

Hugo's



Lunch Menu

Platos Fuertes

Chile Relleno de Flor de Calabaza

poblano pepper stuffed with squash blossoms, Chihuahua cheese, squash and corn

Tacos de Pescado

(2) fried fish tacos "Baja style" dressed appropriately & served with frijoles de la olla and guacamole

Carnitas

tender slow cooked pork served with salsa Mexicana, cilantro and onions
and warm tortillas

Enchiladas Plazeras

"deconstructed enchiladas" in the San Luis Potosi style, with roasted potatoes, carrots, chicken and zucchini

Tacos de Bistec

wood grilled hanger steak tacos with smothered onions, poblano peppers & tomatoes.

Postre

Flan de Chocolate

cream cheese chocolate flan with caramelized sugar, chantilly cream, and strawberries

Churros Rellenos

two Churros stuffed with dulce de leche, served with housemade chocolate ice cream

Sorbet de Mango

mango sorbet

\$20 per person, plus tax & gratuity, including a \$3 contribution to the Houston Food Bank!

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Menu de Agave

Entremeses

Ceviche de Atún

tuna ceviche with avocado, mango and plantain chips

*Paloma De Pina made with pineapple gastrique
and Corralejo Blanco*

Platos Fuertes

Costillas de Cerdo al Carbón

achiote marinated pork ribs, grilled over mesquite and served with pickled onions and arroz negro
paired with El Espíritu del Viñedo,

a margarita of Don Julio Blanco, Paula's Texas Orange Liqueur, hibiscus, orange juice and a Sangiovese Syrup

Postre

Churros Rellenos

churros stuffed with dulce de leche, served
with house-made chocolate ice cream

paired with Cafe y Cigaros Milkshake made with Del Maguey Mezcal, Cafe de Olla, Meyers Dark Rum, and
House-made chocolate ice cream

**\$35 per person, plus tax & gratuity
including a \$5 contribution to the Houston Food Bank!
Optional Agave Pairing is additional \$25**

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Menu de Vino **Tu dices Blanco, yo digo Rojo**

Entremeses

Coctel de Flor de Calabaza

corn, squash blossoms, tomato, calabacitas, avocado, cucumber
and lime served with totopos
paired with Bodegas Y Vinedos "Shaya" Rueda Verdejo - Spain

Pato Confitado

duck leg confit served over huitlacoche & grilled corn
paired with Logan Pinot Noir - California

Platos Fuertes

Callo de Hacha

pan seared scallops over sweet corn bread with rajas con crema
paired with Mastroberardino Fiano Di Avellino - Italy

Costillas de Res

Braised short ribs with a mole negro
Paired with Emilio Moro Ribera Del Duero - Spain

Postre

Tartalteta de Mora Azul

blueberry tart with orange creme frache and candied kumquats
paired with Domaine Bernadins Beames De Venise - France

Piramide de Chocolate

with criollo chocolate and flourless bizcocho de chocolate
paired with Quady "Elysium" Black Muscat Dessert Wine

\$35 per person, plus tax & gratuity
including a \$5 contribution to the Houston Food Bank!
Optional Wine Pairing is additional \$22