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Presenting specialities from a land of hi mountains, beautiful coastlines, and the ancient Incan empire. Peruvian cuisine, at the first it's own rich tapestry, has been woven into by so many worldly influences. The Spanish conquistadors, African peoples, and all the neighboring countries played with the colors and textures of foods from the land of the Inca, and shaping what Peruvians eat today and our menu tonight! Come enjoy these beautiful foods with us tonight at...

CAFÉ DÍCOCOA'S GENTLE DINING

125 Main Street Bethel
6:45 pm Saturday January 26th, 2019
by reservation only (207) 824-5282 cafedicocoa.com

ENTRADAS

TEQUEÑAS

These crisp cheese-filled pastries are found to begin most meals in Peruvian restaurants. They are delicious dipped in a version of guacamole called...

Salsa de Palta

This delicious guacamole variation has a background of aji amarillo (yellow chili paste) and tomato

PAPAS a la HAUCAINA

Showcasing the beautiful purple potatoes Peru is known for, this dish is a composed bite of cheese, local eggs, and olives in a crisp dish of bibb lettuce, smothered with their famous **Salsa Hauciana**

Canchita Corn

Crunchy kernels of extra-large variety of flint corn are roasted into the perfect snack. Served hot.

SOPAS

Soupa de Quinoa

A true staple of the Andean region, where meat is often scarce but quinoa, squash, and potatoes are not. Light enough to soothe the stomach but still filling and flavorful; with Peru's light-handedness on spices the vegetables and the broth shine. Simply done, oregano, smokey paprika and cilantro garnish.

SALAT

Soltero de Queso

Originally from Arequipa, in the beautiful mountainous region of the south, this chopped salad is a dish made with what was on hand, and there are as many versions as there are cooks. A colorful salad made of sweet corn, grape tomatoes, beans, and fresh white cheese, queso fresco. Dressed with oil & vinegar.

ENTREE

Tacu Tacu

This African-influenced main course is a beautiful presentation of foods eaten through the centuries. Tacu Tacu is a pan-fried cake of long-grain rice and Canary beans topped with a braised sunny egg with fried banana on the side. **Salsa Criolla**, vibrant pickled red onions, and **Aji Verde**, a creamy green chili and cilantro sauce accompany this unusual and satisfying dish.

POSTRE

Suspiro de Limeño

Think caramel and cream, with beautiful silken cloud-like meringue.. Burnt sugared lime slices top this sweet and delicious dessert!

Peruvian Coffee – Pasado Style

Savvy travelers to Peru will order Pasado coffee, made from a very strong cold water extraction. On your table you will dilute this assertive brew with hot water, then cream and sweeten as desired. It could be your new favorite way to start the day... or at least finish out a beautiful meal from Peru!