

WINTER MENU

OUR PHILOSOPHY

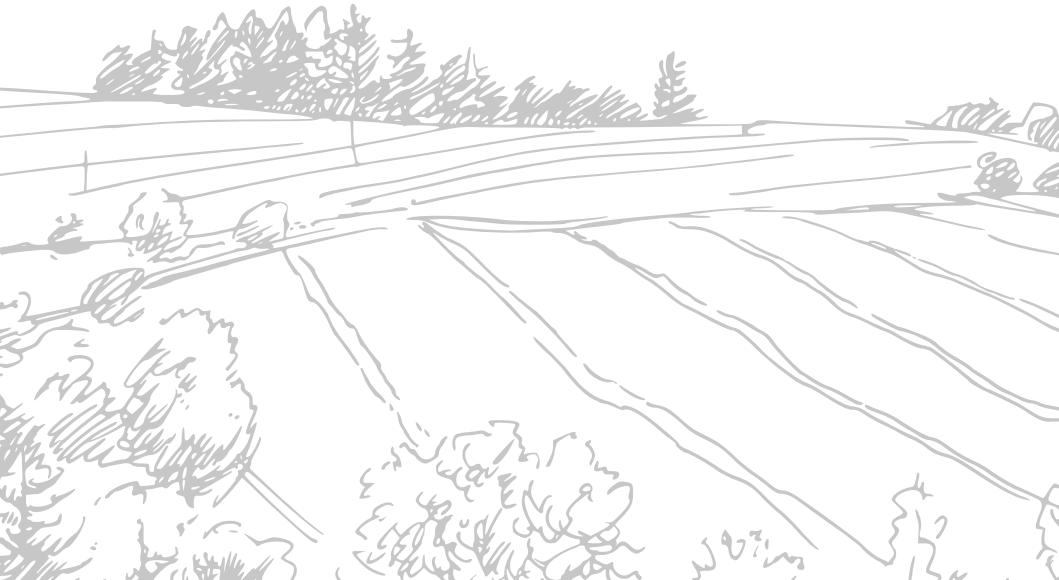
FROM FARM TO TABLE

The inspiration for Diar il-Bniet stems from the teachings of our grandmother, Manan, whose traditional recipes and rural methods are strictly followed in our kitchens today. We are committed to delivering authenticity in every meal we serve, a key component of our culinary concept. This notion goes hand in hand with our Farm-to-Table philosophy, which holds that all ingredients used are grown and cultivated in our own fields. Our seasonal menus are testimony to this commitment as dishes vary according to the seasonality of particular ingredients.

By the same token, the thick, virgin olive oil which sits on our tables is derived from our 800-year-old trees. The olives are organically grown and preserved in brine, whilst others are crushed and seasoned with garlic and parsley for added flavour.

The estate is also home to vineyards of Girellina and Gellewza, ingenious Maltese grapes which are harvested in September and used to make our selection of smooth house wines. Most of these can be coupled with our dishes. Additionally, our meat is carefully sourced from a local butcher who owns his own animal farm. Our bread is delivered fresh daily by a local baker who has been in the industry for the past 50 years. Our tomatoes are harvested in the warm summer season. These are used to make fresh, typical Maltese tomato paste, kunserva, whilst others are dried on our roof using the tradition sun-drying techniques.

Thus every item is hand-picked and carefully selected before making its way onto your plate



TA' TNAQQIR / PLATTERS

All the ingredients used in our platters are grown in our own farms and homemade.

MALTI €20.00

Bigilla, arjoli, fažola bajda, ġbejniet bojod, ġbejna tal-bzar, ġbejna niexfa, tin taċ-ċappa, galletti, kapunata, tadam imqadded u ħobż bil-kunserva u bit-tonn.

Maltese broad bean dip, butter beans in garlic and parsley, fresh sheep cheeselet, pepper sheep cheeselet, dried sheep cheeselet, sundried pressed figs, water biscuits, capunata, sundried tomatoes, and maltese bread with tomatoes paste and tuna.

RAHLI €18.00

Galletti, pekorin, tadam imqadded, quince jam, nofs ftira bil-ġbejna, inċova, basal tal-pikles, bajd fil-hall, frott niexef u ġewż.

Water biscuits, pecorino cheese, sundried tomatoes, quince jam, maltese ftira with sheep cheese, anchovies, pickled eggs, pickled onions, sundried fruit and walnuts.

TAL-MERĆA €18.00

Tapinad taż-żebug, tadam imqadded, kapunata, pulpetti tal-corned beef, irkotta friska, chutney tal-basal, kunserva, galletti.

Olive tapenade, sundried tomatoes, capunata, corned beef patties, fresh ricotta, onion chutney, fresh tomato paste and water biscuits.



All food and drink items on this menu may be subject to seasonal or limited availability.
For more ingredient specifications please do not hesitate to ask, we are always happy to assist.

V - Vegetarian GF - Gluten Free

We at Diar il-Bniet treat food allergies and intolerance seriously. If you suffer from a food allergy or intolerance, please inform your server.

