



**DIARIL-BNIET**

FRESH PRODUCE - DINGLI MALTA

**Diar il-Bniet Festive Season Menus  
and a selection of bespoke Christmas Hampers**

27620727 / 77620002  
Triq Il-Kbira, Had-Dingli, Malta

**Order on [info@diarilbniet.com](mailto:info@diarilbniet.com)  
or shop online at [diarilbniet.com](http://diarilbniet.com)**



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# DIAR IL-BNIET ESTATE

## Intro about Dingli

Dingli is a small, remote village on the island of Malta. It has been inhabited since prehistoric times, and probably gets its name from the Maltese 'Dingli' family. Nowadays, it is home to around 3,000 villagers who live off their own produce, selling their crops at local markets.

This quaint village is perched on the magnificent Dingli cliffs, overlooking small terraced fields, out onto the open Mediterranean sea. At the highest point of the cliffs is the tiny chapel of St. Mary Magdalene, a sanctuary, dating back to the 1600s. Dingli is a place of tranquillity. The majestic cliffs and breath-taking views make for an exceptionally beautiful sunset, especially during the warmer months of summer.

## A History of the land

When Siculo-Arabs initially settled in our fertile valley in the 9th century, they brought with them: our bitter lemons, sweet oranges and medicinal carob trees, irrigation and a religious dedication to tending the land.

In 1372, King Frederick III of Sicily awarded the lush fiefdom to Guglielmo Murina and his descendents, thus writing Diar il-Bniet into the tome of European monarchical history. Then followed a period of feudal growth as our ancestors perfected farming methods.

Located on Triq il-Għajn our estate bears a coat of arms on its façade. It was built by the Baron Inguanez, a great benefactor of Dingli. Diar il-Bniet translates to 'House for the Girls'. The meaning behind this title has been lost to the ravages of time; however, some villagers still claim to see three mysterious girls crossing the road on moonlit nights.

On the grounds of the estate is a second jus patronatus church, Sta. Domenica, built in the 17th century. A flight of stairs leads you to a natural spring fountain, known as L-Għajn Hassellin and funded by the Inguanez family. This was a primary source of spring water back when water did not flow from taps, and would have been used as a wash fountain and communal meeting point for the villagers.



## OUR OWN PRODUCE

Diar il-Bniet prides itself in its use of home-grown produce, freshly picked from the family-run farm. The estate consists of over 600 acres of land covered in rich, dark soil, which is religiously cultivated.

In winter the fields take on a dark green coat as mainly leafy vegetables, cucumbers and the like are grown. Whilst in the warmer months, bright shades of reds, yellows and oranges colour the land, as it takes on the vibrant tones of strawberries, peaches and other summery fruit and vegetables.

The fruit from these groves is used as main ingredients for many of our desserts and dishes. Some are also soaked in a delicious syrup and sold in our farm shop as varied home-made preserves and multi-floral honey, which is derived from the bee-hives that hang at Dingli cliffs.

Our olive grove is bursting with olive trees, some of which date back to the 12th century. The olives are organically grown, using no pesticides whatsoever. They are then pressed and bottled on the spot, producing thick, unfiltered olive oil. The estate is also home to vineyards of Girgentina and Gellewża, indigenous Maltese grapes, which are used to make our selection of smooth house wines, for which we often hold tasting events.



## FARMSHOP PRODUCTS

Diar il Bniet provides you with only the freshest of the fresh, having its own range of pickles, oils, deli mix, honeys, marinades, jams, cheeses, tapenades, conserves and fine selection of seasonal cakes and traditional Maltese bakes.

It is truly a case of authenticity at its best. Even the few sheep that graze the farm are well looked after and cared for, while the milk they produce is used to make fresh sheep cheeses. These are but a few of the many authentic food items that fill our shelves.

We can also put together different hampers and handmade occasional gifts, making for a presentable bundle of home-grown treats and raw materials.





