



WHERE TASTE MEETS TRADITION

**TOGĦMIET MALTIN GĦAL-ĠRANET SHAN TAS-SAJF
ANTIPASTI TABLE OF LOCAL TRADITIONAL MALTESE FOOD**

Freshly prepared antipasti from our Rural Kitchen using only the freshest ingredients sourced at Diar il-Bniet estates.

Antipasti to be served with Local Maltese Bread, Ftira , Galetti and also our local olive oil.

**TO FULFIL THIS UNIQUE EXPERIENCE WE WILL SERVE ALSO OUR HOMEMADE WINE CAREFULLY
SELECTED FROM GRAPES GROWN AT OUR ESTATES**

Menu 1

FAŻOLA BIT-TWEM

Marinated Buttered Beans

ŻEBBUG AĦĦAR FIT-TWEM

Local green olives with garlic and herbs

QARABAGĦLI MOQLI

Pan fried marrows in vinegar

BŻAR BIZ-ZALZA

Green Peppers in tomato sauce, olives and capers

ĠBEJNIET BOJOD U ĠBEJNIET TAL-BŻAR

Dry white sheep cheeselets and peppered cheeselets

SFINEĠ TAL-MAKKU

Neonati fritters

FRAJJEĠ TAT-TARJA MOQLIJA

Cappelini Fritters

PULPETTI TAL-ĠURNATA

Seasonal Patties

BASAL TAL-PIKLES

Pickled Onions

BAJD FIL-HALL

Pickled Eggs

TADAM ĠATT TAS-SAJF MIXWI BIL-MELĦ OĦXON U KLIN
Summer tomatoes grilled with sea salt and fresh rosemary

KUNSERVA LOKALI
Local Tomato Paste

ĦOBZ BIL-KUNSERVA
Maltese bread spread with tomato paste

DIPP TAŻ-ŻEBBUĠ
Olive tapenade

Menu 2

BIGILLA
Thick Beans with garlic, parsley and olive oil

TADAM IMQADDED
Sundried Tomatoes

KAPONATA
Aubergines, Celery, Tomato paste, onions, garlic and green olives

ĠBEJNIET FRISKI TAN-NAGĦAĠ SERVUT B'TADAM ĠATT TAS-SAJF
Fresh sheep cheese and summer tomatoes

MAKKU MOQLI
Deep fried White Bait

ZALZETT MALTI SERVUT NEJJ
Local Maltese sausage served raw

QARABAGĦLI MOQLI U MTEKKTEK FIZ-ZALZA
Marrow simmered in Tomato Sauce

BALBULJATA TAL-QARGĦA TWIL
Bottle gourd, onions, garlic, fresh tomatoes and eggs

KAPPAR
Capers

BASAL TAL-PICKLES
Pickled Onions

KUNSERVA LOKALI
Local Tomato Paste

ARJOLI
Tuna, olives, tomato paste, local bread, onions and garlic

ĦOBZ BIL-KUNSERVA
Maltese bread spread with tomato paste