



MADLIENA LODGE

Snacks

Piquillo peppers ketchup served with corn-fed chicken leg confit bonbon, Tarragon

(2 pieces)

6

Umami powder with smoked pork belly croquettes

(2 pieces)

6

Toasted Maltese ftira, grilled zucchini, African spices and a local octopus spread

(2 pieces)

6

Polenta sandwich with coconut milk and curry, vegetables

(2 pieces) (Vegan)

6

Starters

An in house brioche with pears, raisins, carob syrup and a chicken liver parfait

12

Celery, radish & wakame salad and a Belludja apple vinaigrette accompanying cured fish mosaic

15

Local goat cheese souffle with a duo of pumpkin and quince "Sfejġel ta' Malta" chutney, walnut shavings

(Vegetarian)

15

Purple and yellow beetroot relish, done in different ways, hazelnut cream and in house focaccia (Vegan)

12

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

14

Spaghetti di Gragnano "Gentile", saffron and caper broth, preserved lemon and black mussels

14 / 17

Casarecce di Gragnano "Gentile" with oyster mushrooms, quail ragù and smoked ham hock

16 / 19

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

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)

Cucumber kimchi, miso & carrot purée and jus with
local pork belly braised in aromatic spices
23

Charred local sweet corn, grape chutney, butter sauce and supreme of corn fed chicken
24

Smoked onion relish, silver skin onion pickled in Cisk lager and bone marrow beurre noisette
with a grilled ribeye of Argentinian beef
30

Triple cooked garlic chips and aged Parmesan fondue with grilled beef bavette (tagliata)
suitable for 2 persons
59

Charred leeks, rhubarb and hibiscus compôte, jus and sous vide Irish lamb rump
25

Chickpea fritter with broccoli & cauliflower couscous, pomegranate molasses, cardamom
and butternut squash purée
(Vegan)
18

Grilled Hispi cabbage with pepper honey, homemade soft cheese, aubergine and black
sesame paste, pine nuts
(Vegetarian)
18

all mains are served with traditional roasted potatoes

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Desserts

Local sheep ricotta & white chocolate cheesecake with thyme roasted plums and honey swirl
7

“Apple & date pie”, salted ‘dulce de leche’, pecans and clotted cream ice cream
8

Bartlett pears poached in ginger and bayleaf, almond milk gel & buckwheat seed granola
(Vegan)
7

Carrot cake roll, candied carrots, cinnamon & yoghurt ice cream
7

Dark chocolate fondant, banana and tahini custard and mascarpone ice cream
9

Artisanal ice-creams and sorbet
3
(per scoop)



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