# OUR HOMEMADE CHRISTMAS PANTRY

## OUR HOMEMADE CHRISTMAS PANTRY



Farmshop Products for a special occasion



*Fruit Fiesta*



*Thyme Honey with halve almonds*



*Marinated Peppers*



*Traditional Maltese soup mix*



*Spiced Olives in a Jar*



*Homemade Mincemeat*



# OUR HOMEMADE CHRISTMAS PANTRY

Farmshop Products for a special occasion



*Christmas Cake*



*Christmas Log*



*Mince Pies*



*Krustini*



*Pastini tal-Lewz*



*Torta Pastina*



*Fudges*





## OUR HOMEMADE CHRISTMAS PANTRY

Farmshop Products for a special occasion



*Homemade Cranberry Sauce*



*Traditional Panforte*



*Dates with Chocolate and Nuts*



*Christmas Chutney*



*Spiced Plum and Fig Jam*



*Christmas Orange Jam*



## HANDMADE GIFTS AND HAMPERS

Following a fruitful Autumn harvest our Christmas hampers are all packed and ready for your enjoyment.

Every hamper is given the authentic Diar il-Bniet touch, featuring rustic elements straight from our fields; creating an organic, aesthetically pleasing gift for any special occasion or even a corporate event.

We also offer the option of putting together your own gift, creating a personalised hamper made specifically for its receiver in terms of its contents, packaging and décor.



# HANDMADE GIFTS



3 (106ml) jams with a Jam Spoon

3 (106ml) tapenades with a Tapenade Spoon



Honey and Comb

Traditional Maltese Soup Mix and a towel



Mulled Wine with Organic Kit

Olive Oil in a Jute bag



# HANDMADE GIFTS



Deli Mix with a Olive Wood Spoon

Christmas in a Jar



## HANDMADE HAMPERS

Eur22 - Eur30 range

### Grandma Sweet Pantry

Strawberry Jam, Peach Jam, Orange Marmalade, Lemon Marmalade, Quince Jam, Olive wood Jam Spoon



### Tapenade Fiesta

Diar il-Briet Tapenade, Olive Tapenade, Sundried Tomatoes Tapenade, Artichokes Tapenade and an Olive Wood Tapenade Spoon and Fork



### Mediterranean Special

Tonn taz-zejt, Tonn Imellah, zingla, Furketta



### Handmade Hampers

Eur22 - Eur30 range



### DIB House Wine

3 house wine (white, Rose and Red) in a kraft Box



### Christmas Olive

Olive Oil 212ml, Black Olives 212ml, Sundried Tomatoes, Olive Tapenade and an Olive dish and Fork



## HANDMADE HAMPERS

Eur30 - Eur50 range

### Christmas Taste

212ml Honey, 200g Kristini, Fig Jam, Pomegranate Jam, mulled wine faged, olive wood honeycomb, 200g pastini tal-lewz



### Winter Deli

Gbejniet tal-Bzar, Capers, Sundried Tomatoes, Olive oil 250ml, Red Peppered, Herb Pouch



## HANDMADE HAMPERS

Eur30 - Eur50 range

### Cosy Sundays

Mince pies, Moscato Wine, Helwa tat-tork, Qaghaq tal-ghasel, 106ml Carob Syrup, Spiced Olives, Quince Jam, Dried Sheep Cheeselets



## HANDMADE HAMPERS

Eur60 - Eur90 range



### Rural Hamper

Pickled Eggs, Picked Onion, Olive Oil 500ml, Deli Mix, Gbejniet tal- Bzar, Sundried Tomatoes, Red peppers, Olive

### Eat, Drink and Merry Hamper

Mulled Wine, Honey, Carob syrup, Christmas fudge, orange marmalade, fig jam, pomegranate jam, mince pies, peaches in syrup, olive wood item



## HANDMADE HAMPERS

Eur60 - Eur90 range

### Gourmet Hamper

Olive Oil 250ml, dried sheep cheese, peppered sheep cheese, quince jam, tonn imellah, cheese board, gellewza house wine, diar il-bniet tapenade, spiced olives, tin taccappa, helwa ta'tork, sun dried tomatoes, Kristini



### Traditional Hamper

Olive oil 500ml, deli mix, sundried tomatoes, capers, green olives in oil, pickled onions, homemade tuna, girgentina house wine, red pepper tapenade, olive tapenade, peppered sheep cheese, olive wood pestle and mortar





## Christmas Celebration Hamper

Fruit Fiesta, Traditional maltese soup mix, Thyme Honey with halve almonds, Spiced Olives in a Jar, Marinated Peppers, Homemade Mince, Diar il-Bniet Homemade Cranberry Sauce, Traditional Panforte, Dates with Chocolate and Nuts, Christmas Chutney, Spiced Plum and Fig Jam, traditional Christmas Cake

