

D I A R I L - B N I E T



TRADITIONAL MALTESE 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.

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 Ġirgentina and Ġellewża, ingenious Maltese grapes which are harvested in September and used to make our selection of smooth house wines. 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.





TO SHARE (TAL-BIDU)

TAL-BIDWI (V)

€26.00

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.

STARTERS (L-EWWEL PLATT)

SOPPA TAL-ARMLA

€9.50

Traditional widow soup served with a poached egg and fresh sheep cheeselet.

BEWBUX BL-ARJOLI U #OBŻ BIL-KUNSERVA

€10.50

Traditional snail stew served with traditional arioli and tomato paste bread.

PULPETTI TAT-TONN TAZ-ŻEJT

€10.00

Pan-fried tuna patties served with seasonal greens.

ĠBEJNIET NIEXFA MOQLIJA SERVUTA BIL-ĠAMM TAL-ISTAĠUN

€10.00

Deep fried dried sheep cheeselets served with our seasonal jam.

TORTA TAL-BASAL U KONBIF

€10.00

Maltese corned beef pie.

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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) (GF)

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



PASTA (GĦAĠIN) (*starter portion less €4)

TIMPANA L-ANTIKA*

Grandmother's traditional timpana.

€14.00

SPAGETTI BIZ-ZALZA TAL-QARNIT*

Maltese style octopus stew spaghetti.

€17.50

SPAGETTI BIZ-ZALZA TAL-FENEK*

Maltese style rabbit stew spaghetti.

€14.50

RAVJUL TAL-ĠBEJNIET TAN-NAGĦAĠ*

Sheep cheese ravioli with homemade tomato sauce.

€15.00

MAIN COURSE (IT-TIENI PLATT)

FENEK MOQLI

Traditional pan-fried rabbit in garlic and white wine.

€23.00

BRAĠJOLI TAĊ-ĠANGA

Slow cooked traditional beef olives in sauce.

€21.00

BRUNĠIEL MIMLI

Maltese style minced beef stuffed aubergine or courgettes.
(Ask the server, for a vegetarian or vegan)

€18.00

KUSTILJA TAL-MAJJAL MOQLIJA BIL-BAJDA

Local pan-fried pork chops, fried egg, and hand-cut chips.

€20.50

ĠERNA MOQLIJA BIZ-ZALZA TAL-KAPPAR

Pan-fried local grouper served with tomatoes and capers sauce.

€22.00

KOXOX TA' TIĠIEĠ MIMLIJA BIZ-ZALZETT MALTI U BEJKEN

Boneless chicken thighs stuffed with Maltese sausage and bacon served in the lentil stew.

€22.00

SAQAJN TAL-ĦARUF IL-FORN

Roasted sliced leg of lamb served with fennel roast potatoes.

€24.00

D I A R I L - B N I E T

FRESH PRODUCE - DINGLI MALTA

KIDS MENU (GĦAT-TFAL)

BİĊĊIET TAT-TIĠIEĠ BIL-PANURA SERVUTI MAL-PATATA MOQLIJA

Homemade chicken nuggets with homemade chips.

€12.50

RAVJUL TAL-ĠBEJNIET TAN-NAGĦAĠ

Sheep cheese ravioli with homemade tomato sauce.

€10.00

TARJA MOQLIJA

Maltese pasta omelette, traditionally made with vermicelli pasta, eggs and grated cheese.

€8.00

EXTRA PORTION (PORZJON IEĦOR)

