



## **Welcome to Trivio, Resto-bar Sierra Andina!**

The name TRIVIO comes from the Latin word 'Trivium' which means 'the confluence of three trails'. It was at these confluences or 'Triviums', that people would stop on the way to work and chat with their friends about life, love and news of the day. The word "Trivia" came to describe the subject matter of these interactions at the Trivium.

TRIVIO Resto-bar Sierra-Andina is also a junction of three trails - we have our own locally brewed craft beer called Sierra Andina, we have our own line of organic coffee, "Shuqush" from the Chachapoyas area and the great food, prepared from as many organic locally grown products from our own organic farm.

Like the Triviums of history, we hope that our Trivio will be a place where you too can stop, take a load off, catch up with friends and enjoy some well prepared food and drinks.



**We have vegetarian, kosher, vegan options. Ask your server for more information.**

<b>1 – 2 pax</b>	<b>3 – 4 pax</b>
S/ 20	S/ 35
S/ 17	S/ 30

## **SNACKS**

Chicken Fingers \*  
Chunks of chicken breaded and fried.

**Tequeños**  
Ham and melted cheese wrapped in a wantán and served with a side of guacamole

## **APPETIZERS**

**Garlic Bread** S/ 7  
Toasted bread topped with fresh garlic and butter (+2 soles with melted mozzarella cheese)

**Caprese** S/ 16  
Sliced tomato stacked with basil and mozzarella cheese drizzled with virgin olive oil and a balsamic reduction, served with a side of home baked bread.

**Causa Limeña** S/ 11  
Mashed potato base layered with chunks of chicken breast and vegetables. A true Peruvian classic!

**Papa a la Huancaína** S/ 9  
Originally from the Peruvian town of Huancayo, this dish has become widely

popular throughout Peru. A baked yellow potato bathed in a creamy yellow-pepper sauce with mild spice all nestled in a leaf of organic lettuce.

### **Ocopa Arequipeña**

A bed of sliced baked potatoes baptized with our 'Ocopa Sauce' created from Huacatay leaves blended with yellow-pepper.

## **SOUPS**

### **Thai soup \* \* \***

A red curry soup swimming with snow peas, green onions and chunks of chicken breast

### **Chicken noodle soup**

A soothing blend of stewed chicken and noodles with an assortment of vegetables.

### **Andean soup \* (Extra chicken + S/4 soles).**

An Inca soup with quinoa and vegetables lightly sauted with panca chilly – vegetarian

## **SALADS**

Our bountiful salads are served as a main course.

### **Stuffed Avocado**

A chunky chicken breast salad blended with grated carrots, broccoli nestled delicately in half of an avocado and served on a bed of organic lettuce.

S/ 22

### **Thai Salad \* \* \***

Shrimp and chopped chicken mingled with pineapple, mango, dressed with a red curry sauce, served on a bed of organic lettuce and a side order of home-baked bread.

S/ 28

### **Mi Chef Salad**

A lush spread of organic lettuce, tomatoes, carrots, and avocado, topped with shredded cheese and dressed with our house vingerette served with a side of bread.

S/ 25

### **Trivio Steak Salad**

Warm slices of sirloin steak cooked to order and served on top of a bed of spinach, lettuce, onions rings, red pepper, mango and toasted almonds, served with our home dressing. Comes with a side order of home-baked bread.

S/ 30

## **THE LAND OF HAMBURGERS & SANDWICHES**

All our burgers and sandwiches carne with a side serving of crunchy french fries

S/ 21

### **Big Beefy Burger**

Hand-made burgers seasoned with our own Don Juan Porter with diced garlic, onion and an assortment of Andean herbs sizzled to perfection and served with tomatoes and lettuce on a fresh bun

### **vegetarian burger**

A delicious and healthy vegetarian burger, crafted from black-beans in perfect combination with chopped mushrooms, zucchini, red pepper and cilantro, served in a fresh bun with avocado, lettuce and tomato and accompanied by a spicy home-made chili mayonnaise.

### **Turkey burger**

Be careful!! Our famous turkey burger can be addictive!  
Just a terrific blend of ground turkey breast, apples, celery and coriander served with hand-made blueberry mayonnaise and sweet potato fries. (Staff favorite!)

### **Grilled Chicken, bacon Sandwich**

Grilled Chicken drizzled with melted mozzarella cheese, crunchy bacon strips and sliced tomato, served on a fresh bun.

### **ADDITIONS FOR THE SANDWICHES AND HAMBURGERS + S/.4 each one**

Bacon – cheese – avocado – egg

## **WORLD OF PASTAS**

### **Chicken Thai Pasta\* \*\***

Pan seared chicken fillet sautéed with diced ginger and garlic cooked with our house Red Curry Thai Sauce and served over fettuccini pasta.

S/ 31

### **Garlic Shrimp Pasta**

Jumbo shrimp lightly cooked in a creamy garlic sauce and served over fettuccini pasta.