**Eur120**



- OLIVE WOOD PRICE LIST -  
- TAPERED SPOON - €3.50  
- JAM SPOON - €4.50  
- PAN SPOON - €8.00  
- BUTTER SPOON - €7.00  
- SPATULA  
- WOODEN  
- WOODEN  
- LEMON  
- Salad  
- Salad  
- Pineapple  
- Rolling

LEMON  
SQUEEZER  
€13.50

HANDMADE  
ORGANIC  
OLIVE WOOD  
ITEMS



## DIAR IL-BNIET 'BUILD YOUR OWN HAMPER'

### ITEMS

#### DIAR IL-BNIET HONEY AND SYRUPS

1.0 Thyme Honey 90g	€6.25
1.1 Thyme Honey 285g	€8.00
1.2 Carob Syrup 200g	€3.50
1.3 Carob Syrup 285g	€5.50
1.4 Carob Syrup 385g	€7.00

#### DIAR IL-BNIET HOME-MADE FRUIT JAMS (195G)

2.0 Strawberry Jam	€3.50
2.1 Fig Jam	€3.50
2.2 Peach Jam	€3.50
2.3 Mulberry Jam	€5.95
2.4 Nectarine Jam	€3.50
2.5 Quince Jam	€3.50
2.6 Pomegranate Jam	€3.95
2.7 Prickly Pear Jam	€3.50
2.8 Apricot Jam	€3.50
2.9 Orange Marmalade	€3.50
2.10 Lemon Marmalade	€3.50
2.11 Plums Jam	€3.50

#### DIAR IL-BNIET OLIVE OIL

3.0 Filtered Oil 100ml	€4.50
3.1 Filtered Oil 250ml	€6.25
3.2 Filtered Oil 500ml	€10.50
3.3 First Press Olive Oil 100ml	€5.95
3.4 First Press Olive Oil 250ml	€9.50
3.5 First Press Olive Oil 500ml	€14.95
3.6 Herb Infused Olive Oil 250ml	€7.50
3.7 Herb Infused Olive Oil 500ml	€11.50

## ORDER ON INFO@DIARILBNIET.COM

#### DIAR IL-BNIET HOME-MADE FRUIT JAMS (395G)

4.0 Strawberry Jam	€4.50
4.1 Peach Jam	€4.50
4.2 Apricot Jam	€4.50
4.3 Fig Jam	€4.50
4.4 Orange Marmalade	€4.50
4.5 Lemon Marmalade	€4.50
4.6 Prickly Pear Jam	€4.50
4.7 Quince Jam	€4.50
4.8 Pomegranate Jam	€4.50
4.9 Naspli Jam	€4.50

#### DIAR IL-BNIET MARINATES (395G)

5.0 Maltese Capers in Brine	€4.00
5.1 Pickled Onions	€4.00
5.2 Green Maltese Olives	€4.50
5.3 Black Maltese Olives	€4.50
5.4 Sundried Tomatoes	€5.00
5.5 Hot Peppers	€4.00
5.6 Delicatessen Mix	€6.00
5.7 Peppered Cheeselets in Oil	€5.50
5.8 Dried Cheeselets in Oil	€5.50
5.9 Salted Maltese Tuna	€8.95
5.10 Maltese Tuna in Oil	€5.95

#### DIAR IL-BNIET MARINATES (2300G)

6.0 Delicatessen Mix	€25.95
6.1 Mature Peppered Cheeselets	€29.50
6.2 Dried Sheep Cheeselet in Oil	€27.95
6.3 Pickled Eggs	€14.50
6.4 Pickled Onions	€12.50
6.5 Sundried Tomatoes in Oil	€22.50

## SHOP ONLINE AT DIARILBNIET.COM/SHOP

#### DIAR IL-BNIET TAPENADES

7.0 Olive Tapenade 90g	€3.95
7.1 Diar il-Bniet Tapenade 90g	€3.95
7.2 Sundried Tomatoes 90g	€3.95
7.3 Hot Peppers Tapenade 90g	€4.00
7.4 Artichoke Tapenade 90g	€3.95
7.5 Brushcetta Tapenade 90g	€3.95
7.6 Olives Tapenade 400g	€5.95
7.7 Sundried Tomatoes Tapenade 400g	€5.95
7.8 Diar il-Bniet Tapenade 400g	€5.95

