DIAR IL-BNIET

FRESH PRODUCE – DINGLI MALTA

WELCOME TO A CULINARY JOURNEY WHERE THE ESSENCE OF MALTESE CUISINE TAKES CENTRE STAGE.

*Step into our family's haven, where our farm-to-table commitment ensures each dish is a masterpiece of homegrown goodness. Nestled in the scenic charm of Dingli, our restaurant is an ode to tradition and a love for genuine flavours. Here, **we proudly serve authentic traditional Maltese food,** crafted with care and served at your table with warmth and pride. Join us in savouring the taste of our family's heritage, cultivated with love.*

TAL-BIDU | TO SHARE

TAL-BIDWI (V) — € 30.00
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 — € 32.00
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 PLATTI | STARTERS

BRODU BIL-MUDULUN TAĊ-ĊANGA — € 10.00
Slow cooked rustic bone marrow soup

ĠBINTEJN NIEXFA MOQLIJA SERVUTA BIL-ĠAMM TAL-LARINĠ TAL-BAKKALJAW (V) — € 10.00
Deep fried dried sheep cheese served with our orange marmalade

SFINEĠ TAL-INĊOVA U DIPP TAŻ-ŻEBBUĠ AĦDAR — € 11.00
Traditional anchovy fritters served with green olives dip

BEBBUX BL-ARJOLI U ĦOBŻ BIL-KUNSERVA — € 13.00
Traditional snail stew served with arjoli and kunserva bread

LAĦAM TAŻ-ŻIEMEL — € 13.00
Traditional horse chuck stew

INSALATA TAL-ĦAXIX STAĠJONALI IMMARINAT (V) — € 12.00
Marinated seasonal vegetable salad

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GĦAĠIN | PASTA

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SPAGHETTI TAL-FENEK *Traditional spaghetti rabbit sauce*	€ 15.00	€ 17.00
TIMPANA L-ANTIKA *Grandmother's traditional timpana*	€ 12.00	€15.00
RAVJUL TAL-ĠBEJNIET BIZ-ZALZA TAT-TADAM FRISK (V) *Homemade sheep cheese ravioli,* *fresh tomato sauce, basil and olive oil*	€ 14.00	€18.00
LASAGNA TAL-ĦARUF *Rustic lamb lasagna*		€ 17.00
TORTELLACCI BIZ-ZALZETT MALTI CARBONARA *Fresh Maltese sausauge tortellacci carbonara sauce*	€ 15.00	€18.00
ORZOTTO BIL-FAQQIEĦ SELVAĠĠ TA' MALTA (V) *Orzotto with wild oyster mushrooms*	€ 12.00	€14.00
TAGLIATELLE FRISKI BIT-TADAM CHERRY U IRKOTTA (V) *Fresh tagliatelle with fresh cherry tomatoes and ricotta*	€ 11.00	€14.00

IT-TIENI PLATTI | MAIN COURSE

FENEK MOQLI FIT-TEWM U L-INBID *Traditional pan fried rabbit in garlic and white wine*	€ 28.00
BRAĠJOLI TAL-VITELLA *Slow cooked traditional veal olives in sauce*	€ 24.00
STUFFAT BIĊ-ĊANGA TA' MALTA U PATATA MAXX *Slowed cooked local beef stew served with mashed potato*	€ 26.00
KUSTILJI TAL-MAJJAL BL-GĦADMA MOQLIJA FIT-TEWM, BAJDA U ĊIPS TA' MALTA *Local panfried pork chops, fried egg and handcut chips*	€ 23.00
SAQAJN TAL-ĦARUF BIZ-ZALZA TAL-FAŻOLA ĦAMRA *Braised lamb shank in red kidney bean ragu*	€ 28.00
PAĠELLA MIXWIJA FIT-TEWM, NANIEGĦ U ĊIPS TA' MALTA *Grilled fresh red snapper in garlic and mint and handcut chips*	€ 32.00
TIĠIEĠA SĦIĦA MIXWIJA SERVUTA BIL-QAMĦ ĦELU U PATATA MIXWIJA *Whole baby chicken served with baby corn and roasted potatoes*	€ 26.00
POLENTA BIL-PASTARD U L-GĦAZZ (V) *Lentils and cauliflower set polenta*	€17.00

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DESSERTS ARE ALL HOMEMADE BY AUNTIE LUCY USING THE FRESHEST PRODUCE FROM OUR FIELD

DEŻERTI | DESSERTS

TRAJFIL MALTI — € 8.00
Traditional homemade Maltese trifle

IMQARRET BIL-GELAT TAL-VANILLA — € 8.00
Homemade date fritters served with vanilla ice-cream

TORTA TAL-MARMURAT — € 6.50
Homemade traditional almond, candied peel and chocoloate pie

BIĊĊA ĦELWA TAT-TORK — € 5.50
Traditional maltese ħelwa

TORTA TAL-TUFFIEĦ TA' ZIJA LUCY — € 6.50
Anutie Lucy's apple pie

TORTA TAL-LEWŻ U L-FROTT — € 6.50
Homemade almond frangipan with seasonal fruits

TORTA TA' TUFFIEĦ CRUMBLE U ĠEWŻ — € 6.50
Homemade apple and walnut topped crumble

ĠELAT — €2.95
Ask the server for flavours