



# MADLIENA LODGE

## Menu A

### Starters

Smoked fish & potato beignets with cucumber and caper salsa, peti salad

\*

Cured beef carpaccio with pickled mushroom, aged parmesan gel & crispy kale

\*

Seasonal soup of the day with poached egg and puffed grains

\*

Fresh cavatelli pasta with roasted butternut squash, beef strips, sage & clotted cream

### Main Course

Local fish of the day with cauliflower purée and lemon & soft herb beurre blanc

\*

Local pork belly braised in aromatic spices, kimchi, miso and carrot purée and jus

\*

Braised veal cheeks with celeriac and truffle mash, crispy onion, own juices

\*

Chickpea fritter with broccoli and cauliflower couscous, pomegranate molasses and cardamon & butternut squash purée

### Dessert

Poached Bartlett pears in ginger and bayleaf, almond milk gel & buckwheat seed granola

\*

Carrot cake roll, candied carrots, cinnamon, yoghurt ice-cream

\*

Artisanal ice-creams and sorbet

€38 per person

*Kindly inform us of any intolerances or allergies.*



# MADLIENA LODGE

## Menu B

### Starters

Gnocchi with saffron and caper broth, preserved lemon and black mussels

\*

Purple and yellow beetroot relish, done in different ways, hazelnut cream and  
in-house focaccia

\*

Seasonal vegetable soup with poached egg and puffed grains

\*

Chicken liver parfait with pears, raisin, carob syrup and in-house brioche

### Main Courses

Charred local sweet corn, grape chutney, butter sauce and corn-fed chicken  
supreme

\*

Grilled Argentinian bavette of beef, aged Parmesan fondue and a duo of onion

\*

Local fish of the day with miso and carrot purée, charred bok choy, seaweed  
veloute

\*

Grilled Hispi cabbage with pepper honey, homemade soft cheese, aubergine and  
black sesame paste

### Dessert

Local sheep ricotta & white chocolate cheesecake with thyme roasted plums and  
honey swirl

\*

Carrot cake roll, candied carrots, cinnamon, yoghurt ice-cream

\*

Artisanal ice-creams and sorbet

€45 per person

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# MADLIENA LODGE

## Menu C

### Starters

Cured fish mosaic, with Belludja apple vinaigrette, celery, radish & wakame salad

\*

Local goat cheese souffle with duo of pumpkin and quince “Sfejġel ta Malta” chutney, walnut shavings

\*

Homemade tortellacci with braised beef, beef consommé, dried cherry tomato and chives

\*

Acquerello risotto with Jerusalem artichoke, lamb belly bacon and wild rocket oil

### Main Courses

Charred leeks, rhubarb and hibiscus compote, jus and sous vide Irish lamb rump

\*

Grilled Argentinian ribeye of beef with smoked onion relish, Cisk lager, pickled silver onion and bone marrow beurre noisette

\*

Local fish of the day with a duo of cauliflower and mussel veloute

\*

Chickpea fritter with broccoli and cauliflower couscous, pomegranate molasses and cardamom & butternut squash purée

### Dessert

Dark chocolate fondant, banana and tahini custard and mascarpone ice-cream

\*

“Apple & date pie”, salted ‘dulce de leche’, pecans and clotted cream

\*

Artisanal ice-creams and sorbet

€55 per person

*Kindly inform us of any intolerances or allergies.*