



MADLIENA LODGE

Snacks

Piquillo peppers ketchup served with corn-fed chicken leg confit bonbon, tarragon
(2 pieces)

6

Charred white onion & thyme gel with BBQ beef short rib arancini
(2 pieces)

6

Toasted Maltese ftira with a local octopus spread and grilled zucchini, African spices
(2 pieces)

6

Chickpea panisse, smoked paprika and fennel
(2 pieces) (Vegan)

6

Starters

Pickled daikon and wild seed cracker, in-house cured and hay smoked duck breast with beetroot
14

Green tea and wild garlic kombucha, marinated fish of the day with compressed burnt
cucumber, Nasturtium oil

13

Spring onion & garlic focaccia, fresh mussels cooked in local mandarin & marjoram stock
13

Compressed Kohlrabi & pickled local green strawberry tart, 'feuille de brick', cashew nut cream
and 'Dolce Vita' pears
(Vegan)

9

Burratina with melon gazpacho, dried Kalamata olive, basil and aged balsamic
(Vegetarian)

11

Textures of potato and shellfish dressing served with homemade agnolotti stuffed with local wild
fish & preserved lemon

15 / 18

Casarecce di Gragnano "Gentile" with baba ghanoush, nduja butter and a local pork ragú
14 / 17

Acquerello risotto with pulled local rabbit, smoked pancetta and beefsteak tomato sauce
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)

Roasted baby gem lettuce, green tomato, anchovy & caper emulsion, Parmesan shavings
and breaded local pork chop.

23

Crushed salt baked celeriac, caramelized chicory, bitter orange purée and calvados jus with
confit duck leg

24

Tender stem broccoli, smoked almond butter, Pecorino crust, buttermilk and herb sauce,
grilled Argentinian beef striploin

27

Triple cooked chips and chimichurri with grilled beef bavette (tagliata)
suitable for 2 persons

59

Apricot compote, parsnip fondant, confit yellow cherry tomatoes, local stuffed saddle of
rabbit wrapped in speck & sage and jus

25

Pea, leak and mint fritters, beer batter, french beans & pickled onion fricassee, watercress
(Vegan)

18

Soft polenta with coconut milk and Kaffir lime leaves, curry salsify 'two ways', crispy kale
(Vegetarian)

16

all mains are served with traditional roasted potatoes

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Desserts

Local sheep ricotta & white chocolate cheesecake with peaches and honey

7

Coconut parfait with almond caramel, white chocolate soil, mango and lime jelly

7

Spiced rum and mint marinated pineapple carpaccio with pistachio crumble and raspberry sorbet (Vegan)

7

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

7

“Bajtar ta' San Ġwann” (local figs) and basil crème brûlée, salted caramel popcorn

7

Artisanal ice-creams and sorbet

3

(per scoop)



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