S/ 33

### **Pesto Pasta (vegetarian)**

Freshly cut basil pounded with garlic cloves and almonds, cooked on a high flame in extra virgin olive oil and served on fettuccini pasta sprinkled with parmesan cheese.

S/ 26

### **Alfredo Pasta**

A classic rendition of this world famous sauce based on butter, milk, and mozzarella cheese, served over fettuccine pasta.

S/ 28

### **Pasta a la Bolognese**

Minced beef, fresh tomatoes, onions and spices cooked in extra virgin olive oil and herbs served over fettuccini pasta.

S/ 31

### **Lasagna Bolognese.**

S/ 26

Ground Andean beef slow cooked with a tomato, garlic' and onion sauce, layered between mozzarella cheese and pasta then baked until crispy golden brown.

## STEAKS 300 gr.

All of our dishes are served with your choice of french fries, rice or organic quinoa.

### Lomo Saltado -Trivio Style.

A Peruvian-Chinese fusion: Generous serving of strips of sirloin steak, quartered tomatoes, onions, peppers and parsley, sautéed over a high flame and sprinkled with virgin olive oil and white vinegar. Served with potatoes and rice.

200 gr. S/ 37

### Black Pepper Steak \*

200 gr. S/ 43 / 300 gr. S/ 52

Tender sirloin steak flame grilled to perfection and served with creamy pepper sauce. Served with a side of fresh garden salad

### Mushroom Steak

Tender sirloin steak flame grilled to perfection and served with a creamy mushroom sauce that is cooked in Peruvian Pisco. Served with a portion of fresh garden salad

200 gr. S/ 45 / 300 gr. S/ 54

### Andean Steak -

Tender sirloin steak flame grilled to perfection in a blend of select Andean herbs and served on a traditional Andean leaf. Served with a portion of fresh salad.

200 gr. S/ 43 / 300 gr. S/ 52

### OPTIONAL FOR THE PASTAS:

Parmesan cheese portion S/.4

Salad portion S/.5

### SIDE DISHES

French Fines — S/.9

Quinoa — S/.9

Rice — S/.9

## CHICKEN

All of our dishes are served with your choice of french fries or rice or organic quinoa.

### Cordon Bleu

Tender chicken fillet wrapped around ham and melted mozzarella cheese. Grilled over high flames and drizzled with our house mushroom sauce. Served with a blend of lightly cooked vegetables.

S/ 35

### Curry Chicken Fillet \*

Our signature chunked chicken fillet sautéed in a zesty yellow curry sauce with slices of onion. Served with a side fresh vegetables.

S/ 34

### Chicken Supreme

A Peruvian favorite of breaded and fried chicken breast. Served with a portion of fresh garden salad

S/ 33

S/ 33

### **Flame Grilled Chicken Fillet.**

Sizzling fillet of chicken breast with a sprinkling of finely diced garlic and finished with extra virgin olive oil. Served with a portion of fresh garden salad

## **TROUT**

All of our dishes are served with your choice of French fries, rice or organic quinoa.

### **Andean Trout**

Local Trout doused with a blend of select Andean herbs and served on a traditional Andean leaf. Served with a fresh garden salad

### **Grilled Trout**

Local trout grilled sprinkle with fresh cut herbs, Served with a fresh garden salad.

## **SIDE DISHES**

French Fires — S/.9

Quinoa — S/.9

Rice - S/.9

## **...AND NOW SOMETHING FOR THE KIDS!**

Only for children under 10 years old.

### **Mini Lasagna**

A kid's sized portions of our lasagna.

### **Macaroon with pasta**

Ham and cheese blended with Alfredo sauce

### **Ham and cheese sandwich**

## **WONDERFUL DESSERTS**

*Enjoy your desserts with a serving of ice cream for just + 4 soles more!*

### **Chocolate Mousse**

S/ 12

Our house special. You just have to try it!

### **Apple Pie**

S/ 11

Homemade hot apple pie - need we say more?

### **Double Chocolate Cake**

S/ 11

Two layers of chocolate goodness smothered with a triple chocolate icing.

<b>Creme Brulée</b> Toasted caramelize cream with organic sugar and eggs	S/ 12
<b>Passion-Fruit Pie</b> Made with fresh passion fruit juice	S/12
<b>Lemon pie</b> A classic merengue pie with a lemon cream	S/10

## OUR ORGANIC SHUQUSH COFFEE

The ShuQush coffee comes from Huayabamba Valley in the Amazonas around 1600m above sea level.

<b>Café Espresso</b>	S/.4
<b>Café Americano</b>	S/4.5
<b>Café Cortado</b> shot of espresso with a dash of hot steamed milk	S/.5
<b>Café Latte</b> espresso with the double dash of steamed milk	S/.6
<b>Cappuccino</b> shot of espresso with steamed and frothed milk	S/.7.5
<b>Frapu-Trivio</b> shot of espresso with a sweet syrup and milk served on ice	S/.9
<b>Moka-Trivio</b> Coffee served mixed with rich dark chocolates	S/.10

## DRINKS

<i>Water with or without gas</i>	S/	4
<i>Coca cola / Inca Kola / Fanta / Sprite</i>	S/	4
<i>Coca Cola Zero</i>	S/	6
<i>Ginger Ale</i>	S/	5
<i>Pitcher of Lemonade, Passion Fruit or Chicha Morada</i>	S/	12

Juice: All comes without sugar but we can do it however you want.