#### DIAR IL-BNIET HOUSE WINES 750ML

8.0 Chardonnay House Wine	€12.00
8.1 Moscato House Wine	€14.00
8.2 Cabarnet Sauvignon House Wine	€12.00
8.3 Gelewza House Wine	€14.00
8.4 Cabarnet Franc House Wine	€12.00
8.5 Syrah House wine	€12.00
8.6 Merlot House wine	€12.00
8.7 Girentina House wine	€14.00

#### DIAR IL-BNIET SWEET DELICACIES

9.0 Almond Turkish Halva 200g	€5.00
9.1 Pistachio Turkish Halva 200g	€5.00
9.2 Sundried Pressed Figs 200g	€5.00
9.3 Christmas Fiesta in Rum Liqueur 385g	€9.50
9.4 Local Grapes in Anisette 2300g	€18.50
9.5 Home-made pears in syrup 2300g	€16.50
9.6 Home-made plums in syrup 2300g	€16.50
9.7 Home-made peaches in syrup 2300g	€12.50
9.8 Santa Rosa in syrup 2300g	€16.50

## FARM TO TABLE

Located in an idyllic valley of gnarled olive trees and low-hanging carob branches, is a family run farm and restaurant producing some of the Mediterranean's finest and most iconic food - Diar il-Bniet.

Diar il-Bniet inhabits a former Dingli farmhouse, bursting with character and charm. This truly sets the tone and immerses visitors in the rustic lifestyle of this family's longstanding tradition.

The aroma of a home-cooked meal greets you at the door as you make your way to the restaurant, through the well-stocked kitchen pantry full home-made produce.

Authenticity bursts through every aspect of the eatery; from the design of the shop, to the products, to the restaurant's traditional menu. The rural ambience gives off a homey feel, further compounded by the large portions served by the friendliest of staff.



GROUP LUNCHESES

LIVE ENTERTAINMENT ALSO AVAILABLE

(30)

## SET MENU A

EUR 20.00

### L-Ewwel Platt

Soppa tal-haxix Tax-Xitwa mil-ghelieqi taghna  
*Seasonal Home grown Winter vegetable soup*

Jew/Or

Lasagna l-forn kif kienet taghmel in-nanna  
*Grandma's style traditional baked lasagna*

### It-Tieni Platt

Koxox tat-tigieg mimlija bl-ikkapuljat tal-majjal, pruna u gbejniet tal-bzar  
*Chicken legs stuffed with pork mince, prunes and peppered goat cheese*

Jew/Or

Zaqq tal-majjal il-forn mdawwra bil-hxejjex aromatici u midluka bl-ghasel minn taghna u imsiemer tal-qronfol  
*Roasted pork belly rolled in fresh aromatic herbs and glazed with Diar il-Bniet Honey and cloves*

Jew/Or

Stuffat tal-pastard u l-faqqiegh selvagg tax-xitwa  
*Traditional Cauliflower and seasonal oyster mushroom stew*

### Dezerta

Helwa tat-tork, Imqaret bl-ghasel ta' Diar il-Bniet u mince pies tal-Milied  
*Traditional Halva, Date Rolls with Diar il-Bniet honey and traditional Christmas mince pies*

## SET MENU B

EUR 25.00

### L-Ewwel Platt

Soppa tal-Pizelli bil-patata, bejkin u Gbejna mahkuka  
*Peas, Potato and bacon soup served with dry sheep cheeselet*

Jew/Or

Timpana l-Antika  
*Traditional Baked Macaroni and Homemade Pastry*

Jew/Or

Insalata Xitwija ta' Diar il-Bniet  
*Winter salad with Diar il-Bniet produce*

### It-Tieni Platt

Dundjan Tradizzjonali Minn Taghna Msajjar  
*fil-forn Bil-Laring u s-Sakja u Servut Biz-Zalzataz-zinzel*

Traditional Roasted Home grown turkey with oranges and sage and served with cranberry sauce

Jew/Or

Canga Friska lokali l-forn, Bil-melh ohxon, tewm frisk u mustarda  
*Local Roasted Beef with fresh garlic, sea salt and mustard*

Jew/Or

Lasagna tal-pastard u l-gbejniet friski tan-naghag  
*Cauliflower and fresh cheeselet lasagna*

