

SYRIA & LEBANON

Join us on this chilly February evening as we continue our culinary tour of 2019. This region is known as the cradle of civilization and boasts a culinary tradition rich in fresh herbs, vegetables, and unique spices. Tonight we feature dishes of ancient origin with history behind each bite!

Gentle Dining at Café DiCocoa

125 Main Street Bethel
February 16th, 2019 ~one seating @ 6:45pm BYOB
By Reservation... (207) 824-5282
dicocoasbakery@gmail.com www.cafedicocoa.com

~ Mezze ~

Manakish

A staple in the Levantine kitchen, this beautiful flatbread is covered with freshly prepared za'atar seasoning blend, olive oil, and soft cheese curds. Perfect for dipping...

Mouhammara One of our favorites! Made with roasted red peppers, walnuts, pepper paste and pomegranate molasses, this assertive dip just sings with flavor!

Fire-Roasted Baba Ghanoush - This smooth and smoky dip is made with a whole eggplant that has been flame-roasted and blended with garlic and lemon.

Hummus dressed for the occasion with olive oil, fresh herbs, and toasted cumin
Hot Olives, spice-dusted hard-cooked eggs, radishes, carrots, and cucumbers

Syrian Limonana a shooter of a very refreshing lemony-mint cooler

~ Corbasi ~

Shish Barak - Beirut

A unique and delicious recipe, this soup is named for the dumplings! Lemony-spiced spinach with seven spices are incased in ravioli-like dumplings in a mint and garlic scented yogurt soup.

~ Main Courses ~

Palestinianian Mujadara slow-cooked spiced lentils and rice with crispy onions and pistachios

Falafel a favorite around the world, made in a unique preparation with beets and herbs

Balela Salad bright and lemony salad of fresh parsley, tomatoes, chickpeas

Served with...

Ultra-smooth Tahini Sauce and Cucumber Taziki Yogurt

~ Dessert ~

Halawet el Jibn

Said to be the jewels of pastry from the Syrian cities of Homs and Hama, this dessert is made of a semolina dough encasing a orange flower scented cream with finely ground pistachios atop

Served with **Kahwa** rich Turkish-style coffee or **Black Tea**