

MEXICO

This beautiful country hails as one of the world's gastro-historic centers with its unique cuisine based on long-kept traditions of food cultivation and preparation. Using common staples found throughout the country, influences within the cuisine come from its geography and indigenous cultures. Come learn more and enjoy the rich and delightful foods of Mexico with us at...

Gentle Dining at Cafe DiCocoa

125 Main Street Bethel, Maine

March 9th, 2019 6:45pm BYOB

By reservation only (207) 824-5282 cafedicocoa.com dicocoasbakery@gmail.com

aperitivo

Sopaipillas

This crisp puffed pastry came with the Spaniards to Mexico and are now served as the beginning to a meal in many parts of South America, each country making them in their own unique way. Served with honey butter.

Mocajete Guacamole

This lava rock mortar and pestle truly makes the best and most traditional guacamole. The flavors and oils of ground garlic, cilantro and onion are infused with lime and chile.

Served with

Rustic Salsa Verde

Tomatillos, those bright and beautiful paper-wrapped fruits, have a sumptuously sour taste which fully compliment the heat of blackened poblano peppers, white onion, and cilantro

Pumpkin Seed Salsa with Chile de Arbol

One of our most favorite salsas, the bright fire-roasted tomatoes are complimented by toasted pepitas

Cantaloupe Liquado

Fresh fruits are often found in liquid form as a refreshment. Made with lime and fresh mint.

sopa

Sopa de Tortilla

A beautiful rich broth of roasted tomato and toasted pasilla, chipotle, ancho and guajillo chiles. Garnished with tortilla strips, queso fresco, cilantro and lime.

ensalada

Ensalada de Jicama

A rustic salad made of lime-scented citrus, cucumber, jicama, and radish, dusted with chile.

entrada

Double Trouble Chilaquiles – Veracruz style

This is the ultimate Mexican comfort food. Organic corn tortilla chips are cooked like pasta in a puree of our own chipotle chile-infused black beans. Surrounded by a red tomato mole version of Chilaquiles and topped with queso fresco & pickled red onions.

Serve with

Roasted squash with papitas and lime crema

postre

Boca Negra Cake

This dark and deeply delicious chocolate cake plays homage to the incredible wealth of chocolate grown and processed in Oaxaca. Served meltingly warm with a spoonful of cream.

Cafe de Olla

Traditional pot-cooked coffee with anise, cinnamon, and sugar.