

MOROCCO

We continue our world tour for the winter of 2019 with spicy, sweet specialties from the northern African kingdom of Morocco. There are few places where food is more carefully and artistically prepared, more delightfully served, and more enjoyed together with families and friends than here. Exotic aromas will guide the way to...

Café DiCocoa's Gentle Dining

125 Main Street Bethel

6:45 pm Saturday January 12th, 2019

by reservation only (207) 824-5282 cafedicocoa.com

MEZZE

On your table, you'll be greeted by an array of beautiful dishes for dipping and fresh made traditional flat breads.

A typical way to begin a meal in the home of a North African!

Dukka

Borrowed from the Turks, this unique mixture of toasted nuts, seeds, and spices is considered to be a "poor man's dinner". A bite sized piece of pita bread is first dipped into a bowl of olive oil, then dipped into the Dukka.

Baba Ganouj

Fire-blackened eggplants make the very best baba, imparting a smokey background.

Made with fresh garlic, lemon, parsley, and olive oil.

Mouhammara

An assertive sumptuous dip made with roasted red peppers, walnuts, pepper paste and pomegranate molasses.

SOUP

Haríra

The national soup of Morocco, a hearty mix of vegetables and pulses with aromatic spices like ginger, garlic, cilantro.

Garnished with labne, (strained yogurt), and **charmoula**, a bold and generous pesto made of cilantro.

ENTREE

Moroccan Tangine with Hand-rolled CousCous

Named after the earthen-ware pot in which it is cooked, a Tangine is a decadent one-pot meal. Savory and sweet spices dance with fire-blackened tomatoes and eggplant, with a sunny egg atop.

Hand-rolled steamed CousCous is studded with organic apricots, yam, carrots, and medjool dates.

Garnished with fresh mint and served with **Harissa** – a fiery red pepper condiment!

SALAT

Orange Salad

Fruit is often served near the end of any feast. Tonight we have prepared sliced oranges dressed with smokey paprika, black olives, and a few thinly sliced red onions.

DESSERT

Ktefa – Milk Bastilla Cake

This exciting dessert is made of thin sheets of sweet flaky pastry are layered with sweet sliced almonds and crème anglaise.

MINT TEA

The Moroccan sign of hospitality and the perfect ending to our AUTHENTIC Moroccan meal. Fresh mint leaves, green tea and black tea steeped in proper proportions with a hint of sugar. Served in small glasses.