



MADLIENA LODGE

Snacks

Falafel "tal-ful" - Vegan

rosemary flatbread | pomegranate molasses
(2 pieces)
6

Corn-fed chicken samosa

lemon yoghurt | coriander oil
(2 pieces)
6

Pork belly croquettes

chayote & sage ketchup | pickled oyster
mushroom
(2 pieces)
6

White shrimp toast

lemongrass | sesame
(2 pieces)
6

Starters

"Ravjula moqlija" - Vegetarian

local sheep cheese | tomato conserve | black
garlic
11

Duo of Jerusalem artichoke - Vegan

pine nut cream | poached pears | wild rucola
10

Cured local mahi mahi "lampuki"

pickled sea asparagus | cucumber pears |
verjus
13

Smoked ham hock & leek quiche

radicchio | prune | white balsamic
11

Pasta

Acquerello risotto - Vegetarian

pumpkin | black truffle | hazelnuts
15 / 18

Eliche di Gragnano "Gentile"

oxtail ragu | broccoli rape | citrus crust
16 / 19

Fresh cavatelli pasta

octopus ragu | preserved lemon | ras el hanout
16 / 19

Spaghetti di Gragnano "Gentile" - carbonara

egg yolk | aged Parmesan | guanciale
13 / 16

Braised rabbit belly ravioli

beetroot | rabbit liver | balsamic
14 / 17

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



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Mains

Supreme of corn-fed chicken

king oyster mushroom | lovage sheep yoghurt | butter sauce

23

Roasted barbary duck breast

spiced plums | tamarind crispy polenta | hibiscus jus

25

Iberico pork 'Pluma'

apple & chicory slaw | walnut aioli | kumquat sauce

27

Grilled sirloin of Argentinian beef

white onion | pancetta crumb | smoked charcoal Hollandaise

28

Braised veal cheeks

red cabbage | celeriac mash | own juices

26

Plantain tostones - Vegan

golden raisin ketchup | jalapeno & carob salsa |

Brazil nuts

served with triple cooked fries

17

Marmite glazed Manouri cheese - Vegetarian

sweet potato "Parmentier" | braised baby gem & Kohlrabi | sunflower seed & oat granola

18

Fresh fish of the day

(market price)

all mains are served with traditional roasted potatoes

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Desserts

Chocolate fondant

vanilla Anglaise | croissant ice cream

9

“Tiramisu”

pumpkin | chocolate soil | Marsala

7

Pear pie

peanuts | dulce di leche | peanut butter ice cream

10

Banana cake - Vegan

banana caramel | lime gel | almond

7

Artisanal ice-creams and sorbet

3

(per scoop)



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