

DIAR IL-BNIET

FRESH PRODUCE - DINGLI MALTA

AUTUMN 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 €27.00

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 €30.00

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

SOPPA TAL-ARMLA €10.00

Traditional autumn widow soup with poached egg and fresh sheep cheeselet.

BEHBUX BL-ARJOLI €13.00

Traditional snail stew served with arjoli and kunserva bread.

INSALATA ŻGHIRA TAL-ĠBEJNIET U T-TADAM 'CHERRY' €11.50

Farm to table cherry tomatoes and fresh sheep cheeselet salad with basil olive oil and pine nuts.

QARNIT MIXWI U DIP TAL-BZAR AHMAR €14.00

Grilled BBQ sauce fresh octopus served with red pepper dip.

TORTA TAL-FENEK €15.00

Rabbit pastizzi pie.

STUFFAT TAL-LAĦAM TAŻ-ŻIEMEL €13.00

Traditional Horse chuck stew.

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.

GHAGIN | PASTA

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RAVJUL TAL-GBEJNIET V €14.00 €18.00

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

TORTELLACCI TAL-FENEK BIŻ-ZALZA TAL-FAQQIEGH €15.00 €18.00

Homemade tortellacci stuffed with rabbit belly meat and mushroom ragu.

SPAGHETTI FRISK BIS- SARDIN, INĊOVA IMMARINATA U ŻEJT TAŻ-ŻEBBUĠA €16.00 €19.00

Marinated Sardines and anchovies fresh spaghetti, olive oil, cherry tomato, garlic and fresh chillies.

TAGLIATELLE BL- ISPINAĊI FRISKA U PINE NUTS V €14.00 €16.00

Fresh spinach and pine nuts homemade tagliatelle.

ORZOTTO TAL-QARA AHMAR V €11.00 €13.00

Orzotto with roasted pumpkin puree and local fresh sheepcheese ricotta.

IT-TIENI PLATT | MAIN COURSE

FENEK MOQLI BIT-TIEWM €28.00

Traditional pan fried rabbit in garlic.

FWIED TAĊ-ĊANGA MOQLI €24.00

Panfried calf liver served with fried cabbage and smoked bacon (medium cooked).

KUSTILJI TAL-MAJJAL MOQLIJIN FIT-TIEWM, BAJDA MOQLIJA U CHIPS €23.00

Local panfried pork chops, fried egg and chips.

SAQAJN TAL-ĦARUF €35.00

Maltese mixed herb local boneless leg of lamb slice with autumn vegetables.

SARDIN FRISK MIXWI SERVUT BIL-PATATA MAXX IMĦAWRA BIL-KAPPAR TA' DAN IS-SAJF U ŻEJT TAŻ-ŻEBBUĠA €25.00

Grilled sardines, lemon garlic and mint mashed potato seasoned with capers and olive oil.

BRUNĠIEL MIMLI €18.00

Stuffed homegrown aubergine with beef mince meat and fresh tomato sauce.

LAZANJA TAL- ĦXEJJEX TAL-ĦARIFA V €16.00

Aubergine, bell peppers, zucchini ratatouille with fresh tomato sauce.

