



TAKE-AWAY & MARKET MENU



MAINS

CAJUN MAC & CHEESE (1.5 kg.) \$27

In-house smoked Andouille sausage, onion, celery, green pepper, cheddar, smoked gouda, in-house cajun spice mix

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

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

SHEPHERD'S PIE (900 grams) \$18

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

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

COTTAGE PIE (900 grams) \$16

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

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

SPANISH CHORIZO SAUSAGE \$20/kg.

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 \$14

Homemade Georgian Plum Sauce (500 ml.)

AJI AMARILLO PEPPER PASTE (425 g.) \$5

Peruvian Yellow Pepper Paste

AJI AMARILLIN PEPPER SAUCE (550 g.) \$5

Non-Spicy Peruvian Yellow Pepper Sauce

SHERRY VINEGAR, 8 YR. OLD (375 ml.) \$12

Capirote, PDO, Jerez, Spain

STYRIAN PUMPKIN SEED OIL (100 ml.) \$9

Styrian Gold, PDO, Styria, Austria

DRIED PANCA PEPPER (57 g.) \$5

Peruvian Panca Pepper

PERUVIAN PURPLE CORN (425 g.) \$2

Maiz Morado

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



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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.) In-house made from dried, toasted & ground Amarillo Chillies from Peru. Medium heat, full-bodied flavour, fruity undertones	\$5

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



KAMPOT PEPPER

KAMPOT PEPPER, RED (200 g.) Direct from Kampot, Cambodia. Whole peppercorn. The finest pepper in the world. The red is sweet, fruity, and peppery	\$34
KAMPOT PEPPER, BLACK (200 g.) Direct from Kampot, Cambodia. Whole peppercorn. The finest pepper in the world. The black is intense, aromatic, with hints of citrus	\$34
KAMPOT PEPPER, WHITE (200 g.) Direct from Kampot, Cambodia. Whole peppercorn. The finest pepper in the world. The white is delicate, floral, and spicy	\$34

IN-HOUSE ROASTED COFFEE

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. <i>We can grind the beans to your specifications</i>	\$26
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POPULAR FAVOURITE

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