



Christmas
EVENT PACKAGES



If you're after a traditional Christmas experience, Diar il-Bniet will help you celebrate the most wonderful time of the year in the best way possible.

Join us in the charming village of Dingli where we guarantee to fill your soul with warmth, your stomach with tasty and home grown food, and your heart and mind with traditional musings of past and present.

Our restaurant can take up to 100 seated guests and 175 standing, and if it's private dining or a tailor-made party that you're after, we'd love to host you in our rusticly decorated wine cellar which used to house the family's very own wine press.

So whether you're a large or small family, a group of colleagues or a whole organistion looking to celebrate Christmas in style and a traditional

atmosphere, our restaurant and private area are guaranteed to wow your guests and help you form some unforgettable memories.

Check out our Christmas Set Menus that include the Maltese Buffet and our Standing Reception Menu, all of which include traditional Maltese Christmas dishes, made with the freshest of ingredients from our very own estate.

We also offer Drinks and Bar Packages for sit down and stand up events.



SET MENU A

€20.00

Minimum number of persons: 10

All prices include VAT

'V' selection suitable for a vegetarian diet

Please inform our server in case of any allergens or intolerances

Group
SET MENUS

L-EWWEL PLATT

Ftit tnaqqir mill-Kcina ta' Diar il-Bniet (V)

A Traditional platter to start with from Diar il-Bniet kitchen (to share)

IT-TIENI PLATT

Tigiega Spulpjata, mdawwra fil-Bejken u mimlija bl-Ispinaci, kkapukjat tal-Majjal, Kurrat u Zinzel

Boneless chicken rolled in bacon and stuffed with spinach, pork mince , leeks and cranberries

Jew/Or

Majjal frisk lokali l-forn servut b'qoxra tal-Hobz u l-Gbejniet tal-Bzar u grejvi bil-Basal, Ghasel u Msiemer tal-Qronfol

Peppered cheese crusted local pork, onion, honey and clove jus

Jew/Or

Stuffat tal-Pastard u l-Faqqiegħ tal-istagħun (V)

Cauliflower and seasonal mushroom stew

DEZERTA

Mince Pies u Kafe Malti

Christmas Mince Pies and Maltese Coffee

L-EWWEL PLATT

Soppa Tal-Articoks Minn Tagħna (V)

Cream Of Jerusalem Artichokes Soup

Jew/Or

Lazanja tradizzjonal i-antika magħmula bl-Irkotta u kkapuljat tac-canga

Traditional lasagna made with ricotta and bolognese sauce

Jew/Or

Gbejna friska tan-Naghag inpanata u servuta fuq Hobz tal-Malti mixwi, Insalata friska u Gamm tat-Tadam (V)

Breaded sheep cheese served on toasted Maltese bread, fresh salad leaves and tomato chutney

IT-TIENI PLATT

Dundjan Tradizzjonalni msajjar fil-forn bil-Laring, Salvja u servut biz-zalza taz-Zinzel

Traditional roasted home grown turkey with oranges and sage and served with cranberry sauce

Jew/Or

Canga friska lokali i-forn, bil-melh ohxon, Tewm frisk u Mustarda

Local roasted Beef with fresh garlic, sea salt and mustard

Jew/Or

Brungiel mimli bir-Ross u I-Haxix tal-istagħun (V)

Stuffed aubergines with rice and seasonal vegetables

DEZERTA

Bicċiet ta' Helu Tradizzjonalni tal-Milied

Traditional Christmas Sweets

U/And

Kafe Malti u Mince Pies tal-Milied

Maltese Coffee and Christmas mince Pies



Group
SET MENUS

SET MENU B

€25.00

Minimum number of persons: 10

All prices include VAT

'V' selection suitable for a vegetarian diet

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SET MENU C

€30.00

Minimum number of persons: 10

All prices include VAT

'V' selection suitable for a vegetarian diet

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Group
SET MENUS

L-EWWEL PLATT

Soppa tat-Tigieg u c-Cicri

Cream of chicken and chick pea soup

Jew/Or

Pulpetti tal-pastard u t-Tonn taz-Zeit servuti fuq Insalata friska

Cauliflower and tuna patties served on seasonal salad

Jew/Or

Ghagin Bebbux mimli bl-Irkotta u Tursin (V)

Baked pasta shells stuffed with ricotta and parsley

IT-TIENI PLATT

Dundjan tradizzjonalni minn tagħna mimli bl-Ikkapuljat tat-Tigieg, Qastan,

Salva U Zalzett Malti servut biz-Zalza taz-Zinzel

Stuffed Homegrown turkey served with cranberry sauce

Jew/Or

Falda tac-Canga mixwija u servuta bil-grejvi tac-Canga, Klin u Tewm frisk

Grilled local beef flank steak served with beef jus, rosemary and fresh garlic.

