or Wolt to place your order.*



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### 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

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

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## Desserts

'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  
7

Trio of cheeses with five seed cracker, quince & golden raisin chutney  
12



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