

*Life is meant for sharing, and is our menu!*

## Snacks

### Chickpea panisse - Vegan

grilled oyster mushroom |  
crispy chili oil  
(2 pieces)  
€7

### Prawn croquettes

saffron aioli | preserved lemon  
(2 pieces)  
€7

### Parmesan tart

parmesan royal | smoked  
pancetta & apricot jam  
(2 pieces)  
€7

### Octopus arancini

burnt carrot gel | fried leek  
(2 pieces)  
€7

### Aubergine baba ganoush dip

grilled red pepper | seed  
cracker  
€7

### Toasted sourdough bread

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

## Starters

### Blow torched burrata

cucumber & melon gazpacho |  
basil | pine nuts  
€15

### Fried rice cake - Vegan

braised fennel | whipped tofu |  
compressed watermelon  
€13

### Local tuna tartare

charred sweet corn | soy milk | caper & lime  
dressing | matchstick fries  
€15

### Steamed black mussels

tomato broth | chili | grilled garlic  
focaccia  
€15

## Pasta

### Crab & wild fish ravioli

prawn bisque | roasted heirloom cherry  
tomatoes | soft herbs  
€17 / 20

### Fresh trecece pasta

maltese sausage | pistachio & basil butter |  
preserved orange  
€16 / 19

### Fresh cavatelli pasta

brown meager | sundried tomato | anchovies |  
lemon  
€16 / 19

### Spaghetti di Gragnano

beef ragu | spiced butternut squash | sage  
€16 / 19

### Orzo pasta

zucchini & kale cream | crispy pancetta |  
"ğbejna" | seed crumble  
€15 / 18

### Acquerello risotto

caramelized onion | bone marrow butter |  
pangrattato  
€16 / 19

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

*A meal so good you want it only for yourself.*

## Mains

### Madliena Lodge signature burger

bacon & onion jam | scamorza cheese | triple cooked fries

€18

### Fried local rabbit legs

garlic confit | pancetta | charred grapes

€26

### Sous vide lamb rump

burnt aubergine puree | grilled marrow & pomegranate | mint jus

€28

### Grilled ribeye of Argentinian beef

onion soubise | crispy onion | green peppercorn jus

€30

### Corn fed chicken supreme

herbed yogurt | onion salsa | butter chicken sauce

€23

### Grilled bavette of Argentinian beef - served for 2 persons

thyme marinate | chimichurri | fried smashed potatoes

€60

### BBQ hispi cabbage - Vegan

tamarind glaze | seaweed crunch | romesco sauce

€20

### Fresh fish of the day

(market price)

all mains are served with traditional roasted potatoes

## Sides

### Braised fennel & radicchio salad

walnuts | pomegranate molasses

€4

### Grilled baby gem lettuce

caesar dressing

€4

### Roasted market vegetables

seed crust

€4

### Triple cooked chips

herbed sea salt

€4

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