# DIAR IL-BNIET

FRESH PRODUCE – DINGLI MALTA




## CORPORATE CHRISTMAS 2026

DIAR IL-BNIET • MALTA

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DIAR IL-BNIET

*From*

# Our Family To Your Team

For us, Diar il-Bniet has always started with our land.

We grew up surrounded by the fields, produce and flavours that shaped our family table. Today, much of what we do still begins in the same way; from our farm and from our lands, following the seasons and using what they give us.

At Christmas, this becomes even more personal. The food we serve carries memories of our family, of recipes passed down to us and of our Nanna's kitchen; the aromas, the traditions and the simple pleasure of gathering everyone around one table.

Through Diar il-Bniet, we want to keep those traditions alive while sharing them in our own way. Our Christmas menus bring together produce from our farm and lands, ingredients from local growers and the rustic Maltese recipes and flavours we grew up with.

This Christmas, we invite you and your team to our table; to share good food, celebrate together and experience a little of the Malta that we know and love.

From our farm and our lands, to our kitchen,
and finally to your Christmas table.



Dorianne & Darren
DIAR IL-BNIET



DIAR IL-BNIET

# Choose Your Christmas

**THREE FESTIVE MENUS, EACH WITH ITS OWN WAY OF GATHERING AROUND THE TABLE.**

## - IL-MILIED MALTI -

**The Rustic Maltese Christmas**

A relaxed and generous menu inspired by familiar Maltese flavours and countryside cooking.

## - IL-MEJDA TAL-MILIED -

**The Maltese Christmas Table**

Our signature sharing menu; abundant, sociable and full of Maltese character.

## - L-IKLA TRADIZJONALI TAL-MILIED -

**The Grand Maltese Christmas Celebration**

A fuller festive menu for teams looking for a more special Christmas gathering.

MENU NO. 1

# IL-MILIED MALTI

THE RUSTIC MALTESE CHRISTMAS

**€00.00** PER PERSON

## Maltese Meze to Share

Maltese ftira topped with homemade vegetables caponata, Baked olives in garlic and mixed herbs, Roasted Maltese sausage, Fried sheep cheeselet, Sliced roasted pork, Sliced roasted beef, Bean pate and Sundried tomatoes.

## Pre-Main Course

Pumpkin & Chestnut soup (V) (WAITER SERVICE)
Home made croutons

## Main Course

CHOOSE ONE

**Braised Pork Belly** - Local slow braised pork belly in beer and aromatic herbs
*or*
**Maltese Stew Pot Pie** - Beef and Pork chunks stewed and served in a pot pie
*or*
**A darn of grouper pan fried** (V) - Served with tomato and caper sauce *or*
**Stuffed Marrows** (V) - Filled with a panache of stewed vegetables and topped with sheep cheeslet .

All mains are served with baked potatoes and roasted vegetables.

## Dessert

CHOOSE ONE

**Dates Fritters and Maltese Ice-cream** *or*
**Apple crumble** *or*
**Bread pudding & Vanilla Custard.**

## Coffee

**Maltese coffee brewed with homemade spices.**





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MENU NO. 2

# IL-MEJDA TAL-MILIED

THE MALTESE CHRISTMAS TABLE

€00.00 PER PERSON

## Welcome Treat

A glass of our homemade mulled wine complemented with Cauliflower & Anchovy patty, served on bed of fresh leafy salad and drizzled with lemon and chilly jam.

(V) (PLATED BY CHEF)

## Sarter Course

Kawlata Soup *or*

Baked macaroni *or*

Pan fried Rabbit liver with garlic and thyme, dressed with carob syrup *or*

Breaded fresh sheep cheeselet, fried and served on bed of fresh leafy salad and homemade fig jam. (V)

## Main Course

CHOOSE ONE

**Local fried rabbit**

Pan fried rabbit joints in garlic and wine and served in rich gravy sauce.

*or*

**Hunter's type chicken**

Braised boneless chicken thighs braised the hunter's way

*or*

**Lamb Osso Bucco**

Oven baked slowly cooked in rich red wine gravy sauce

*or*

**Grilled Sea bass** (V)

Served with tomato and caper sauce

*or*

**Eggplant roulade** (V)

Sliced eggplant filled with ricotta and sundried tomato mix, baked in tomato sauce and topped with sheep cheeslet.

All mains are served with baked potatoes and roasted vegetables.

## Dessert

CHOOSE ONE

**Christmas Maltese Trifle** *or*

**Almond crumble tart & Orange chocolate fondue** *or*

**Hot Chestnut soup** *(Imbuljuta)*

Maltese coffee brewed with homemade spices served with dates fritters.





