

DIAR IL-BNIET



A meal at *Diar il-Bniet* means an honest, authentic and genuine meal. Our own farmlands provide much of the produce that goes into our food, which is why they're our pride and joy and we work hard to protect them.

We've adopted zero waste principles throughout our production processes, and by sourcing ingredients from our own land, we reduce our food miles to a minimum. We believe in creating sustainable dishes that celebrate our Maltese heritage, while always tasting delicious, of course.

All dishes are prepared in an area where peanuts and other nuts are handled. Kindly let us know if you have a nut allergy or any other food allergies or intolerances. Thank you.

TRADITIONAL FTIRA SERVED FROM MONDAY TO SUNDAY UNTIL NOON

Our recommended favourites for the traditional baked bread, or you can choose up to 5 different fillings from our deli counter.

TAT-TONN €6.95
Tuna, homemade tomato paste, chopped onions, capers, sundried tomatoes, basil, mint and mixed greens

BL-ISPALLA TAL-MAJJAL €6.50
Slices of smoked local pork shoulder, honey mustard glaze, sliced tomatoes, fresh rucola and mixed greens

TAL-ĠBEJNIET €6.25
Fresh sheep cheeselets, sliced tomatoes, basil, olive oil and mixed greens

TAL-HAXIX SERVED WARM €6.50
Grilled seasonal vegetables, shaved pecorino, sliced tomatoes, fresh rucola and mixed greens

CREATE YOUR OWN FTIRA FROM ANY OF THE ITEMS IN OUR DELICATESSEN

The price includes the ftira, the mixed greens and combining condiments

3 items €6.50
5 items €7.95

PLATTERS SERVED FROM MONDAY TO SATURDAY UNTIL 17:00

Create your own tasting platter. Choose from the selection of items in our delicatessen. Platter prices include galletti, Maltese bread and salad

5 items (served until 17:00) €12.50
9 items (served until 17:00) €19.50

TAL-BIDWI €23.50
A vegetarian deli platter with a selection of our produce, including marinated olives, butterbeans, arjoli, sundried tomatoes, pickled onions, pickled egg, broad beans, Maltese caponata, tomato paste, bigilla and fresh sheep cheeselets

TAL-KWART €29.50
A charcuterie platter with Maltese sausage, smoked ham, Pecorino, fresh sheep cheese, dried sheep cheeselet and a pepper sheep cheeselet, tomato and onion chutney, quince jam and summer fresh fruits

STARTERS

KISRA HOBŻ L-ANTIKA €6.50
Summer style Maltese bread filled with beef tomatoes, broad beans, basil and fresh sheep cheeselets

BALBULJATA TAL-BULBIF €9.75
Grandma's scrambled eggs with corned beef, long marrows, summer plum tomatoes and onions, served with Maltese bread

PULPETTI TAT-TONN TAŻ-ŻEJT €8.50
Pan-seared traditional tuna patties coated in crushed local water biscuits, served with a garlic, lemon & basil emulsion

STUFFAT TAL-BEBBUX GF €11.95
Local Maltese snails stew in a tomato and rosemary sauce

ĠBEJNA MOQLIJA €7.50
Fried sheep cheeselets served with a seasonal fruit compote and fresh leafy greens

SOPPA SAJFIJA V GF €6.50
Rural style soup with our summer produce

INSALATI / SALADS

INSALATA TAL-BIDWI GF €10.50
Fresh leafy greens tossed with Maltese sausage, marinated artichokes, sundried tomatoes and a dried sheep cheeselet

INSALATA TAT-TONN FRISK GF €12.50
Fresh leafy greens, our homemade preserved tuna, pickled egg, sautéed green beans and cherry tomatoes dressed with a lemon vinaigrette

TEA

TE BIL-HALIB | TEA WITH MILK €2.00

TE BIL-LUMI | TEA WITH LEMON €1.95

MISHUN BIL-LUMI, ĠHASEL U ĠINĠER | LEMON, HONEY AND GINGER TEA €2.95

MISHUN BIL-GULEPP TAL-HARRUB U LUMI | CAROB SYRUP AND LEMON TEA €2.50

TE TAL-PAKKETT | HERBAL TEAS €2.95

COFFEE

KAFÉ ISWED | BLACK COFFEE €1.95

KAFÉ MALTI BL-ANIZETTA | MALTESE COFFEE WITH ANISEED SYRUP €2.50

ESPRESSO
Single €1.95
Lungo €2.50
Doppio €2.75

CAPPUCCINO €2.25

LATTE €2.25

FLAT WHITE €2.25

MOCHACCINO €2.25

HOT CHOCOLATE €2.25

BEER

CISK LAGER 25CL €2.50

CISK EXCEL 25CL €2.75

CISK CHILL 25CL €2.75

SHANDY 25CL €2.50

HOPLEAF PALE ALE 25CL €2.50

BLUE LABEL 25CL €4.50

LORD CHAMBRAY GOLDEN BAY BLOND ALE 25CL €4.50

LORD CHAMBRAY SAN BLAS ENGLISH IPA 25CL €4.50

LORD CHAMBRAY FUNGUS ROCK AMERICAN STOUT 25CL €4.50

LORD CHAMBRAY CORAL CAVE KOLN STYLE BEER 25CL €4.50

DIAR IL-BNIET WHITE WINE

DIAR IL-BNIET GIRGENTINA - MALTA €16.00
Light & easy drinking with Maltese character, with fresh, floral & fruity aromas reminiscent of ripe pears and a lingering almond finish

