



MADLIENA LODGE

Restaurant

## Snacks

### Chickpea panisse - Vegan

oyster mushroom  
satay | peanut crumble  
(2 pieces)

7

### Smoked beef short rib croquettes

muhammara mayo |  
walnut shavings  
(2 pieces)

8

### Parmesan tart

parmesan royal | butternut  
squash & sage chutney  
(2 pieces)

7

### Fried rice cake

beef tartare | crispy capers |  
pickled cucumber aioli  
(2 pieces)

7

### Calamari toast

green chili | tomato jam |  
asian dressing  
(2 pieces)

7

### Toasted sourdough bread

liver pate | wild mushrooms |  
smoked pancetta  
(2 pieces)

8

## Starters

### Goat cheese quiche

roasted shallots | aged balsamic |  
hazelnuts

15

### Baked spiced pumpkin - Vegan

butterbean butter | toasted seeds |  
rosemary oil

14

### Local rabbit & offal pie

celeriac remoulade | truffle | port  
reduction

17

### Gin infused cured salmon

beetroot | herbed sour cream | seaweed  
tapioca cracker

16

## Pasta

### Homemade octopus ravioli

octopus ragu | potato cream | soft herb  
crust

17 / 20

### Fresh trecce pasta

maltese sausage | pistachio & basil  
butter | preserved orange

16 / 19

### Fresh paccheri pasta

zucchini | ricotta | lemon zest | pine nuts

16 / 19

### Spaghetti di Gragnano carbonara

egg yolk | aged pecorino | guanciale

16 / 19

### Fresh fettuccine pasta

seabass | cherry tomato | kalamata  
olives | marjoram

16 / 19

### Acquerello Risotto

cauliflower puree | wild mushroom  
fricasee | pangrattato

16 / 19

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



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## Mains

### Madliena Lodge signature burger

bacon & onion jam | scamorza cheese | triple cooked fries

18

### Fried local rabbit legs

garlic confit | pancetta | roasted jerusalem artichokes

27

### Grilled boneless quail

sweet potato hummus | baharat spice | pomegranate molasses | hazelnut gremolata

27

### Grilled ribeye of Argentinian beef

trio of onion | bone marrow | jus

32

### Smoked local pork cheeks

braised cabbage | carrot puree | own juices

26

### Grilled bavette of

### Argentinian beef - served for 2 persons

thyme marmalade | green peppercorn sauce | fried smashed potatoes

60

### Celeriac textures - Vegan

date glaze | chicory & apple salad | salsa verde

20

### Fresh fish of the day

citrus fregola | "aljotta" sauce | wilted greens

(market price)

**all mains are served with traditional roasted potatoes**

## Sides

### Charred leeks & broccolini

kale chips | romesco sauce

4

### Roasted market vegetables

seed crust

4

### Grilled baby gem lettuce

caesar dressing

4

### Triple cooked chips

smoked sea salt

4