

## WINTER MENU

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.

### TAL-BIDU | TO SHARE

#### TAL-BIDWI **V** ..... €24.00

Żebbuġ fit-tewm u tursin, fażola bajda, basal fil-hall, fażola fit-tewm, bajd fil-hall, kaponata, kunserva, bigilla u gbejniet tan-nagħaġ friski.

*Olives in garlic and parsley, butter beans, pickled onions, garlic broad beans, pickled eggs, Maltese caponata, tomato paste, bigilla and fresh sheep cheeselets.*

#### TAL-MERĊA ..... €28.00

Zalzett tal-Malti affumikat, perżut, ġobon pecorino, gbejna tan-nagħaġ, gbejna tan-nagħaġ bil-bżar, gbejna tan-nagħaġ imnixxfa, chutney tat-tadam u tal-basal, ġamm tal-quince, għasel tas-sagħtar u frott ippreservat.

*Smoked Maltese sausage, smoked ham, pecorino cheese, a fresh sheep cheeselet, a peppered sheep cheeselet, a dried sheep cheeselet, tomato and onion chutney, quince jam, thyme honey and a jar of preserved fruit.*

### L-EWWEL PLATT | STARTERS

#### KAWLATA BIX-XIKEL TAL-MAJJAL ..... €12.00

Flaxix tax-xitwa, majjal.

*Winter vegetables, smoked pork shank.*

*Can be made vegetarian on request. **V***

#### ĠBEJNA NIEXFA MOQLIJA **V** ..... €10.00

Ġbejna moqlija, miksija bil-ġewż, ġamm tat-tin.

*Walnut crusted fried sheep cheese, fig jam.*

#### BEJBUX FIZ-ZALZA ..... €12.00

Bebbux, stew tal-Hopleaf.

*Traditional prepared snails, Hopleaf beer stew.*

#### WARDIET TAL-MAJJAL ..... €13.00

Wardiet tal-majjal imsajrin fl-inbid aħmar u għasel.

*Red wine honey braised pork cheeks.*

#### SARDIN IMMARINAT ..... €10.00

Sardin immarinat, konfit pikkanti tal-basal fil-hall, tadam 'cherry'.

*Marinated local sardines, pickled onion spicy confit, cherry tomatoes.*

#### ZALZETT TRADIZZJONALI ..... €14.00

Tlett tipi ta' zalzett tradizzjonali Malti, ġamm tal-basal, biċċiet tal-ħobz Malti mixwi.

*A trio of typical Maltese sausage, onion chutney, toasted maltese bread.*

## GHAGĠIN | PASTA

**RAVJUL TAL-GBEJNIET V** €15.00

Ravjul tal-gbejniet, zalza tad-tadam 'cherry', ħabaq, żejt taż-żebbuġa.

*Homemade sheep cheese ravioli, fresh cherry tomato sauce, basil, olive oil.*

**PACCHERI BIZ-ZALZA TAL-BICCIET TAL-FENEK** €16.00

Paccheri, biċċiet tal-fenek, zalza tradizzjonali tal-fenek.

*Paccheri, pulled rabbit, traditional rabbit sauce.*

**TAGLIATELLE BIS-SUMMIEN** €18.00

Tagliatelle, summien, karrotti, faqqieh, mbaqbaq go inbid ahmar minn tagħna.

*Tagliatelle, quail, carrot, mushroom, DIB red wine reduction.*

**ROSS BIL-QARAĦAMRA U SAGHTAR V** €14.00

Risotto tal-qaraĥamra u saghtar, biċċiet tal-gbejniet tan-nagħaġ, żerriegħa tal-qaraĥamra.

*Pumpkin and thyme risotto, crumbled fresh sheep cheese, roasted pumpkin seeds.*

**INJOKKI TAL-IRKOTTA V** €16.00

Injokki tal-irkotta, tadam imqadded minn tagħna, spinaċi, ġewż mixwi, zest tal-lumi.

*Ricotta gnocchi, our sundried tomatoes, baby spinach, roasted walnuts, lemon zest.*

## IT-TIENI PLATT | MAIN COURSE

**BIĊĊA RIBEYE TA' VITELLA** €28.00

Ribeye tal-vitella mixwija fuq il-faħam, jus tal-inbid aħmar.

*Charcoal grill veal ribeye on the bone, red wine jus.*

**MAJJAL TAL-GĦONQ** €17.50

Biċċa majjal tal-għonq, bajda moqla, ħaxix stagjonali bil-butir.

