

Hugo's

1600 Westheimer Houston TX 77006
tel: 713-524-7744 fax: 713-524-7719
www.hugosrestaurant.net

Cocteles

Vuelve a la Vida – “return to life” with oysters, octopus, crab, shrimp and red snapper 11.

Ceviche Acapulqueño – red snapper ceviche with tomato and Worcestershire 11.

Ceviche Verde - red snapper with cilantro, serrano chiles, tomatillos, onions, poblanos, nopales and lime 11.

Pulpo – octopus 9.

Sopas y Ensaladas

Sopa de Calabaza - pureed butternut squash soup with chile de árbol, pumpkin seeds and pear 7.

Mole de Olla – hearty oxtail soup with vegetables, topped with onion and fresh cilantro 9.

Sopa de Albondiguitas - rich, spicy broth with vegetables and small beef and pork meatballs 7.

Ensalada de la Casa – watercress, endive, purslane, mache, beet, xoconostle, mint, cilantro, orange and lime zest, shaved fennel and chayote 6.

Ensalada de Membrillo - mache greens with quince vinaigrette, butternut squash, pear, blue cheese, crushed almonds and amaranth 8.

Ensalada César Original – Caesar salad (evenings, prepared tableside) 9.

Ensalada de Aguacate y Mango – avocado and mango salad with blue cheese and pumpkin seeds 9.

Entremeses

Jaiba Rellena – stuffed Gulf crab with small pickled vegetable salad 10.

Pulpo al Carbón – grilled octopus with onions and peppers, served with chipotle tomatillo salsa and small tortillas 8.

Chapulines – pan sautéed grasshoppers served with guacamole, tortillas and chipotle tomatillo salsa 8.

Queso Flameado – with wood grilled steak and rajas 11.

Taquito de Langosta – small lobster taco 9.

Quesadillas – (three to an order) choose from: swiss chard and butternut squash; mushroom and corn fungus; or refritos and rajas 9.

Empanadas de Plátano – plantain turnovers stuffed with frijoles refritos 9.

Tamales de Pescado – three tamales stuffed with seasoned fish 10.5

Sopesitos – three masa pancakes topped with duck with mole Poblano; Chilorio (slow cooked pork with ancho chiles); chard, tomato and potato 10.

Taquitos de Pollo – rolled fried tacos stuffed with chicken, served with guacamole, salsa verde and crema fresca 8.5

Platón de Quesos - a selection of cheeses from Spain and México served with quince jam, tomatillo marmalade, Marcona almonds and candied walnuts 12

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Mariscos y Pescados

Mariscos al Ajillo – shrimp, scallop, lobster, mussels, clams, oysters and octopus, sautéed in olive oil with roasted garlic, guajillo and lime 28.

Arroz a la Tumbada – a brothy mixture of shrimp, clams, snapper, scallops, oysters and octopus, cooked with tomatoes and rice 26.

Camarones al Mojo de Ajo - shrimp sautéed in lime garlic oil and served with arroz verde and nopales salad 20.

Huachinango a la Veracruzana - whole (or filet) roasted red snapper with tomatoes, Manzanilla olives and capers 30.(22.)

Callo de Hacha - pan seared scallops over sweet corn bread with rajas con crema 22.

Trucha a las Brazas - achiote rubbed, wood grilled trout served with arroz a la Mexicana and acelgas guisadas 20.

Camarones con Mole de Jamaica – sautéed shrimp, served with a mole made from pasilla, mulatto and ancho peppers and hibiscus flowers 20.

Aves

Codorniz al las Brazas – two grilled semi-boneless quail, served with arroz a la Mexicana, frijoles de olla, tomatillo salsa and tortillas 18.

Enchiladas Suizas - three chicken enchiladas with tomato green chile and Chihuahua cheese 15.

Pato en Mole Poblano - seared duck breast and braised leg with mole Poblano and arroz blanco 22.

Chiles Rellenos - two poblano peppers stuffed with roasted chicken and asadero cheese, served with arroz negro and pipián verde 16.

Carnes

Cazuela de Puerco en Mole Verde – a casserole of tender pork, green beans, white beans and chayote in a sauce of poblano peppers, tomatillo and epazote 17.

Costillas de Cerdo al Carbón – achiote marinated pork ribs, grilled over mesquite and served with pickled onions and black rice 18.

Filete a la Oaxaqueña - wood grilled beef tenderloin with mole negro and wild mushroom tamal 28.

Barbacoa - lamb marinated in chiles, onion, garlic and avocado leaves, then slow roasted in agave skin and served with chopped onion, fresh cilantro and warm tortillas 22.

Cochinita Pibil - slow roasted baby pig cooked in banana leaf, Yucatán style with pickled onions, arroz negro and habanero salsa 21.

Cabrero - roasted goat meat pulled from the bone, served with nopales asados, guacamole and salsa de habanero 19.

Filete del Campesino - tenderloin stuffed with squash, mushrooms, huitlacoche, and Chihuahua cheese, topped with tomatillo salsa 22.

Carne Asada a la Tampiqueña - grilled ribeye, guacamole, frijoles refritos, enmoladas and nopales salad 28.

Carnitas – tender slow cooked pork served with salsa Mexicana, cilantro and onions 17.

Plato de Vegetales - quesadillas de hongos, acelgas guisadas, budín de calabaza, budín de elote, empanada de plátano, calabacitas and nopalitos 14.

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Al Lado

Frijoles Refritos 2. Frijoles de Olla 2. Arroz a la Mexicana 2. Rajas con crema 2

Guacamole 6. Arroz Negro 2. Arroz Verde 2. Budín de Elote 2.5 Tamal de hongo 2.

Acelgas Guisadas 4. Ensalada de Nopales 4. Budín de Calabaza 2.5 Espárragos 4.

Tamal de Acamaya 2.