

# DIAR IL-BNIET

WHERE TASTE MEETS TRADITION

## IL-BIDWI

### SET MENU A

#### MINESTRA TAL-ĦAXIX FRISK TA' DIAR IL-BNIET

*Thick vegetable soup*

*jew/or*

#### IMQARRUN BIT-TADAM IMQADDED, ZALZETT TAL-MALTI, ŻEBBUĠ U ĠBEJNIET TAL-BŻAR MINN

#### TAGĦNA

*Rigatoni with sundried tomatoes, Maltese sausage, olives and our local peppered sheep cheese*

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#### KOXXA TAT-TIĠIEĠ IL-FORN IMĦAWWRA BIL-KLIN, TEWM FRISK U LUMI

*Local chicken legs roasted with rosemary, fresh garlic and lemon*

*jew/or*

#### STUFFAT TAL-PULPETTI TAL-MAJJAL TA' MALTA

*Slow cooked local pork patties stew*

*jew/or*

#### QARABAGĦLI MIMLI BL-IRKOTTA U L-PIŻELLI

*Stuffed marrows with ricotta and peas*

*Dishes are served with local roast potatoes and roasted seasonal vegetables*

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#### BİCÇA ĦELWA TAT-TORK

*Local homemade Turkish halva*

*jew/or*

#### IMQARET TAT-TAMAL U GĦASEL MALTI

*Local honey glazed date rolls*

# D I A R I L - B N I E T

WHERE TASTE MEETS TRADITION

## IL-GABILLOT

### SET MENU B

#### KUSKSU BIL-FUL

*Kusksu with broad beans*

*jew/or*

#### PULPETTI TAL-PASTARD, PATATA U TONN TAŻ-ŻEJT SERVUTI FUQ INSALATA FRISKA TAL-ISTAĠUN

*Pan fried cauliflower and tuna patties on seasonal salad leaves, olives and capers*

*jew/or*

#### SPAGHETTI BIZ-ZALZA TAL-FENEK

*Spaghetti with rabbit sauce*

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#### STUFFAT TAL-PASTARD, PATATA , FAQQIEGH LOKALI U BAJDA

*Cauliflower, potatoes and local mushroom stew served with a poached egg*

*jew/or*

#### ŻAQQ TAL-MAJJAL IL-FORN MIDLUKA BL-GĦASEL MALTI

*Honey glazed local pork belly*

*jew/or*

#### STUFFAT TAÇ-ĊANGA FRISKA U TAL-BEJKEN

*Local fresh beef and bacon stew*

Dishes are served with local roast potatoes and roasted seasonal vegetables

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#### SOUFFLE MALTI

*Maltese souffle*

*jew/or*

#### TORTA TAT-TUFFIEH L-ANTIKA SERVUTA SHUNA

*Traditional homemade apple pie served warm*

# D I A R I L - B N I E T

WHERE TASTE MEETS TRADITION

## IR-RAHĦAL

### SET MENU C

#### FTIT IMLUHA BIL-HOBŻ

*Traditional Maltese typical produce of marinates and pickles served with local baked bread*

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#### SOPPA TAL-ARMLA

*Widow soup*

*jew/or*

#### ROSS IL-FORN

*Baked rice*

*jew/or*

#### FRITTURI TAL-PASTARD, TEWM FRISK U T-TURSIN

*Cauliflower fritters with fresh garlic and parsley on fresh lettuce leaves*

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#### STUFFAT TAL-BRAĠJOLI TAĊ-ĊANGA MIMLIJA BL-IKKAPULJAT FRISK, BAJDA U BEJKEN

*Traditional beef olive stew*

*jew/or*

#### XIKEL TAL-MAJJAL IL-FORN BIL-MELĦ OĦXON, KLIN U LUMI MINN TAGĦNA

*Braised local pork shanks with sea salt, rosemary and fresh lemon*

*jew/or*

#### TIĠIEĠA DISOSSATA MDAWWRA FIL-BEJKEN U MIMLIJA BL-IKKAPULJAT FRISK

*Local boneless chicken wrapped in bacon and stuffed with fresh minced meat*

*jew/or*

#### LASAGNA BIL-HAXIX TAL-ISTAĠUN U ĠBEJNIET FRISKI TAN-NAGĦAĠ

*Seasonal vegetable lasagne with local sheep cheeselets*

*Dishes are served with local roast potatoes and Roasted Seasonal vegetables*

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#### TORTA TAT- TAMAL

*Local date pie*

*jew/or*

#### TRAJFIL MALTI

*Maltese Trifle With Homemade Sponge, custard and jam*

*jew/or*

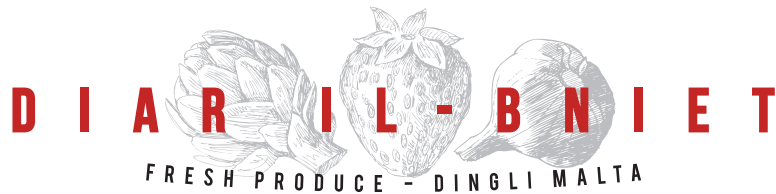
#### TORTA TAL-ĠAMM

*Local jam tart*

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#### BIĊĊA HELWA TAT-TORK

*Local homemade Turkish halva*



# IL-WEJBA

## DIAR IL-BNIET BEVERAGE PACKAGE

**1/2 BOTTLE DIAR IL-BNIET RED HOUSE WINE**

*Merlot / Syrah / Cabernet Sauvignon / Cabernet Franc*

*and*

**1/2 BOTTLE STILL OR SPARKLING WATER**

*and*

**TYPICAL MALTESE COFFEE**

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# IS-SIES

## DIAR IL-BNIET BEVERAGE PACKAGE

**1/2 BOTTLE DIAR IL-BNIET HOUSE WHITE WINE**

*Chardonnay / Vermentino / Moscato*

*and*

**1/2 BOTTLE STILL OR SPARKLING WATER**

*and*

**TYPICAL MALTESE COFFEE**