



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

SATURDAY SOUPS:

Senegalese Peanut Soup with Rice (Vegan/GF)

\$9.50 16 oz \$5.50 8 oz

Deeply flavored, this is a satisfying vegan soup. Onions and garlic are sauteed in vegetable oil and spiced with curry and a touch of cayenne. Tomatoes, cilantro, peanut butter, and coconut milk are added. It is served with rice and garnished with cilantro and a squeeze of lime.

Cream of Mushroom Soup

\$13.00 16 oz \$7.00 8 oz

****Limit 2 per customer**

Sliced crimini and shiitake mushrooms are sautéed in olive oil until browned. Shallots, leeks, and garlic are sautéed in butter until soft. Wine is added, and cooks until evaporated. Flour is stirred in, and when evenly coated, homemade chicken broth, cream, and whole milk are added and brought to a simmer. Bay leaves, thyme sprigs, and the mushrooms are stirred in, along with their accumulated juices. The soup simmers until thickened.

A Hungarian Stew \$14.00

Sliced onions are slowly cooked in olive oil until soft, pale and gold. Diced hot chilies and ground paprika are stirred in. Cubes of beef are browned on all sides. The onions are returned to the pot with flour, dried porcini mushrooms and their soaking liquid, diced red peppers, plum tomatoes, white wine, and caraway seeds. When it comes to a bubbling simmer, the pot is transferred to the oven and baked at a low temperature, undisturbed, for an hour and a half. Sour cream is stirred into the stew, and it is served on a bed of noodles.