Jew/Or

Cerna friska mixwija u servuta bil-Butir tan-Naniegh Frisk

Grilled Fresh grouper steaks served with mint butter

DEZERTA

Bicciet ta' helu tradizzjonalni tal-Milied

Traditional Christmas Sweets

U/And

Kafe Malti u Mince Pies tal-Milied

Maltese Coffee and Christmas mince Pies

Soppa tal-Qargha Hamra u I-Qastan servuta b'hobz tal-Malti mixwi (V)

(Cream of pumpkin and chestnut soup served with toasted Maltese bread)

Lasagna kif kienet tagħmel in-Nanna

(Traditional beef lasagna)

Għażla ta' antipasti Maltin li jinkludu bigilla, fazola bit-tewm u t-tursin, bzar biz-zalza, kapunata tal-brungiel, zalzett Malti, gbejniet niexfin, ful aħdar bit-tewm, basal tal-pickles, zebbug bit-tewm, aljoli, balbuljata, zalzett Malti niexef, tadam imqadded, pulpetti tal-istagħu, hobz biz-żejt, sfineg tal-makku

(A wide selection of Maltese antipasto)

CARVING STATION

Zaqq tac-Canga ta' Malta midluka bil-Mustarda, melh ohxon u mtekka il-forn bit-Tewm u I-Klin

(Braised beef belly with garlic, rosemary and mustard)

Dundjan tradizzjonali mimli bl-Ikkapuljat tal-Majjal, Bejken, Salvja, Basal u Tewm servuta biz-Zalza taz-Zinzel

(Traditional stuffed Turkey served with our in house cranberry chutney)

Cerna mixwija u servuta biz-Zalza tradizzjonali tal-Kappar u z-Zebbug

(Grilled grouper steaks served with a caper and olive sauce)

Stuffat tal-Pastard u I-Faqqiegh ta' Malta bil-Patata u I-Gbejniet friski (V)

(Cauliflower and local wild mushroom stew with potatoes and fresh sheep cheese)

Patata l-forn u Haxix lokali msajjar bi-Zejt taz-Zebbuga u I-Klin

(Local vegetables and potatoes)

Selezzjoni ta' helu li jinkludu il-mince pies, pudina tal-milied servuta biz-zalza tal-brandi, imqaret, pudina tal-hobz, trifle Malti u helwa tat-tork

(A selection of traditional Christmas Maltese sweets)



Group
SET MENUS

**TRADITIONAL
MALTESE BUFFET MENU**

€32.50

Minimum number of persons: 20

All prices include VAT

'V' selection suitable for a vegetarian diet

Please inform our server in case of any allergens or intolerances



CHRISTMAS STAND UP MENU

€20

Minimum number of persons: 20

All prices include VAT

'V' selection suitable for a vegetarian diet

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Group
SET MENUS

Inbid Shun ta' Zmien il-Milied (mal-wasla)

Krustini bi-tadam frisk, habaq u zejt taz-zebbuga

Krustini bit-tewm, gbejniet tal-bzar u cherry tomatoes

Krustini biz-zebbug mimli, kappar u tadam imqadded (V)

Fritturi tal-Pastard (V)

Insalata friska tal-istagun bil-Gbejniet tan-Naghag (V)

Pulpettini tat-Tonn servut b'Jamm tat-Tadam

Pulpetti zghar tal-Majjal u t-Tuffieh frisk

Soppa kremuza tal-Qargha Hamra (V)

Mini skewer biz-Zalzett Malti u Haxix mixwi tal-istagun

Bragjolini tac-Canga

Ravjul tal-Gbejniet bil-Butir u s-Salvja (V)

Sfineg tat-Tisfija

Ross bil-Bicciet tal-Fenek

Qassatat tal-Incova u Spinaci

Torta ta' Tigieg u Kurrat

Kannoli bil-Helwa tat-Tork

Mqaret

Trajfil Malti

Bicciet tal-Helu tal-Milied

BEVERAGES PACKAGES

(to be accompanied with the seated meal)

DIB HOUSE WINE PACKAGE

1/2 btl House wine, local beers, still/sparkling water,
soft drinks, traditional Maltese coffee

€9 PER PERSON

Add €2.50 for free flowing throughout food service duration

NON-ALCOHOLIC PACKAGE

Free flowing soft drinks, still / sparkling water,
fruit juices, traditional Maltese coffee

€5 PER PERSON

Add €1.00 for free flowing throughout food service duration





BAR PACKAGES

STANDARD

Free flowing DIB House wines, local beers,
soft drinks, fruit juices, still / sparkling water

€10 PER PERSON

first hour

CLASSIC

Free flowing house brands spirits,
local house wines, local beers, soft drinks,
fruit juices, still / sparkling water

€15 PER PERSON

first hour



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Triq II-Kbira, Had-Dingli, Malta

Order on info@diarilbniет.com
or shop online at diarilbniет.com