



# MADLIENA LODGE

## *Fort Madliena*

### Starters

Smoked fish & potato beignets  
saffron aioli | grilled red pepper salsa | petite salad

\*

Beef carpaccio  
wild mushroom | pickled shallots | parmesan

\*

Seasonal soup of the day  
poached egg | kale | herb oil

\*

Orzo pasta  
zucchini & kale cream | crispy pancetta | "gbejna" | seed crumble

### Main Course

Local fish of the day  
cherry tomato | kalamata olives | caper sauce

\*

Corn fed chicken supreme  
herbed yogurt | onion salsa | butter chicken sauce

\*

Braised veal cheeks  
onion soubise | crispy onion | own juices

\*

BBQ hispi cabbage  
tamarind glaze | seaweed crunch | romesco sauce

### Dessert

Chefs' signature cheese cake  
roasted peaches | raspberry | thyme

\*

Chestnut "castagnaccio"  
raisin | rosemary oil | dark chocolate ice cream

\*

Artisanal ice-creams and sorbet

€40 per person

*Kindly inform us of any intolerances or allergies.*



# MADLIENA LODGE

## *Madliena chapel*

### Starters

Fried rice cake - Vegan  
braised fennel | whipped tofu | compressed watermelon  
\*

Steamed black mussels  
tomato broth | chili | grilled garlic focaccia  
\*

Cavatelli pasta  
beef ragu | spiced butternut squash | sage  
\*

Fresh trecce pasta  
maltese sausage | pistachio & basil butter | preserved orange

### Main Courses

Fried local rabbit legs  
garlic confit | pancetta | charred grapes  
\*

Grilled bavette of Argentinian beef  
charred onion | crispy onion | jus  
\*

Local fish of the day  
herbed yogurt | braised baby gem | beurre noisette  
\*

BBQ hispi cabbage  
tamarind glaze | seaweed crunch | romesco sauce

### Dessert

Chefs' signature cheese cake  
roasted peaches | raspberry | thyme  
\*

Coconut crème brûlée  
blueberry | vanilla | hibiscus  
\*

Artisanal ice-creams and sorbet

€48 per person

*Kindly inform us of any intolerances or allergies.*



# MADLIENA LODGE

## *High Ridge*

### Starters

Blow torched burrata  
cucumber & melon gazpacho | basil | pine nuts

\*

Local tuna tartare  
charred sweet corn | soy milk | caper & lime dressing | matchstick fries

\*

Fresh cavatelli pasta  
brown meager | sundried tomato | anchovies | lemon

\*

Acquerello risotto  
caramelized onion | bone marrow butter | pangrattato

### Main Courses

Sous vide lamb rump  
burnt aubergine puree | grilled marrow & pomegranate | mint jus

\*

Grilled ribeye of Argentinian beef  
duo of onion | bone marrow | jus

\*

Local fish of the day  
braised fennel | charred grapes | prawn bisque velouté

\*

BBQ hispi cabbage  
tamarind glaze | seaweed crunch | romesco sauce

### Dessert

Chefs' signature cheese cake  
roasted peaches | raspberry | thyme

\*

Pistachio & olive oil cake  
pineapple curd | candied pistachio | fior di latte ice cream

\*

Artisanal ice-creams and sorbet

€55 per person

*Kindly inform us of any intolerances or allergies.*