PATATA MOQLIJA

Hand-cut chips

€4.00

PATATA FIL-FORN

Roasted Potatoes

€4.00

INSALATA

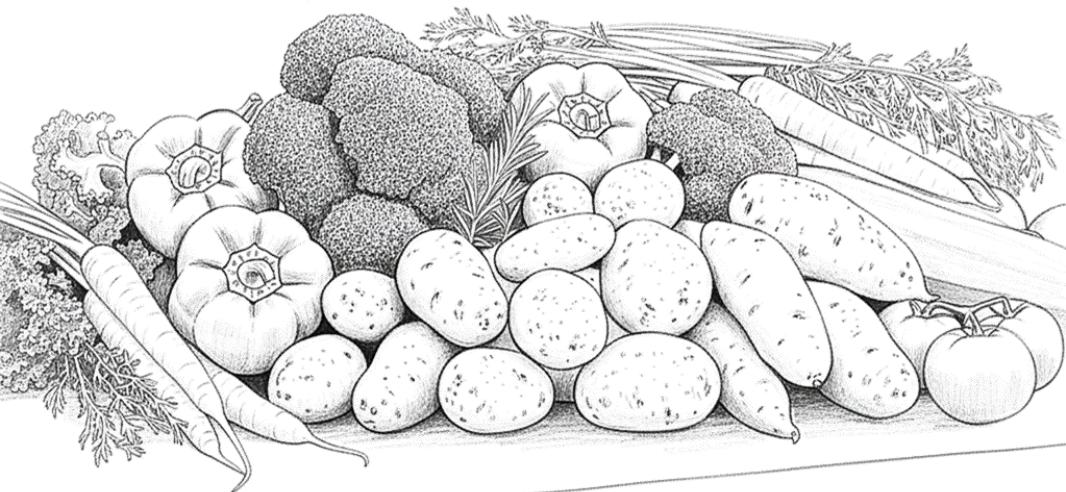
Salad

€3.50

ĦAXIX MIXWI

Roast Vegetables

€3.50



D I A R I L - B N I E T

FRESH PRODUCE - DINGLI MALTA

DESSERTS (DEŻERTI)

PUDINA TAL-#OBŻ

Traditonal Maltese bread pudding - served hot.

€4.50

HELWA TAT-TORK

Traditional Maltese Turkish Helva.

€4.50

TRAJFIL MALTI

Homemade Maltese Trifle.

€5.75

TORTA TAT-TUFFIEH

Homemade apple pie with fresh apples and cloves.

€5.00

CRUMBLE TAT-TUFFIEH

Homemade apple crumble.

€5.00

TORTA TAL-LEWŻ U L-FROTT MALTI

Pure almond and seasonal fruit frangipane tart.

€5.50

IMQARET BIL-ĠELAT

Date fritters with ice-cream.

€5.50



IL-GIRNA SET MENU

STARTER (L-EWWEL PLATT)

SOPPA TAL-ARMLA

Traditional widow soup
served with a poached egg and fresh sheep cheeselet.

jew

ĠBEJNIET NIEXFA MOQLIJA SERVUTA BIL-ĠAMM TAL-ISTAĠUN

Deep fried dried sheep cheeselets served with our seasonal jam.

jew

SPAGETTI BIZ-ZALZA TAL-FENEK

Maltese style rabbit stew spaghetti.

MAIN COURSE (IT-TIENI PLATT)

BRAĠJOLI TAĊ-ĊANGA

Slow cooked traditional beef olives in sauce.

jew

BRUNĠIEL MIMLI

Maltese style minced beef stuffed aubergine or courgettes.
(Ask the server, for a vegetarian or vegan)

jew

KUSTILJA TAL-MAJJAL MOQLIJA BIL-BAJDA

Local pan-fried pork chops, fried egg, and hand-cut chips.

DESSERT (DEŻERTA)

PUDINA TAL-#OBŻ

Traditional Maltese bread pudding - served hot.

jew

#ELWA TAT-TORK

Traditional Maltese Turkish Helva.

€30

IR-RAZZETT SET MENU

STARTER (L-EWWEL PLATT)

PULPETTI TAT-TONN TAŻ-ŻEJT

Pan-fried tuna patties served with seasonal greens.

jew

TORTA TAL-BASAL U KONBIF

Maltese corned beef pie.

jew

SPAGETTI BIZ-ZALZA TAL-FENEK

Maltese style rabbit stew spaghetti.

MAIN COURSE (IT-TIENI PLATT)

FENEK MOQLI

Traditional pan-fried rabbit in garlic and white wine.

jew

KOXOX TA' TIĠIEĠ MIMLIJA BIZ-ZALZETT MALTI U BEJKEN

Boneless Chicken thighs stuffed with Maltese sausage and bacon served in the lentil stew.

jew

SAQAJN TAL-#ARUF IL-FORN

Roasted sliced leg of lamb served with fennel roast potatoes.

DESSERT (DEŻERTA)

TRAJFIL MALTI

Homemade Maltese Trifle.

jew

IMQARET BIL-ĠELAT

Date fritters with ice-cream.

