

«Q E T H I O P I A Q»

Presenting specialties from East Africa, which is sometimes called the land of thirteen months of sunshine. Here, where it rarely rains, you may find endless miles of markets bearing the fruits and harvests of the Serengeti. Eating in Ethiopia is a truly unique culinary experience, exemplifying “family style” to the T. Staples of this beautiful region include many varieties of pulses and greens which are stewed gently with elaborate spices, and eaten with a flat bread called Injera. Its so exciting to present specialties from this region to you tonight!

CAFÉ DÍCOCOA'S GENTLE DINING

125 Main Street Bethel
6:45 pm Saturday February 23rd, 2019
by reservation only (207) 824-5282 cafedicocoa.com

Wine Suggestion: Honey Wine or your favorite Mead

BEGINNING

Farmers Cheese

Fresh and simple, this beautiful soft cheese was made just hours before serving, and is delicate, almost sweet, with a background of lemon and black pepper. Served with tomato and Awaze spice paste.

Sambusa

A relative recipe of the Indian Samosa, Sambusa is a pocket of delicious green lentils, potato, and spices inside a pocket of pastry dough, fried till golden and crisp.

Dabo Kolo

Pan-fried pieces of spiced dough, likening to pretzels. A crunchy addictive snack!

SALAD

Timatim Salad

Beautiful Maine-grown tomatoes with sweet onion, chile peppers, avocado, and garlic, infused with red wine and Awaze, a fresh berbere spice paste.

SOUP

Coconut Yam Soup

A silken coconut infused broth melts soft pieces of sweet yams and carrots. Studded with chard, chickpeas, fresh green beans, and held in a background of berbere spice.

ENTREE

Family Style Wat – many dishes served with Injera Bread

Injera Bread – a soft and moist flatbread made with Teff flour that is your vehicle for eating Wat!

Ye-Abesha Gomen – Collard Greens with fenugreek and cardamom

Misir Wat – Stewed red lentils with Nit'r Qibe, spice infused butter, and tomato

Yekik Alich – Yellow split peas with onions, garlic and tumeric

Atakilt Wat – Braised Cabbage, carrot & Potatoes, caramelized with fresh ginger root

Azefa – brown lentils with mustard seeds and lemon juice

DESSERT

Sheer Khurma

Literally translating to “milk with dates”, this dessert is actually fit only for special occasions, like the holy days of Eid and Gentle Dining, of course! A saffron-scented cream made with ghee, cashews, almonds, pistachios, golden raisins, and dates, stewed with cardamom and rice vermicelli.

Served with fresh Pineapple

Ethiopian Coffee

or

Ethiopian Tea – cardamom, clove, cinnamon and ginger