L-EWWEL PLATT / STARTERS

QARABALI MOQLI BIL-BAJD U ĠOBON TAL-ĦAK V	 Traditional	€7.00
Panfried homegrown courgettes fried in an eggwash and grated cheese.		
FRITTURI TAL-PASTARD V	 Farm To Table	€8.00
Cauliflower fritters served with a purée of bell peppers.		
FUL FRISK MOQLI FIT-TEWM FRISK SERVUT BI ġBEJNA NIEXFA V	 Farm To Table	€11.00
Our fresh broad beans fried in fresh garlic topped with a dried sheep cheeselet.		
PULPETTI TAL-CORNED BEEF L-ANTIKA	 Traditional	€12.00
Homemade cornbeef patties served with green leafy salad.		
QARABALI MIMLI FIL-BRODU	 Traditional	€14.00
Traditionally style minced beef stuffed marrows cooked in vegetable broth.		
MINSTRA XITWIJA BIL-ĞBEJNA FRISKA V	 Traditional	€9.00
A rustic winter vegetable and barley soup served with a fresh sheep cheeselet.		
TORTA BHAL TAN-NANNA BIL-ĞBEJNIET U FUL FRISK V	 Traditional	€14.00
A farmhouse style fresh sheep cheese and fresh broad beans pie.		
STUFFAT TAL-BEBBUX TRADIZZJONALI (subject to availability)	V  Traditional	€12.00
Traditional cooked garden snails stew.		

GħAGGIN / PASTA

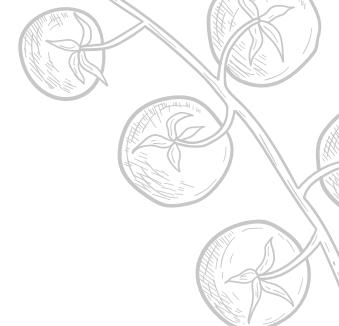
TIMPANA TRADIZZJONALI	 Traditional	€13.00
A traditional baked macaroni in pastry.		
RAVJUL TAL-ĞBEJNIET MINN TAGHNA V	 Traditional	€11.00 / €15.00
Our homemade sheep cheese ravioli with fresh tomato sauce.		
INJOKKI MIMLIJIN BL-IRKOTTA IL-FORN L-ANTIKA V	 Traditional	€14.00
A rustic Maltese baked ricotta filled pasta shapes.		
SPAGHETTI BIZ-ZALZA TAL-FENEK	 Traditional	€12.00 / €16.00
Traditional spaghetti with rabbit sauce.		
LASAGNA TAL-ĦAXIX XITWI U ġBEJNIET FRISKI V	 Farm to Table	€16.00
Baked winter vegetable and fresh sheep cheeselet lasagna.		

All food and drink items on this menu may be subject to seasonal or limited availability.
For more ingredient specifications please do not hesitate to ask, we are always happy to assist.

V - Vegetarian  - Gluten Free

We at Diar il-Bniet treat food allergies and intolerance seriously. If you suffer from a food allergy or intolerance, please inform your server.

IT-TIENI PLATT / MAINS



FENEK MOQLI FI TEWM U INBID  <i>Traditional</i>	€22.00
<i>Traditional pan fried rabbit in garlic and house wine.</i>	
BRAGJOLI TAL-VITELLA  <i>Traditional</i>	€24.00
<i>Thin sliced veal stuffed with beef mince, maltese sausage, hard boiled eggs and smoked ham.</i>	
KUSTIJLI TAL-MAJJAL IMSAJJARIN FIL-FORN TAL-HATTAB  <i>Traditional</i>	€22.00
<i>Pork chops baked in our wood burning oven served with mashed patato.</i>	
STUFFAT TAČ-ČANGA TA' MALTA FRISKA U ZALZETT TAL-MALTI  <i>Traditional</i>	€24.00
<i>Rustic winter style beef and maltese sausage stew.</i>	
BRUNĢIEL MIMLI BL-IRKOTTA U SPINACH FRISKA  <i>Farm To Table</i>	€17.00
<i>An aubergine stuffed with ricotta and fresh spinach.</i>	
STUFFAT TAL PASTARD, FAQQIEH SALVAGG, ĢBEJNA U BAJDA  <i>Farm To Table</i>	€17.00
<i>A traditional cauliflower stews with oyster mushroom, sheep cheese and a poached egg.</i>	
NOFS TIĞIEĞA IMĦAWWRA BI HXEJJEX XITWIN U PATATA IL-FORN  <i>Farm To Table</i>	€20.00
<i>Farmhouse style baked half chicken served with winter vegetables and roast patatoes.</i>	
STUFFAT TAL-LAHAM TAŻ-ŽIEMEL  <i>Traditional</i>	€19.00
<i>Slow cooked horse meat stew.</i>	

All food and drink items on this menu may be subject to seasonal or limited availability.
For more ingredient specifications please do not hesitate to ask, we are always happy to assist.

V - Vegetarian GF - Gluten Free

We at Diar il-Bniet treat food allergies and intolerance seriously. If you suffer from a food allergy or intolerance, please inform your server.



BEVERAGES

COLD DRINKS

FRESHLY SQUEEZED ORANGE JUICE	€3.50
FOREIGN STILL WATER	€1.75 / €3.95
FOREIGN SPARKLING WATER	€1.75 / €3.95
SOFT DRINKS	€2.50
TONIC WATER	€2.00
BITTER LEMON	€2.00

LOCAL BEERS

CISK LAGER	€2.65
HOPPLEAF	€2.65
BLUE LABEL	€4.50
CISK CHILL	€3.00
CISK EXCEL	€2.10
CISK SHANDY	€2.65
LORD CHAMBRAY GOLDEN BAY BLOND ALE	€4.50
LORD CHAMBRAY SAN BLAS ENGLISH IPA	€4.50
LORD CHAMBRAY FUNGUS ROCK AMERICAN STOUT	€4.50
LORD CHAMBRAY CORAL CAVE KOLN STYLE BEER	€4.50



SPIRITS

LOCAL LIQUEURS	starting from €2.50
SPIRITS	starting from €2.50
WHISKIES	starting from €2.50
FINE WHISKIES	starting from €3.50
MIXERS	€1.25
