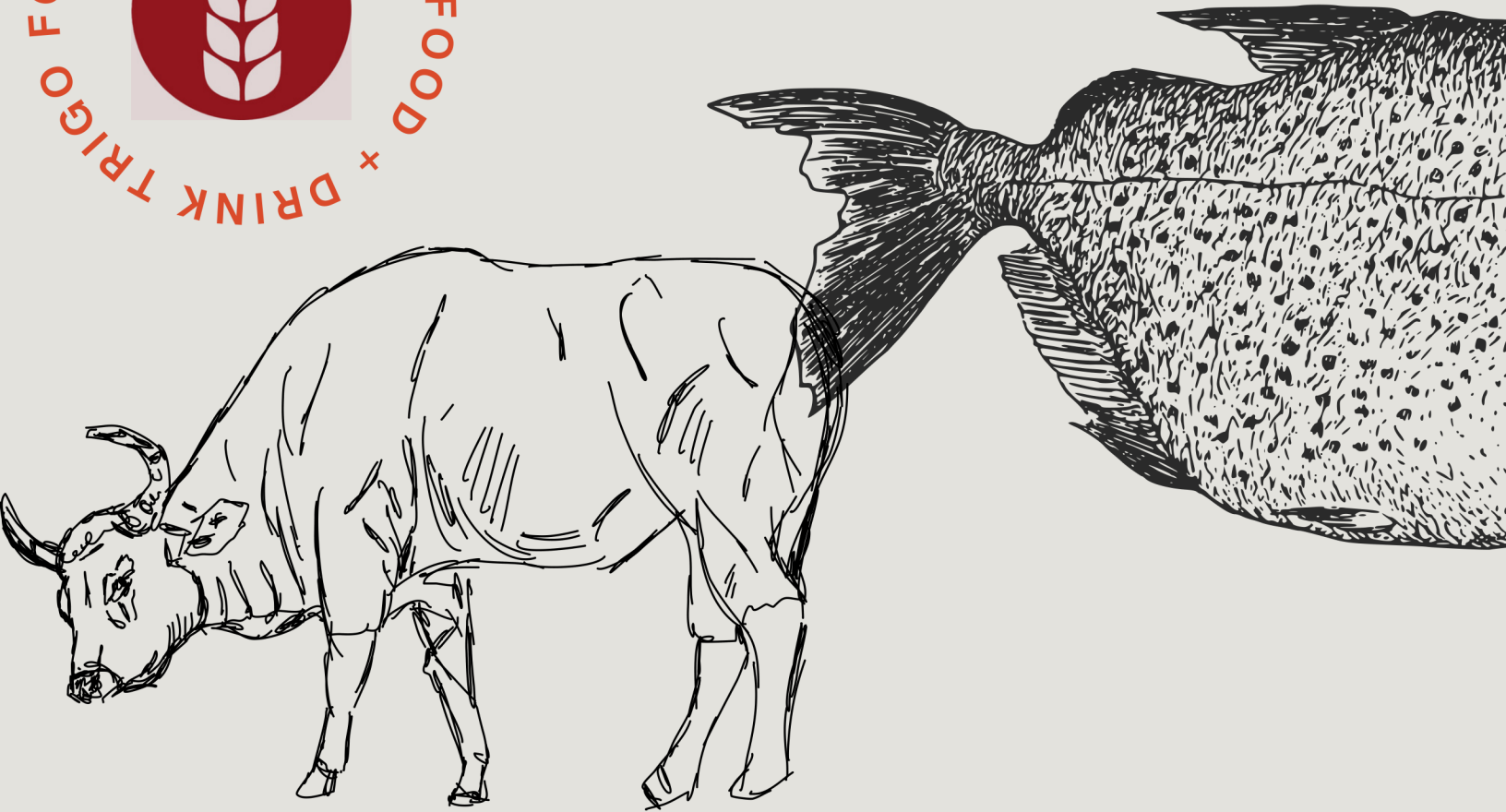


PERUVIAN TASTING MENU



Chicha Morada

Ceviche Classico*

**Mushroom + Sweet Potato
Ceviche***

Salmon Tiradito*

Anticuchos de Corazón*

Bolas de Yuca†

Quinoa, Butter Bean + Avocado Salad*

Chupe de Camarones*

Mushroom Quinotto*

Aji de Gallina

Lomo Saltado

Turrón de Doña Pepa

see next page
for further details

*any dietary restrictions or
modification requests must be
communicated in advance*

* *Gluten Free*

† *Gluten Free available by Advance Request*

& see our accompanying
Tasting Notes for complete
details of each dish and photos

Welcome Drink

Chicha Morada - non-alcoholic drink popular throughout Peru made from Peruvian purple corn, pineapple skins, and various fruits & spices.

Ceviches

The ceviche course provides an opportunity to sample 3 different styles. The **Classic** features Mahi Mahi marinated in Amarillo Chilli Tiger's Milk, the **Salmon Tiradito** delves into Peruvian-Japanese traditions & is marinated in Nikkei Tiger's Milk. The vegetarian **Mushroom + Sweet Potato** provides a little heat & spice with Rocoto Tiger's Milk.

Street Food

Much more than a street food snack, **Anticuchos de Corazón** (Beef Heart Skewers) is part of Peruvian culinary heritage. The hearts are marinated in Panca Chilli Paste, grilled & served with Amarillo Chilli Sauce. **Bolas de Yuca** are cassava & cheese croquettes served with Huancaína Sauce, the famed Andean sauce from Huancayo.

Salad

The Andean cereal grain quinoa is one of Peru's superfoods. The **Quinoa, Butter Bean + Avocado** salad contains red onion, tomato, & Peruvian Limo Chilli. Dressed in a citrus-limo chilli vinaigrette & accompanied by a Physalis Coulis.

Main Course *(choose one) (want an extra main course to share? \$25 supplement)*

Chupe de Camarones is the much lauded Peruvian Shrimp Chowder. Homemade shrimp stock, Black Tiger shrimp, homemade Amarillo Chilli Paste, rice, potatoes, corn, peas, and feta cheese are just some of the ingredients in this Peruvian classic. **Aji de Gallina** is another classic Peruvian dish. Loosely translated to "chicken stew" it is much more than the name suggests. Shredded chicken breast enveloped in a creamy Aji Amarillo pepper sauce. Served with potatoes, rice & garnished with hard boiled egg & Peruvian Botija olives. Perhaps the most popular Peruvian dish after ceviche is **Lomo Saltado**, which has its origins in Chifa, a blend of Cantonese & Peruvian dishes. A stir fry of marinated AAA beef tenderloin, onions, tomatoes, and Amarillo Chilli. As is tradition, it is served with hand-cut french fries & rice. **Mushroom Quinotto** is the Peruvian take on the Italian risotto. This vegetarian option replaces the arborio rice with quinoa, but keeps the wine, cream & parmesan cheese to make it just as luxurious as the Italian counterpart.

Dessert

Turrón de Doña Pepa is the colourful sticky anise cake associated with the Lord of the Miracles festival. Delve into the interesting history behind this truly unique Peruvian dessert in the accompanying Tasting Notes. Accompanied by homemade cinnamon ice cream and a Peruvian Alfajores with Manjar Blanco.

March 15 - July 27, 2024 (Friday & Saturday evenings)

\$75/per person

Trigo Food & Drink

132 Main Street
Lafleche, SK
ph: 306-472-3663



Reservations Required

Book your table online at:
www.trigo.restaurant;

Facebook, Google Listing, or by phone

18% Gratuity added to parties of 8 or more