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MENU NO. 3

# L-IKLA TRADIZJONALI TAL-MILIED

THE MALTESE TRADITIONAL CHRISTMAS DINNER OR LUNCH

**€00.00** PER PERSON

## Welcome Treat

**To share our local assorted Maltese traditional nibbles:**
Pastizzi tas-summien, torti tal-basal u incova, pulpetti tal-corn beef, fwied tal fenek moqli, zebbug mimli, hobz biz-zejt.

## Starter Course

**Beef Ragu Lasagna**

## Main Course

**CHOOSE ONE**

**Our traditional roasted stuffed whole turkey, complemented with turkey and beef patties.**
Stuffed with meat, vegetables, fresh herbs, spices.

Served with Maltese baked herbed baby potatoes & boiled vegetables.

## Dessert

**Maltese Soufflé**

## Coffee

**Maltese coffee brewed with homemade spices, complemented with mince pies**

# A Maltese Way to Celebrate.





NOT EVERY MALTESE TRADITION IS A CHRISTMAS DISH, BUT EVERY ONE IS ABOUT GATHERING AROUND THE TABLE.

FOR TEAMS WHO WOULD LIKE SOMETHING DIFFERENT FROM A FESTIVE MENU, OUR FENKATA AND MAJJALATA OFFER AN AUTHENTIC TASTE OF MALTESE COUNTRYSIDE DINING.

THESE ARE GENEROUS, SOCIABLE FEASTS ROOTED IN THE WAY MALTESE FAMILIES AND FRIENDS HAVE GATHERED FOR GENERATIONS.



## The Fenkata Experience

Begin with homemade spiced wine and Maltese delicacies to share, followed by spaghetti with rabbit sauce and local fried rabbit cooked with garlic and wine, served with rustic potatoes and roasted vegetables. Finish with Maltese trifle, spiced Maltese coffee and date fritters.

**TRADITIONAL. GENEROUS. MADE FOR SHARING.**

## The Majjalata Experience

A hearty countryside feast beginning with Maltese delicacies and traditional hot dishes, followed by baked macaroni or kawlata. The centrepiece is local pork shoulder slowly roasted with aromatic herbs and presented as a live carvery, followed by Maltese dessert and spiced coffee.

**SLOW ROASTED. CARVED TOGETHER. ENJOYED TOGETHER.**








MENU NO. 4

# THE FENKATA EXPERIENCE

**A traditional Maltese feast celebrating one of Malta's oldest culinary traditions. Fresh Maltese bread, local delicacies, good wine and, of course, rabbit prepared in the traditional way.**

€00.00 PER PERSON

## Welcome Treat

A glass of our homemade spiced wine complemented with Maltese canapé

## Pre-Starter

SHARING

**Maltese assorted delicacies** *(Cold)*:
Assorted meat cuts, Maltese brusketta, bean pate, marinated baked olives, peppered cheeslet, dried cheeslet, sundried tomatoes, marinated broad beans, pickled onions, Maltese biscuits.

**Maltese assorted stews** *(Hot)*:
Garden snails stewed in beer, spices and herbs,
Maltese sausage in curry sauce, Fried rabbit liver.

## Starter

PLATED

**Spaghetti with rabbit sauce**

## Main Course

SHARING

**Local fried rabbit joints, lively cooked, Pan fried in garlic and wine and served in rich gravy sauce.**
Served with rustic fried potatoes and roasted vegetables.

## Dessert

PLATED

**Maltese trifle.**

## Coffee

Maltese coffee cooked with homemade spices and aniseed liquor, served with dates fritters.







MENU NO. 5

# THE MAJJALATA EXPERIENCE

**Traditional Maltese-style slow-roasted pork, seasoned with aromatic herbs and spices, wood oven-cooked until tender and beautifully golden. Accompanied with a selection of traditional Maltese sides and delicacies.**

€00.00 PER PERSON

## Welcome Treat

A glass of our homemade spiced wine complemented with Maltese canapé.

## Pre-Starter — SHARING

**Maltese assorted delicacies** *(Cold)*:
Assorted meat cuts, Maltese brusketta, bean pate, marinated baked olives, peppered cheeslet, dried cheeslet, sundried tomatoes, marinated broad beans, pickled onions, Maltese biscuits.

**Maltese assorted stews** *(Hot)*:
Garden snails stewed in beer, spices and herbs, Maltese sausages in curry sauce, Horse meat stew the traditional way.

## Starter

PLATED

**Baked Maccaroni** *or*
**Kawlata.**

## Main Course

CARVERY SERVICE

Roasted local pork shoulders slowly cooked with aromatic fresh herbs.
*(Live carvery experience)*
Served with Maltese baked potatoes and boiled vegetables.

