

TURKEY

Vibrant flavors from a far away place. This ancient civilization in the Middle East is home to the first church built by man, the oldest known human settlement, Noah's Ark, the place where man first learned to produce his own food and a host of other noteworthy accomplishments. Its cuisine is pure and refined and is mostly the heritage of the Ottomans empire.

Gentle Dining

at Café DiCocoa

125 Main Street Bethel

Saturday February 9th, 2019 ~ 6:45pm BYOB

One Seating ~ By Reservation ~ BYOB

reservations: (207) 824-5282 or www.cafedicocoa.com

MEZZE

An array of "little plates" bursting with the flavors of the region will greet you at the door.

Hot Olives

No Mediterranean mezza would be complete without an assortment of olives. We braise our imported olives with artichokes, capers, garlic, picked lemons, herbs and wine

Pide with Za'atar

This recipe hales from Gaziantep, a region in south-eastern Turkey, known for it's incredible foods. This flatbread is airy and soft, yet still slightly chewy. Adorned with Za'atar, the middle eastern spice mixture.

Hommus

Chic peas are a staple ingredient in this part of the world. Our smooth dip is blended with ground sesame paste, fresh lemon juice, garlic, and extra virgin olive oil

Feta Walnut Dip

Handcrafted feta cheese made from the milk of sheep, goats and cows is the main ingredient. Smoothed out with fresh dill and mint, lemon juice and olive oil.

Fresh Cilantro Relish

A snack food that is always found where people and beverages meet!

CORBASI

Butternut Squash & Red Lentil with minted pea pesto

Smooth and savory, this brightly colored concoction is smooth as silk. A bright minted pea pesto swirl is as gorgeous as it sounds and is as beautiful to look at as it is to eat.

ENTRÉE

Imam Biyaldi

The name meaning, "the Imam (holy man) fainted", because it was so good! Roasted garlic infused eggplant stuffed with tomatoes, onions, capers and garbanzo beans.

Served with..

Glazed Carrots- Lightly steamed then glazed with pomegranate molasses

Jajik- Labne, a handmade yogurt cheese with fresh garlic and a hint of mint.

Women's Salad - The salad gets that name from the way Gaziantep women like to describe themselves:

"A little spicy, a little juicy, a little hot, a little sour, and, of course, a little sweet

DESSERT - Dilber Dudađı Tarifi

Translating to "a beautiful woman's lips" this dessert is a delicate many-layered pastry with toasty walnuts hiding inside. Crisp yet soft and sweet due to a generous bath of lemon syrup. syrup

TURKISH COFFEE or FRESH MINT TEA