### Dezerta

Bicciet ta' helu tradizzjonali tal-Milied  
*Traditional Christmas desserts*

Kafe Malti u mince pies tal-Milied  
*Traditional Maltese Coffee and mince pies*

## SET MENU C

EUR 30.00

Füt imluha bil-hobz minn taghna  
*Our homemade delis served with  
freshly baked Maltese bread*

### L-Ewwel Platt

Soppa tal-articoks mill-ghelieqi taghna  
*Cream of Jerusalem artichoke soup*

Jew/Or

Sfinieg tal-Makku servuti fuq insalata friska  
*Neonati fritters and seasonal salad*

Jew/Or

Ghagin Bebbux mimli bl-Irkotta u t-tursin  
*Baked pasta shells stuffed with ricotta and parsley*

### It-Tieni Platt

Dundjan tradizzjonali Minn Taghna Mimli  
bl-Ikkapuljat tat-Tigieg, Qastan, Salvja U Zalzett  
Malti Servut biz-Zalza taz-Zinzel  
*Stuffed Homegrown turkey served with cranberry sauce*

Jew/Or

Stuffat Tal-fenek imtektek bhal tan-nanna  
*Grandma's style simmered rabbit stew*

Jew/Or

Xikel tal-majjal il-forn servui bil-haxix  
tax-xitwa u l-klin  
*Braised local pork shanks with rosemary and  
winter vegetables*

### Dezerta

Pudina Tradizzjonali tal-Milied servuta  
bil-krema shuna  
*Homemade Traditional Christmas pudding served  
warm custard*

Jew/Or

Torta tat-Tamal  
*Homemade Date Pie*

Jew/Or

Souffle Malti  
*Traditional Maltese Souffle'*

Kafe Malti u mince pies tal-Milied  
*Traditional Maltese Coffee and Christmas mince pies*





## FESTIVE SEASON MENU

LIVE ENTERTAINMENT ALSO AVAILABLE

### CHRISTMAS EVE MENU

EUR 45.00

Tazza Nbid Shuna bil-Hwawar u l-Laring  
*Homemade mulled wine*

Soppa Tal-Articoks  
Minn Taghna  
*Cream Of Jerusalem Artichokes Soup*

#### L-Ewwel Platt

Fit Toghmiel Minn Taghna  
*A taste of our own produce consisting of tapenades,  
Marinated seasonal vegetables, Local cheeses, Cured  
meats, Jams and Pickles*

#### It-Tieni Platt

Dundjan Minn Taghna Mimli bl-Ikkapuljat  
tat-Tigieg, Qastan, Salvja U Zalzett Malti  
Servut biz-Zalza taz-Zinzel  
*Stuffed Homegrown turkey served with  
cranberry sauce*

#### Jew/Or

Zaqq Tac-Canga l-Forn Midluka bl-Ghasel  
Minn Taghna

*Honey Braised Beef Belly*

#### Jew/Or

Cerna Friska Mixwijja u Servuta bil-Butir  
tan-Namiegh Frisk  
*Grilled Fresh grouper steaks served with mint butter*

Haxix u patata mil-biedja taghna  
*Vegetables and potatoes from our estate*

#### Dezerta

Helu Tradizzjonali  
Imbuljuta, Pastizzotti tal-Qastan, Qaghaq  
Tal-Ghasel u Torta tat-Tamal  
*Traditional Christmas desserts*

Kafe Malti  
*Maltese coffee*

## CHRISTMAS DAY LUNCH

EUR 40.00

Tazza Nbid Shuna bil-Hwawar  
u l-Laring  
*Homemade mulled wine*

### L-Ewwel Platt

Soppa tal-Broccoli u l-Qastan  
servuta bi Gbejna Friska  
tan-Naghag  
*Broccoli and chestnut soup served with  
fresh sheep cheeslet*

Jew/Or

Ravjul mimli bil-laham tax-xikel tal-bejken,  
Irkotta u Salvja  
*Homemade ravioli filled with hamhock, Ricotta  
cheese and sage*

Jew/Or

Insalata bil-Hxejjex ta' Diar il-Briet u klamari  
Friski servuta shuna  
*Seasonal Salad from Diar Il-Briet Crops And Pan  
Fried Local Calamari*