LOCAL WHITE WINE

MARIA ROSA - SPERANZA I.G.T SIRAKUZAN, MOSCATO - MALTA €16.00
A dry wine that presents itself in a pale yellow colour with fresh crisp hints of apricots. It has a light mouthfeel and a nice bursts of refreshing citrus notes

CAMILLERI, LAURENTI D.O.K VERMENTINO, VIOGNIER - MALTA €20.00
Cuvee Selection is the concept behind this wine, where the best Vermentino grapes have been selected from this vintage to produce wine with intense aromas of orchid fruit: ripe peaches, pears and tropical fruit. The palate is zesty, medium bodied and fruit driven but underlined by a light mineral savoury note

MARSOVIN, 1919 D.O.K CHARDONNAY, GIRGENTINA, MOSCATO - MALTA €22.00
Fruity aromas of apples, limes and a floral hint of orange blossom developing some nutty buttery undertones with time. On the palate, it is very smooth with ripe citrus flavours

MARSOVIN, ULYSSES D.O.K CHEMIN BLANC, CHARDONNAY - GOZO €22.00
Produced entirely from hand picked grapes, this medium bodied dry white wine has a pale lemon bright colour, aromas and flavours of a citrus and stone fruit character of lemons, limes and peaches

MARSOVIN, ANTONIN BLANC D.O.K €26.00
CHARDONNAY - RAMLA VALLEY, GOZO
Produced from selected Chardonnay grapes. Barrel Fermentation and ageing on the lees for up to 12 weeks in new oak barrels contributes an important aspect to the wine's essential character with aromas of vanilla and burnt toast giving way to crisp citrus and apple notes on the palate. It is full and round in the mouth and the subtle nuance of oak adds finesse and complexity

DELICATESSEN

All our deli items are available to take home, on their own or as part of a platter

Tadam imqadded | Sundried tomatoes
Zebbug imkisser bil-hwawar | Herb and garlic marinated olives
Bigilla
Fażola bajda | Butter beans
Bajd fil-hall | Pickled eggs
Basal tal-pikles | Pickled onions
Kapunata | Maltese caponata
Kappar | Capers
Kunserva | Tomato paste
Diar il-Bniet butir bit-tadam imqadded u klin | Our house butter

DELI

FISH
Tonn immellaħ | Salted tuna

CHEESE

Arjoli
Tapenade biż-żebbuġ ħadrani | Green olive tapenade
Tapenade tač-cicri | Chickpea tapenade

MEAT

Zalzett iffumikat | Smoked sausage
Spalla tal-majjal iffumikata | Smoked pork shoulder

GĦAĠEJJEN / PASTA

RAVJUL TAL-ĠBEJNIET **S** €10.95 **MC** €14.95
Homemade sheep cheeselet ravioli tossed in fresh tomato and basil sauce

FROĠA TAT-TARJA €12.50
Capellini pasta, Maltese sausage and Pecorino omelette

SPAGHETTI BIL-BIČCIET TAL-FENEK **S** €12.95 **MC** €14.95
Traditional style rabbit sauce spaghetti

MAINS

FENEK MOQLI BIT-TIEWM GF €17.95
Pan-fried local rabbit with garlic and white wine

LAĦAM FUQ IL-FWAR €19.50
Traditional steamed layered beef served with mash potatoes

FARSITA L-ANTIKA GF €15.95
A typical village style baked pork and beef ragù with cabbage, Pecorino and Maltese mozzarella

TONN MIXWI FRISK GF €22.50
Pan-seared fresh tuna served with a tomato, caper and olive salsa

ZAQQ TAL-MAJJAL MIMLIJA €19.50
Pork belly roulade stuffed with pork mince, apricots and pecan nuts, served with pork jus

STUFFAT TAL-BRAĠJOLI GF €18.50
Braised beef olives in a typical red wine, bay leaf and tomato sauce

DESSERTS

Daily selection from our dessert counter

V Vegetarian **GF** Gluten-Free

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FROM FARM TO BAR COCKTAILS

SIP THE SEASON

XARBA LIMUNCEL | LIMONCELLO & SAGE SPRITZ €6.00
Diar il-Bniet Limoncello, sage syrup, sparkling wine, soda water

ĠHASEL U HAWĦ | HONEY, LAVENDER & PEACH MIMOSA €6.00
Lavender & honey peach purée, sparkling wine

TAZZA MBID MHAWWAR BIL-FROTT SAJFI | DIAR IL-BNIET PUNCH €7.00
Home-made red wine, farm fruits, spiced syrup

ĠIN TAL-KLIN BIL-ĠULEPP TAL-ĦJAR | GREEN LADY €6.00
Rosemary infused gin, cucumber syrup, basil, tonic

TAD-DULLIEGHA | FARMER'S WATERMELON €7.00
Juiced watermelon, vodka, honey, mint leaves, lemon juice, soda water

GRANITA TAL-FRAWLI | FROZEN STRAWBERRY €6.00
Strawberries, rum, lemon