

TAKE-AWAY & MARKET MENU



MAINS

\$27 CAJUN MAC & CHEESE (1.5 kg.) In-house smoked Andouille sausage, onion, celery,

green pepper, cheddar, smoked gouda, in-house cajun spice mix

\$20 SMOKY MAC & CHEESE (1.5 kg.)

Cheddar, smoked gouda, mustard, smoked spanish paprika

CHICKEN POT PIE (9" deep dish, 1.4 kg) \$30

All homemade: roast chicken, onion, celery, carrot, peas, corn, chicken stock, spices, butter & lard pastry shells

\$18 SHEPHERD'S PIE (900 grams)

Meat mixture: lamb, onion, peas, carrot, corn, tomato paste, beef broth, garlic, herbs & spices.

Potato topping: potatoes, butter, parmesan cheese, garlic, salt, pepper

\$16 COTTAGE PIE (900 grams)

Meat mixture: beef, onion, peas, carrot, corn, tomato paste, beef broth, garlic, herbs & spices.

Potato topping: potatoes, butter, parmesan cheese, garlic, salt, pepper

\$20/kg. SPANISH CHORIZO SAUSAGE

Made in-house: pork shoulder, white wine, onion, garlic, pimenton de la Vera, oregano, cumin, sea salt, pepper

DESSERT

SALTED DULCE DE LECHE BROWNIE

\$9

(approx. 270 grams; serves 2-4)

Brownie: Ssemi-sweet chocolate, sugar, flour, butter, eggs, canola oil, cocoa powder, sea salt, baking powder Dulce de Leche: Milk, cane sugar, baking soda, vanilla

GRANDMA'S APPLE CRISP (600 g.)

\$10

Granny Smith apples, lemon juice, golden sugar, cinnamon, Calabash nutmeg, wheat flour, oats, butter, salt

WORLD MARKET

TKEMALI Homemade Georgian Plum Sauce (500 ml.)	\$14
AJI AMARILLO PEPPER PASTE (425 g.) Peruvian Yellow Pepper Paste	\$5
AJI AMARILLIN PEPPER SAUCE (550 g.) Non-Spicy Peruvian Yellow Pepper Sauce	\$5
SHERRY VINEGAR, 8 YR. OLD (375 ml.) Capirete, PDO, Jerez, Spain	\$12
STYRIAN PUMPKIN SEED OIL (100 ml.) Styrian Gold, PDO, Styria, Austria	\$9
DRIED PANCA PEPPER (57 g.) Peruvian Panca Pepper	\$5
PERUVIAN PURPLE CORN (425 g.) Maiz Morado	\$2
CANCHA CORN (425 g.)	\$2

Dried white Peruvian corn kernels

* All Mains & Desserts come frozen with detailed ingredient list and re-heating instructions

Trigo Food + Drink 132 Main Street Lafleche, SK 306-472-3663

www.trigo.restaurant



TAKE-AWAY & MARKET MENU



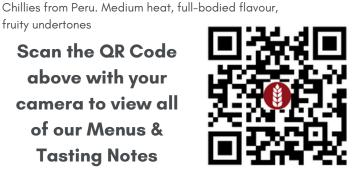
SPICES

SUYA SPICE BLEND (65 g.) West African Peanut-Spice Blend	\$6
CAJUN SPICE MIX (40 g.)	\$5
AJI MIRASOL CHILLI POWDER (25 g.) In-house made from dried, toasted & ground Amarillo Chillies from Peru. Medium heat, full-bodied flavour, fruity undertones	\$7
LEBANESE SEVEN SPICE MIX (25 g.) In-house traditional Lebanese spice: allspice, coriander, cinnamon, black pepper, cloves, cumin, nutmeg	\$5
CURRY POWDER, MILD (25 g.) In-house blend: coriander, cumin, turmeric, fenugreek, ginger powder, mustard powder, black pepper, cinnamon, cloves, cardamom seeds	\$3
KHMELI-SUNELI (30 g.) Georgian Herb Blend	\$9
BLUE FENUGREEK (25 g.) Utskho Suneli / Wild Blue Fenugreek from Georgia	\$5
IMERETIAN SAFFRON (25 g.) Dried Marigold Petals from Georgia	\$7
AJI MIRASOL CHILLI SALT (50 g.)	\$5

Scan the QR Code above with your camera to view all of our Menus & **Tasting Notes**

fruity undertones

In-house made from dried, toasted & ground Amarillo



KAMPOT PEPPER

\$34 KAMPOT PEPPER, RED (200 g.) Direct from Kampot, Cambodia. Whole peppercorn. The finest pepper in the world. The red is sweet, fruity, and peppery KAMPOT PEPPER, BLACK (200 g.) \$34 Direct from Kampot, Cambodia. Whole peppercorn. The finest pepper in the world. The black is intense,

KAMPOT PEPPER, WHITE (200 g.) \$34 Direct from Kampot, Cambodia. Whole peppercorn.

The finest pepper in the world. The white is delicate, floral, and spicy

aromatic, with hints of citrus

IN-HOUSE ROASTED COFFEE

\$26 PAPUA NEW GUINEA, KUTA (1 pound) Specialty Coffee Grade. Tasting Notes: sundried tomato, floral, chocolate, black tea. Cupping Score: 87. Whole Bean, Full-Bodied, Medium Roast.

We can grind the beans to your specifications

POPULAR FAVOURITE

\$2.75/100 q. MIXED-SEED CRISPBREAD Seeds: pumpkin, sunflower, sesame, slax, hemp. Cornstarch, water, canola oil, Maldon sea salt flakes 100% Gluten Free

> Trigo Food + Drink 132 Main Street Lafleche, SK 306-472-3663

www.trigo.restaurant