



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

MONDAY, MARCH 3RD:

Turkish Red Lentil Soup (Vegan/GF)

\$9.50 16 oz \$5.50 8 oz

Called Mercimek, this traditional Turkish soup starts with onion, garlic, and grated carrot sauteed in olive oil. Tomato paste is added, followed by toasted and ground cumin and coriander, dried ginger, turmeric, and a pinch of cayenne.

Water is poured in, with red lentils and bay leaves. The soup simmers until smooth. Lemon juice is added, and the soup is garnished with golden garlic slices, olive oil, and Aleppo pepper.

Italian Harvest Vegetable Soup (Vegan/GF)

\$8.50 16 oz \$4.75 8 oz

Chopped celery, carrots, and onions are sautéed in oil until the edges start to turn golden brown. Garlic and colorful pepper slices are stirred in and cook until fragrant. Water, San Marzano tomatoes, corn, lima beans, fennel, oregano, thyme, and rosemary are added. After a long simmer, diced zucchini and fresh spinach are added.

Mexican Albondigas Soup

\$12.00 16 oz \$6.50 8 oz

Rich and pleasantly spicy, this soup features cumin-spiced meatballs, which are made with ground beef. They cook in a delicious homemade chicken broth, with carrots, leeks, garlic, tomatoes, jalapeno peppers, and chili powder. Cellentani pasta is stirred in, and it's garnished with cilantro.