



CELEBRATE
EASTER

WITH DIAR IL-BNIET





EASTER BAKES AT DIAR IL-BNIET



Our handmade figollas are baked to perfection, filled with pure almonds topped off with a delicious icing and decorated to a tee.



SMALL FIGOLLA

Available in different traditional shapes:
rabbit, chick & lamb.

€6.50

LARGE FIGOLLA

Available in different traditional shapes:
rabbit, chick & lamb.

€11.50



Available at our farmshop and online as from 12th March.
Visit diarilbniet.com/shop to order your Easter bakes.

We also offer wholesale discounts on bulk orders.





✿ EASTER IN A JAR ✿

This cute and delicious Easter gift is ideal for with anyone with a sweet tooth as well as somebody who loves traditions and keepsakes.

€9.50

✿ EASTER CHOCOLATE FIGURES AND HOMEMADE GOODIES ✿

A vast range of traditional easter chocolate figures underlying speckled eggs, paraline quail eggs, easter eggs, marshmallows and much more.

Various Prices: €5 - €25



✿ EASTER HAMPER ✿

Nothing says Easter in malta better than this traditional Hamper full of homemade goodies including big and small figolla, easter biscuits and kwazirmal.

€25.00



LENT SAVOURIES, SWEETS AND DISHES SPECIALITIES

✿ LENT SAVOURIES ✿

Torta tal-Ġbejniet u Ful
Sfineg

✿ SWEETS ✿

Hot Cross Buns
Kwarezimar
Karamelli tal-Ħarrub
Qagħaq tal-Appostli

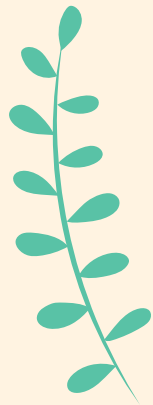
✿ DISH SPECIALITIES ✿

Stuffat tal-Bakkaljaw
Ravjul tal-Ġbejniet
Qoqqoc Mimli

Join us on Maundy Thursday before or after the 7 visits to the Holy Sepulchre,
and enjoy the traditional lent food.

We will also be open on Good Friday for a Buffet Lunch
and on Easter Sunday for a Set Menu with traditional specialities.





GOOD FRIDAY BUFFET



L-EWWEL PLATT / STARTERS

Fish Soup / Aljotta

u/and

Antipasto table consisting of: Bigilla, Fażola Bajda bit-Tewm u Tursin, Ful moqli, Bżar biż-Żalża, Kaponata, Qarabali moqli, Pulpetti tal-Pastard u t-Tonn taż-Żejt, Tadam Imqadded, Żebbug Aħdar bit-Tewm, Kappar, Aljoli, Tadam mixwi bil-Ħabaq u ż-Żejt taż-Żebbuga, Sfineg tat-tisfija, Makku moqli, Balbuljata bil-Basal u t-Tadam Frisk, Frajjeg tat-Tarja.



IT-TIENI PLATT / MAIN COURSE

Bebbux bl-Aljoli, Qaqocc mimli, Balbuljata tal-Ful Aħdar, Stuffat tal-Bakkaljaw, Qarabali mimli bil-Balbuljata tat-Tadam Frisk u Basal, Stuffat tal-Pastard, Patata, Bajd u Ġbejniet



DEŻERTA / SWEETS

Frawli Friska, Frott Frisk u Karawett bil-Qoxra

Including free flowing water

€25.00

TRADITIONAL EASTER SUNDAY SET MENU

L-EWWEL PLATT / STARTERS

Soppa bil-Ful Aħdar, Pizelli, Fażola Bajda u Għagin servuta bil-Falda taċ-Ċanga mimlija
Thick Vegetable and Beef flank soup served with broad beans, peas and pasta

jew/or

**Ravjul mimli bil-Ġbejniet tan-nagħaġ, Ġobon Pekorin tal-Bżar u Sagħtar selvaġġ,
servut bi Grejvi tal-Ħaruf u Krema Friska**
Sheep cheese, pecorino and wild thyme stuffed ravioli, served with lamb jus and fresh cream

jew/or

**Sfurmat tal-Ħut u Gambli lokali servuti fuq Insalata friska, Jamm tal-Lumi,
Ħxejjex Aromatiċi u Żejt taż-Żebbuga tal-Ewwel Għasra**
Fish and local prawns terrine served on salad leaves, lemon pickle, local herbs and our 1st press olive oil



IT-TIENI PLATT / MAIN COURSE

Stuffat tal-Ħaruf ta' Malta bil-Patata, Karotti, Klin u Lumi frisk
Local lamb stew scented with lemon, fresh rosemary, carrots and potatoes

jew/or

**Fenek minn tagħna spulpjat u mimli bl-Ispinaci friska, Tewm mil-Aħdar, Kapuljat tat-Tiġieġ
u Fwied mdawwar fil-Bejken servut fuq Ħaxix tal-Istagun u Grejvi tal-Fenek.**
*Boneless rabbit stuffed spinach leaves, chicken mince, rabbit liver and fresh garlic
rolled in bacon, local vegetables and rabbit jus*

jew/or

**Tonn frisk mixwi bil-Bżar iswed midħun u ż-Żejt tal-Ħabaq servut fuq Kaponata tal-Brunġiel,
Ħaxix lokali u Patata I-Forn**
Peppered crusted fresh tuna grilled, basil oil, aubergine caponata, local vegetables and roasted potatoes



DEŻERTA / SWEETS

**Biċċa Torta tal-Irkotta Helwa, Ġelat tan-Nanna l-Antika bil-Lewż u l-Konfettura,
Ċikkulata Skura u Sfineg bl-Għasel minn Tagħna**
*Baked sweet ricotta pie, homemade almond and candied peel ice cream, dark chocolate
and choux puffs with Diar il-Bniet honey*

jew/or

Kafe' Tipiku Malti U Biċċiet Tal-Figolla
Typical Maltese Coffee and Figolli Bites

€45.00



EASTER EVENTS AT DIAR IL-BNIET



❁ FIGOLLI MAKING WORKSHOPS ❁

A hands on demo and cooking class with our Head Chef of how to make the real traditional figolla filled with pure almonds topped off with a delicious icing and decorated to a tee.

27th March & 3rd April
10:30 - 12:30

€25.00



❁ EASTER SHEEP FARM TOURS ❁

Enjoy an interactive tour of our working sheep farm, meet the farmers and learn more about grazing, milking and shearing sheep. From start to finish you will witness where milk comes from, how it is processed and bottled. End your tour with a highlight, by tasting some delightful and genuine dairy products which the farmers so proudly produce and willingly share with you.

20th April & 22nd April
09:30 - 10:30 / 11:00 - 12:30

€15.00



❁ KIDS EASTER CRAFT AND BAKING ❁

Whats more fun than being creative? Spend your Easter with us at Diar il-Bniet, where creativity is flourished in every asset. An event set for the kids age 6 years up to 12 years, learning how to bake a traditional Figolla and decorating it in your own imagination, while the Figolla bakes we keep on working to create. The Event will end off with an Easter craft to take home with you. Book a place now as the spaces are limited!

22nd April
10:00 - 14:00

€25.00





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Diar il-Bniet, Dingli