

Cafe DiCocoa presents  
**Gentle Dining 2019**

125 Main street Bethel, ME 04217

**I N D I A   &   N E P A L**

Welcome to our third stop on our 2019 Gentle Dining tour of the world! Tonight we will feature cuisines from the neighboring countries of India and Nepal. The common thread that runs between them a meal of many dishes, balanced by the piquant flavors of numerous spices used to create flavor and aroma.

Tonight you will be enjoying with us many of these unique flavors and inspirations!

**January 19<sup>th</sup>, 2019   6:45pm   by reservation only**

**Appetizers**

**MOMOS**

These beautiful Nepalese steamed dumplings resemble the high Himalaya in the way they are folded.

Tucked inside is a mixture of cabbage, carrot, onion, and spices.

**Thalipeeth** – spiced multigrain flatbreads

**Dhaarun Ji Chutney** – Pomegranate cilantro condiment

**Thengai Chutney** – White coconut condiment

**Imli Ki Chutney** – sweet and sour tamarind chutney

**Lasnachi Chutney** – dry coconut & garlic fireball chutney

**Main Course & Soup**

**DAL BHAT**

The national dish of Nepal and found in similar fashion in India. This traditional meal includes a variety of dishes and chutneys to be eaten together.

**Main Dish: Baingan Bharta – Fire Roasted Eggplant with Spices**

A perfect winter curry stew studded with sweet green peas, tomatoes, and laced with an array of spices

**Soup: Red Lentil Tarka Dal**

Serving Dal completes any meal, and this simple and well balanced concoction could stand alone if desired!

**Rice: Ghee Rice**

Fragrant imported Indian basmati rice cooked by sauteing with ghee, onions, and golden sultanas

**Accompanied by: Haak – Kashmiri Collard Greens**

garam masala-spiced greens with ginger and jaggery

**Dessert**

**Kelya Muluk** – banana fritters

**Masala Chai Pistachio Ice Cream**

**Aam Ki Lassi** – Mango lassi