€35



BEVERAGES (XARBIET)

WATER (750ML)

Still Water	€4.00
Sparkling Water	€4.00

SOFT DRINKS (330ML)

Coca Cola	€2.75
Coca Cola Zero	€2.75
Kinnie	€2.75
Kinnie Zero	€2.75
Fanta	€2.75
Sprite	€2.75
Bitter Lemon	€2.75
Tonic Water	€2.75
Soda Water	€2.75

JUICES (330ML)

Fresh Orange Juice	€4.50
Fresh Lemonade	€4.00
Pineapple Juice	€3.50
Apple Juice	€3.50
Peach Juice	€3.50
Cranberry Juice	€3.50

BEERS

Cisk Lager (250ml)	€2.75
Cisk Lager (500ml)	€3.75
Cisk Excel (250ml)	€2.75
Cisk Excel (500ml)	€3.75
Hopleaf (250ml)	€2.75
Shandy (250ml)	€2.75
Blue Label (330ml)	€3.00

CIDERS (500ML)

Bulmers Original	€5.50
Bulmers Berry	€5.50

D I A R I L - B N I E T

FRESH PRODUCE - DINGLI MALTA

SPIRITS (SPIRTI)

WHISKEY (SELECTION)

Jameson	€5.00
Johnnie Walker	€5.00
Glenfiddich	€5.50

VODKA (SELECTION)

Absolut	€4.50
Grey Goose	€5.00
Smirnoff	€4.00

GIN (SELECTION)

Tanqueray	€5.00
Bombay Sapphire	€4.50
Hendrick's	€5.00

RUM (SELECTION)

Bacardi	€4.50
Captain Morgan Spiced	€4.50

DIGESTIFS (SELECTION)

Amaro Averna	€5.00
Fernet Branca	€5.50
Sambuca	€4.50

LIQUEUR

Zeppi Liqueurs	€4.00
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COCKTAILS

KINNIE SPRITZ

€8.50

90ml prosecco, 60ml Kinnie, 30ml Aperol, slice of orange.

KINNIE NEGRONI

€8.50

30ml gin, 30ml sweet vermouth, 30ml Kinnie, slice of orange.

BAJTRA BELLINI

€8.50

90ml prosecco, 30ml bajtra liqueur.

SWEET SUNSET

€8.00

50ml vodka, 100ml orange juice, 10ml grenadine.

CAROB OLD FASHIONED (TAL-ĦARRUB)

€9.50

60ml jack daniels, 10ml carob syrup, orange zest, maraschino cherry

GRANATA BREEZE (TAR-RUMMIEN)

€8.50

45ml vodka, 30ml pomegranate juice, 15ml honey, soda water.

HONEY ESPRESSO MARTINI

€9.50

40ml vodka, 30ml espresso, 20ml kahlua, 10ml honey.

MELON COCKTAIL

€8.00

30ml Melon liquor, 30ml Bacardi, 100ml pineapple juice.



D I A R I L - B N I E T
 FRESH PRODUCE - DINGLI MALTA

TEAS & COFFEES (TEJIET U KAFEJIET)

HOT BEVERAGES (XARBIET SHAN)

Espresso	€2.00
Espresso Macchiato	€2.20
Espresso Doppio	€2.80
Cappuccino	€3.00
Latte	€3.00
Long Black	€2.80
Maltese Coffee	€2.80
Instant Coffee	€2.20
Hot Chocolate	€3.50
Mocha	€3.80
Chai Latte	€3.80
Dirty Chai Latte	€4.00
Tè fit-Tazza	€2.20
Pot of Tea for 2	€4.00
Lemon and Ginger Tea	€3.50
Flavoured Tea Selection	€3.50



COLD BEVERAGES (XARBIET KESHIN)

Iced Latte	€3.80
Iced Americano	€3.50
Iced Chai Latte	€4.20
Iced Black Tea with Milk	€3.50
Ziffa Helwa Local Iced Tea	€4.00
Melon Bliss Local Iced Tea	€4.00
Milkshakes (Selection)	€4.80



“DAK LI TIZRA’ TAḤSAD”

This is a popular Maltese saying that focuses on the principle that if you work hard, you will see the fruits of your labour. At Diar il-Bniet, every dish reflects this diligence.





L-**IKLA T-TAJBA**