Papaya	S/	7	
Orange	S/	8	
Pineapple	S/	8	
Passion fruit	S/	7	
Seasonal juice: ask us for the fruit of the season		S/	9
Mixed Fruit:: we mix them and you enjoy it	S/	12	

Milk shake: Yoghurt instead of milk S/ + 3 more!

Banana	S/	11
Papaya	S/	11
Season: ask us for the fruit of the season	S/	12
Mixed Fruit	S/	15

<b>Individual</b>	<b>½ litro</b>	<b>1 litro</b>
S/ 7	S/ 13	S/ 25
S/ 5	S/ 9	S/ 16
S/ 15	S/ 28	S/ 54

### Hot drinks

Hot chocolate

**Natural infusion:** Choose between 14 varieties  
(Hierba Luisa, Star Anise, Matico, Rayan Castilla,  
Eucalipto, Coyal, Cedrón, Tequar, Coca, Muña,  
Chamomile, Toronjil, Ajenjo, Mint.)

### **Home made 'Get well' Tea**

(Eucalyptus Infusion + Ginger+ Honey + Rom + Lemon)  
+ star anise + cinnamon)

## HOUSE WINES

Glass	-	Bottle
S/ 13	-	S/ 42

- Right of cork S/ 25



<b>4 pax</b>	<b>8 pax</b>
S/ 17	S/ 32

## **BEER**

### ***Our craft beer, Sierra Andina***

#### **Celebration Platter.**

#### **Inti Golden Ale**

**Pint S/ 10 / Liter S/ 29**

This easy drinking beer can light up your day with a soft and clean palate. Refreshing and not too bitter 5% Alcohol / IBU 32

#### **Huaracina Pale Ale**

**Pint S/ 11 / Liter S/ 31**

Named in honor of the bold, strong women of Huaraz, this Pale Ale boasts a delicious citrusy finish and is just fun to drink! 6.5% Alcohol / IBU 72

#### **Alpamayo Amber Ale**

**Pint S/ 10.5 / Liter S/ 30**

Inspired by the sunset on the flanks of Perus most noted peak, the Alpamayo Amber Ale is red, caramel and voted the most 'Beautiful Beer in the world'. 5.8% Alcohol / IBU 25

#### **Don Juan Porter**

**Pint S/ 10 / Liter S/ 29**

A classic smooth creamy beer loaded with toasted malt and notes of coffee and chocolate. Aptly named after one of the strongest porters in the Andes – Sr. Don Juan. 7% Alcohol / IBU 41

#### **Shaman IPA**

**Pint S/ 13 / Liter S/ 37**

Our award winning IPA with over 3 international gold medals and voted as the best IPA in Peru! Need we say more?

8% Alcohol / IBU 88 (Americas Cup Medals)  
(2015 Gold) / (2016 Silver) / (2017 Gold)

#### **Pachacutec Imperial**

**Pint S/ 14 / Liter S/ 40**

Pachacutec with the Inca that expanded the Inca Empire to historic perportions. We created a beer that he would enjoy, powerful yet sophisticated – the strongest beer in Peru (oh, and it also has won 2 gold medals)

10.5% / IBU 99

#### **Chachapoyana**

**Pint S/ 10.5 / Liter S/ 30**

S/ 10.5 Kolsch style

Kolsch style beer made with andean honey: Crisp and refreshing. With 4.5% Alcohol / IBU 26

**Ginger Pale Ale****Pint S/ 12 / Liter S/ 34**

Light and refreshing with touches of ginger  
With 5.1% Alcohol / IBU 35

***ASK us for a special price of our month beer!!***

**COCKTAILS**

Classic Pisco Sour	S/16
Macerated Sour of Trivio	S/ 17
Mojito	S/ 16
Screwdriver	S/ 16
Chilcano of Pisco	S/ 17
Piña Colada	S/ 19
Frozen Daiquiri	S/ 18
Cuba Libre	S/ 16
White Russian	S/ 18
Margarita	S/ 18
Manhattan	S/ 20
Orgasm	S/ 20
Caipiriñas	S/ 17
Gin Tonic	S/ 18

**Shot of macerated from Trivio** S/.8.5

**Whisky**

Johnnie Walker Red Label	S/ 18
Johnnie Walker Black Label 12 years old	S/ 22
Jack Daniel's Old N°7 Tennessee	S/ 22

**ROM**

Bacardi Superior	S/ 16
Appleton Especial	S/ 18
Huayabamba Valley / organic y artisanal	S/ 10

**Liqueur**

Amaretto

S/ 16

Anise del mono Red or Green

S/ 16