### It-Tieni Platt

Sider tad-Dundjan Minn Taghna l-Forn u  
Koxxa Mimlija u Servut biz-Zalza taz-Zinzel  
*Home grown roasted breast and stuffed leg of turkey served  
with cranberry sauce*

Jew/Or

Zaqq Tal-Majjal Immarinata u mtekkta ghal-  
erbgħa sieghat, warda tal-majjal u mazzit  
*Braised for 4 hours Pork Belly, Pork cheek and pan fried  
Black pudding*

Jew/Or

Flett tal-Ispnott Servut Fuq Spinaci Mil-Ghelieqi  
Taghna, Brodu tal-Hut u Hxejjex tal-Istagun  
*Sea bass fillet served with spinach leaves, Fish Broth and  
seasonal vegetables*

Haxix u patata mil-biedja taghna  
*Vegetables and potatoes from our estate*

### Dezerta

Pudina tac-Cikkulata skura servuta shuna  
bil-gelat tal-karawett, stuffat tal-frott u galettini  
mielhin  
*Warm dark chocolate pudding, peanut ice cream, fruit  
compote and salted biscuits*

Kafe Malti u mince pies tal-Milied  
*Traditional Maltese Coffee and Christmas mince pies*



## NEW YEAR'S EVE DINNER

EUR 55.00

Grokk Aperitif  
*Welcome Drink*

Fit Prodotti Minn Taghna servuti fuq Hobz Lokali  
*A taste of our oven produce consisting of tapenades,  
Marinated seasonal vegetables, Local cheeses, Cured  
meats, Jams and Pickles*

### L-Ewwel Platt

Gbejna Friska Tan-Naghag Minn Taghna Impanata,  
Jamm ta' Diar il-Bniet, Insalata Friska u Zejt  
tal-Ewwel Ghasra  
*Breaded Local Sheep cheeselet, Our Homemade chutney, Fresh  
salad leaves and our 1st press olive oil*

Jew/Or

Ravjul Tal-Fenek, Zalza tal-qargha hamra u  
grejvi tal-fenek  
*Rabbit Ravioli, Butter nut squash and rabbit jus*

Jew/Or

Xarba Rifreskanti tal-lumi  
*Our homemade lemonade*

### It-Tieni Platt

Kustilji tac-Canga lokali bil-Bzar Iswed u  
pulpetta tal-wardiet tac-canga, Haxix Frisk Minn  
Taghna U Patata Lokali  
*Local beef ribs with black peppercorns and braised beef  
cheek pattie served with Diar il-Bniet Vegetables And  
Local Potatoes*

Jew/Or

Haruf Lokali Ddisussat u mimli, msajjar fil-forn  
bil-klm frisk u lumi, haxix Frisk Minn Taghna U  
Patata Lokali  
*Deboned and stuffed local Lamb scented with lemon and  
fresh rosemary served with Diar il-Bniet Vegetables And  
Local Potatoes*

### Dezerta

Bicca torta tal-lewz u l-laring ta' Malta, gelat  
tal-laring u gewz ikkaramelizzat  
*Almond and orange tart, orange ice cream, caramelized  
walnuts and orange compote*

Kafe Malti u gidmiet ta helu minn taghna  
*Maltese coffee with our bite size sweets*

## NEW YEAR'S DAY LUNCH

EUR 45.00

Grokk Aperitif  
*Welcome Drink*

### L-Ewwel Platt

Kannelloni mimlija bl-ikapuljat  
tal-haruf u spinaci  
*Cannelloni filled with minced  
lamb and spinach*

Jew/Or



Jew/Or

Soppa tat-Tigieg u c-Cicri servuta bil-Hobz  
Mixwi u Gbejna Mahkuka  
*Cream of Chicken and Chick pea soup, local toasted  
bread and cheeselet shavings*

Fritturi Tal-Pastard u l-Gbejniet tal-Bzar  
servuti fuq Insalata Friski Mil-Ghelieqi  
Taghna, Ravanell Frisk, Jamm tal-Isfejgel u  
Zejt Taz-Zebbuga  
*Cauliflower and peppered cheeselet fitters, Seasonal  
Salad, Radishes, Quince Jam and Olive Oil*

