



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

Kindly inform us of any intolerances or allergies.



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.