



MADLIENA LODGE

Restaurant

Life is meant for sharing, and so is our menu.

Appetizers

Chickpea panisse - Vegan

aubergine & tahini babaganoush |
celery sea salt
(2 pieces)
€6

Cheese & leek croquettes

mature cheddar | duo of onion
(2 pieces)
€6

Prawn toast

sesame seed | kimchi mayo |
coriander oil
(2 pieces)
€7

Arancini

maltese sausage | nduja | parmesan
(2 pieces)
€7

Lamb lasagnette fritti

pumpkin | scamorza | sage powder
(2 pieces)
€7

Toasted sourdough bread

beef tartare | caper & lemon aioli
(2 pieces)
€7

Starters

Goat cheese royal quiche

heirloom carrots | stone fruit chutney | pink
peppercorn
€14

Chicken liver pate en crouete

sourdough | wild mushroom | smoked
pancetta
€14

Cured fish mosaic

charred compressed cucumber | roasted fish
broth | nori & rice cracker
€15

Sweet potato hummus tart - Vegan

pickled shallots | petite salad | hazelnut
€13

Pasta

Gorgonzola & pear mezzaluna

walnut | sage butter | parmesan
€15 / 18

Homemade gnocchi

charred octopus | preserved lemon | chilli |
oregano
€16 / 19

Fresh cavatelli pasta

beef strips | wild mushrooms | port wine
16 / 19

Spaghetti di Gragnano Carbonara

guanciale | egg yolk | pecorino
€15 / 18

Fresh mezze paccheri

jerusalem artichoke | local rabbit ragu |
smoked pancetta
€16 / 19

Acquerello risotto Milanese

breaded veal sweetbreads | gremolata | merlot
reduction
€16 / 19

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



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A meal so good you want it only for yourself.

Mains

Madliena Lodge signature burger

bacon & onion jam | scamorza cheese | triple cooked fries

€18

Local pork belly

parsnip mash | apple & vanilla ketchup | tapioca cracker | grain mustard jus

€24

Sous vide lamb rump

hummus | pearl couscous tabbouleh | pomegranate jus

€28

Grilled ribeye of Argentinian beef

trio of onion | bone marrow | jus

€30

Corn fed chicken supreme

king oyster mushroom | polenta fries | mushroom satay sauce

€22

Grilled bavette of Argentinian beef - served for 2 persons

thyme & onion marinate | chimichurri | fried smashed potatoes

€60

Grilled cauliflower steak - Vegan

tamarind glaze | beetroot salsa | pumpkin seeds

€18

Fresh fish of the day

(market price)

all mains are served with traditional roasted potatoes

Sides

Fried curried cauliflower

flaked almonds and pomegranate molasses

€4

Roasted market vegetables

seed crust

€4

Grilled baby gem lettuce

caesar dressing

€4

Triple cooked chips

herbed sea salt

€4

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Dessert to tingle your sweet tooth.

Desserts

Pear crumble

creme patissiere | almond praline | cinnamon ice cream
€8

Dark chocolate fondant

apple & bourbon anglaise | caramel ice cream
€9

Chefs' signature cheese cake

cherry & mandarin compote | basil | Madliena honey swirl
€9

Chia seed pudding - Vegan

coconut | cashew nuts | cardamom | blueberry
€7

Artisanal ice-creams and sorbet

€3
(per scoop)

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