*Grilled pork neck, fried egg, buttered seasonal green vegetables.*

**TIGIEĠA IL-FORN BIL-ĦXEJJEX TAX-XITWA** €25.50

Tigieġa sħiħa organika, ħaxix tax-xitwa, patata bil-butir, jus tal-inbid aħmar.

*Roasted organic whole baby chicken, winter vegetables, buttered new potatoes, red wine jus.*

**FENEK MOQLI BIT-TIEWM** €21.00

Fenek tradizzjonali moqli fit-tewm.

*Traditional pan fried rabbit, garlic.*

**BRAGJOLI TAL-VITELLA** €23.50

Bragjoli tal-vitella imtektka fuq in-nar, zalza tradizzjonali, patata maxx.

*Slowed cooked veal olives, traditional sauce, mashed potatoes.*

**KLAMAR MIXWI** €22.00

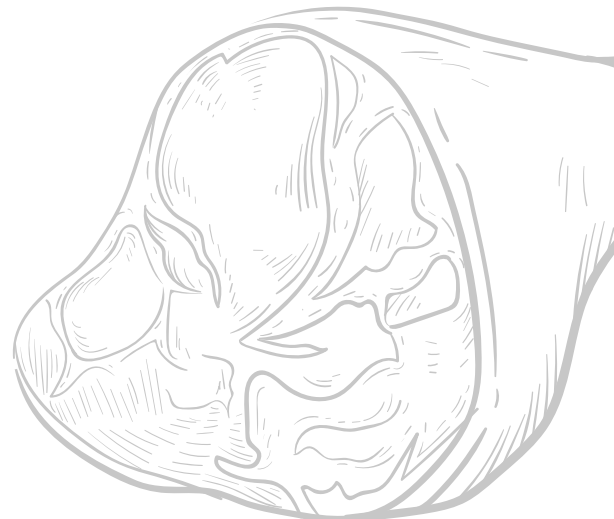
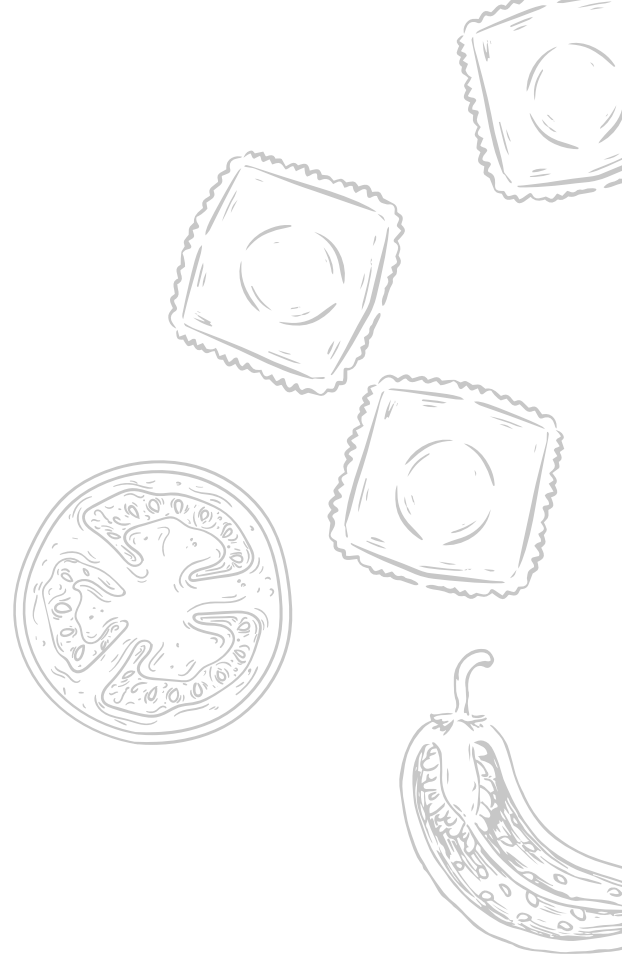
Klamari mixwija fuq il-faħam, tadam 'cherry', konfitt tat-tewm.

*Charcoal grill calamari, cherry tomatoes, garlic confit.*

**PASTARD U POLENTA V** €17.00

Torta tal-pastard u polenta, ħaxix aħdar tal-istagun, jus vegan

*Polenta and cauliflower crockett, green vegetables, vegan jus.*



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.