## Dessert

PLATED

**Maltese soufflé.**

## Coffee

Maltese coffee brewed with homemade spices, served with dates fritters.

# Beverage Packages

**CHOOSE THE PACKAGE THAT BEST SUITS YOUR CELEBRATION.**

## The Table

**€17 PER PERSON**

**Still & sparkling water • Soft drinks • Local beer • House Maltese red & white wine.**

Served throughout the meal for up to 2½ hours.

## The Celebration

**€24.00 PER PERSON**

**Festive welcome drink • Still & sparkling water • Soft drinks • Local beer • Selected Maltese white, rosé & red wine • Coffee**

Served for up to 3 hours. The welcome drink can be matched to the chosen menu, such as homemade mulled wine or Kinnie Spritz.

## The Festive Bar

**€34.00 PER PERSON**

**Festive welcome drink • Still & sparkling water • Soft drinks • Local beer • Selected Maltese wines • Selected spirits & mixers • Christmas after-dinner drink • Coffee**

Served for up to 3 hours. Selected house brands apply.

## The Maltese Table – Fenkata & Majjalata

**€00.00 PER PERSON**

**Local red & white wine • Local beer • Still & sparkling water • Soft drinks • Maltese coffee**

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# More than Dinner

**SMALL TOUCHES THAT TURN A COMPANY MEAL INTO A CHRISTMAS CELEBRATION.**

ADD-ONS:

## Sweet Traditions

**Add a table of Maltese pastries and Christmas sweets, accompanied by Maltese black coffee and tea.**

## Christmas Tombla

**A playful Maltese favourite that brings the whole team together and adds a little nostalgia to the evening.**

## Live Christmas Maltese Music

**Warm Christmas music to create a relaxed festive atmosphere without taking away from the table and conversation.**

## Corporate Gifting

**Add a small Diar il-Bniet gift at each place setting or pre-order Christmas hampers for employees, clients or management.**

# *Christmas* Experiences

*From our Nanna's recipes to your team's Christmas table.*





## BRING YOUR TEAM TOGETHER BEYOND THE CHRISTMAS TABLE.

Our festive experiences are inspired by the traditions of our family kitchen; the recipes made at home, the sweets prepared before Christmas and the time spent making food together.



### 1 Maltese Christmas Cooking Class

A hands-on cooking experience using seasonal ingredients and Maltese flavours, with dishes inspired by family traditions and recipes from our Nanna's kitchen. Cook together, then gather around the table to enjoy what you have prepared.

### 2 Make Your Own Christmas Log

Create and decorate a Christmas log to take home. For corporate groups, it can also become a friendly team competition with a small prize for the best creation.

### 3 Maltese Christmas Sweets Workshop

Prepare festive sweets inspired by Maltese Christmas traditions and family recipes, with selected treats packaged to take home.

### 4 Christmas Hamper Workshop

Create a small Diar il-Bniet Christmas hamper using selected pantry products and local flavours, finished with festive wrapping and a personalised tag.

### 5 Christmas Team Challenge

Divide into teams to make, present and taste a festive creation chosen by our chef, with a small prize for the winning team.

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# Take Christmas Home




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## A LITTLE PIECE OF OUR LAND AND KITCHEN, WRAPPED FOR CHRISTMAS.

ADD A SMALL DIAR IL-BNIET GIFT AT EACH PLACE SETTING, OR PRE-ORDER CHRISTMAS HAMPERS FOR EMPLOYEES, CLIENTS OR MANAGEMENT.

- INDIVIDUAL PLACE-SETTING GIFTS
- PERSONALISED COMPANY MESSAGE CARDS
- CHRISTMAS HAMPERS
- SELECTED DIAR IL-BNIET PANTRY PRODUCTS




Thank Your Team with Something From Ours.

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# Plan Your Christmas at Diar Il-Bniet

**CHOOSE ONE OF OUR CHRISTMAS MENUS OR A TRADITIONAL MALTESE FEAST. ADD A FESTIVE EXPERIENCE, BEVERAGE PACKAGE, TOMBOLA, LIVE MUSIC OR CORPORATE GIFTING, AND CREATE A CELEBRATION THAT FEELS PERSONAL TO YOUR TEAM.**



## RUSTIC. MALTESE. FARM-TO-TABLE. MADE FOR GATHERING.

BOOKINGS & ENQUIRIES

+35627620727

Info@diarilbniet.com

Menus, experiences and entertainment are subject to availability and final confirmation. 30% deposit is required upon booking.



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FRESH PRODUCE

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