

118 High Street, Belfast ME  
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## DAILY HOMEMADE SOUPS

*Add a slice of Borealis Bread for \$1.00*

### MONDAY, MARCH 31st:

#### **Cauliflower, Cashew, Pea and Coconut Curry (Vegan/GF)**

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

A chili ginger paste is made with ginger, chilies, and garlic. Onions are sauteed in oil and the chili paste is added. When fragrant, tomato paste, coriander, cumin, and chili powder are stirred in. Cauliflower florets and coconut milk are added and simmer until the cauliflower is tender. Peas and garam masala are stirred in last. The curry is served over basmati rice with cilantro, fried cashews, and a squeeze of lemon.

#### **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 and slices of jalapeno.

#### **Yellow Split Pea Soup (GF)**

**\$11.00 16 oz \$6.00 8 oz**

Split peas are combined with water, onions, and a meaty ham bone. The peas simmer until tender. Meanwhile, diced leeks and onions are sautéed in butter until softened, then added to the peas, along with freshly chopped chives and savory. The soup continues to simmer until the peas are falling apart.