



118 High Street, Belfast ME
(207) 930-0304
Order online at dailysoupbelfast.com

DAILY HOMEMADE SOUPS

Add a slice of Borealis Bread for \$1.00

FEBRUARY 12th – 14th:

Tomato Rasam (Vegan/GF)

\$10.00 16 oz **\$5.50** 8 oz

This is a hearty version of the classic Indian tomato soup, with red lentils added. Onions, garlic, and cilantro stems are cooked in oil. A freshly toasted and ground spice mix of coriander, cumin, black pepper, chile, fennel, and fenugreek is stirred in. Pureed tomatoes, red lentils, turmeric and lemon juice are added. The soup is finished with fried curry leaves and mustard seeds, and is garnished with cilantro.

White Bean Soup with Sauteed Greens and Rosemary Oil (Vegetarian)

\$10.00 16 oz **\$5.50** 8 oz

Fresh rosemary, onions, carrots, celery, garlic, and parsley are sautéed in olive oil, and dried white beans are added, along with tomatoes, a parmesan rind, and water. This cooks until the beans are tender, then half of the soup is pureed and returned to the pot. Fresh greens are sautéed in olive oil with red pepper flakes and garlic, and stirred into the soup, along with pasta shells (**if desired**). It is garnished with a drizzle of rosemary oil and grated parmesan cheese.

Chicken and Rice Soup (GF)

\$12.00 16 oz **\$6.50** 8 oz

“This soup may not be beautiful, but it sure is good.” Onions, celery, carrots, parsley, a whole chicken, and a cup of brown rice are thrown into a pot with water, and simmer until the chicken is tender. The chicken is removed; the meat is shredded and returned to the pot. Comforting, and delicious!