



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

ROASTED BUTTERNUT SQUASH SOUP \$10

Roasted butternut squash, shallots, garlic, ginger, extra virgin olive oil, sea salt, kampot pepper, thyme, nutmeg, homemade vegetable stock

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 \$5

Peruvian Yellow Pepper Paste

AJI AMARILLIN PEPPER SAUCE \$5

Non-Spicy Peruvian Yellow Pepper Sauce

SHERRY VINEGAR, 8 YR. OLD \$12

Capirete, PDO, Jerez, Spain

STYRIAN PUMPKIN SEED OIL \$9

Styrian Gold, PDO, Styria, Austria

DRIED PANCA PEPPER \$5

Peruvian Panca Pepper

PERUVIAN PURPLE CORN \$2

Maiz Morado

CANCHA CORN \$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.)

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.)

\$34

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, aromatic, with hints of citrus

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

IN-HOUSE ROASTED COFFEE

PAPUA NEW GUINEA, KUTA (1 pound)

\$26

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

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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