



# MADLIENA LODGE

## Snacks

### Falafel "tal-ful" - Vegan

rosemary flatbread | pomegranate molasses  
(2 pieces)  
6

### Corn-fed chicken leg confit bonbon

tarragon | red pepper ketchup  
(2 pieces)  
6

### Grilled sour bread

local figs | jamon | mint  
(2 pieces)  
6

### White shrimp toast

lemongrass | sesame  
(2 pieces)  
6

## Starters

### Burratina - Vegetarian

grilled peaches | basil | hazelnuts  
12

### Fennel tarte tatin - Vegan

pickled grapes | white balsamic |  
spiced Brazil nuts  
12

### Local tuna tartare

charred sweet corn | wakame | spring onion  
and verjus vinegar dressing  
13

### Black mussels

mandarine | prosecco | marjoram | garlic  
focaccia  
15

## Pasta

### Acquerello risotto

caramelized cauliflower | black garlic |  
guanciale  
15 / 18

### Papiri di Gragnano "Gentile"

fennel pork sausage | | whipped ricotta |  
citrus crust  
14 / 17

### Fresh cavatelli pasta

beef strips | Port | wild mushrooms  
16 / 19

### Spaghetti di Gragnano "Gentile"

local prawns | zucchini pesto | pistachio |  
preserved lemon  
16 / 19

### Goat cheese agnolotti - Vegetarian

yellow cherry tomato | almond butter | crispy  
kale  
14 / 17

*Please ask your server for gluten free options. Kindly inform us of any intolerances or allergies.*



# MADLIENA LODGE

## Mains

### **Supreme of corn fed chicken**

stuffed endive | local bacon jam | butter sauce

24

### **Roasted barbary duck breast**

rhubarb glaze | vanilla & parsnip purée | Swiss chard

25

### **Iberico pork 'pluma'**

crushed celeriac and apple | salsa Criolla | bone marrow jus

27

### **Grilled ribeye of Argentinian beef**

Tarragon pesto | chimichurri | marrows

32

### **Grilled beef bavette (tagliata)**

black truffle emulsion | triple cooked chips | smoked paprika salt  
*suitable for 2 persons*

65

### **Grilled celeriac steak - Vegan**

miso & date marinade | summer lime slaw | truffle & hazelnut dressing  
served with triple fried chips

18

### **Polenta & chevre fritter - Vegetarian**

pickled peaches | tender stem broccoli | Romesco sauce

19

### **Fresh fish of the day**

(market price)

all mains are served with traditional roasted potatoes



# MADLIENA LODGE

## Desserts

### **Pineapple upside down cake**

lime caramel | candied pecan nuts | white chocolate ice cream

7

### **Salted caramel tart**

apple | date | gelat tan-nanna

8

### **Local lemon posset**

blueberry compote | honey comb | thyme tops

7

### **Brewed coffee semifreddo - Vegan**

maple syrup | almonds | fig

7

### **Artisanal ice-creams and sorbet**

3

(per scoop)



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