### It-Tieni Platt

Koxxa Tat-Tigiega Mdawwra Fl-Ispinaci U  
Mimlija Bil-Gbejniet, Fwied Tat-Tigieg U  
Kurrat, Haxix Frisk Minn Taghna U Patata  
Lokali  
*Boneless Chicken Leg Layered In Spinach and Stuffed  
With Local Cheeselets, Chicken Liver and Leeks, Diar  
Il-Bniet Vegetables And Potatoes*

Jew/Or

Haruf ta' Malta l-forn bil-lumi u klin  
*Roasted local lamb scented with lemon and fresh  
rosemary*

Jew/Or

Flett tal-Awrat Lokali mixwi, Qoxra ta'  
Hxejjex Aromatici u Frak tal-hobz, Fazola  
bajda u Zalza tat-tadam frisk, Zebbug, kappar,  
habaq, tewm u Zejt taz-zebbuga  
*Grilled Local herb crusted sea bream fillet, white beans  
and fresh tomato salsa*

### Dezerta

Kejk Tal-Gobon Vanillja U l-kannella,  
Granita tat-tuffieh, Stuffat tat-tuffieh  
u lewz imfarrak  
*Vanilla and cinamomn cheesecake, Apple Sorbet, Stewed  
Apples and almond crumbs*

Kafe Malti u gidmiet ta helu minn taghna  
*Maltese coffee with our bite size sweets*



## EVENTS

With an Estate as large and as varied as Diar il-Bniet our events may vary. However, following is a selection of events that take place throughout the year. For more seasonal or bespoke events, please visit our website or send us an email to discuss your options.

The fruit of our land is what makes Diar il-Bniet what it is – the Home of traditional fresh Maltese Food. We look forward to greeting you at one of our events!

**Enjoy**



## BONGU GO DIAR IL-BNIET

Enjoy the breathtaking views as the cliffs awaken to a brand new day, while on a peaceful walk along Dingli Cliffs where the sun and sea meet!

Then join us at Diar il-Bniet. Sample our farm-fresh produce skillfully put together in a delicious and homely Maltese Breakfast. Relax and enjoy the spectacular panorama and find out how our produce makes it into the dishes served at Diar il-Bniet restaurant and why these change according to the season.

**Programme: Monday - Saturday | €8  
Maltese Breakfast 9.30am - 10.30am**



## FRESH FRUIT MANIA

For all fruit lovers this is the event for YOU! Watch Aunty Lucy's amazing and unique traditional fruit recipes which vary according to the seasonal fruit freshly picked from our own Estate. Then make and enjoy your own mouth-watering smoothies.

Finally relax and enjoy our fresh fruit produce laid out in an exquisite multicoloured fruit buffet.

**Programme: Wednesdays 10.00am - 11.30am  
€15 Make your own fresh smoothies.  
Fresh Fruit buffet with our own produce.**



## COOKING CLASSES

Themed cooking classes which vary with produce in season BOTH personalized and in groups

**Programme: Daily weekdays Mon - Friday  
9.00am - 10.30am | €12 By booking only.  
Groups not exceeding 15 pax**



## WINE TASTING EVENTS

Team Building Events backed up by training facilities

This event is designed for all levels of wine enthusiasts and hosted by our resident wine connoisseur Josef Bonello. Different wines are paired with special dishes, using fresh produce from our farmland, also including a fantastic selection of cheeses and meats

**Programme: Sunday & Wednesday**  
5.30pm - 7.30pm | €25  
Wine tasting with our homemade  
Maltese delicacies



## PICKING OF PRODUCE IN SEASON

Picking of produce in season:  
eg: strawberry picking and grape picking amongst others





## CHRISTMAS EVENTS

### The Perfect Traditional Christmas Table:

- how to prepare the traditional maltese christmas lunch - starters, maincourse, dessert
- how to make a mulled wine
- how to make a handmade centerpiece

### Children Craft and Cooking Lesson:

- (age 5/12)
- children craft lesson
  - cookies baking and decorating them

### Family Cooking Together at Christmas:

- (for children and parents)
- winter produce explanation
  - cooking together traditional maltese christmas dishes
  - Christmas recipes.





**WE HOPE THESE TRADITIONAL DELICACIES CONTRIBUTE  
TO A WARM AND VERY MERRY CHRISTMAS**

Main Street, DGL1942 Ħad-Dingli, Malta  
T: 2762 0727 • [www.diarilbniet.com](http://www.diarilbniet.com)