

# Hugo's

## Seasonal Lunch Specialties

Monday through Saturday 11:00 until 3:00

**Chile Relleno** – poblano pepper stuffed with chicken, smoky wild mushrooms and asadero cheese, topped with tomato sauce and served with frijoles a la olla 12.

**Tostadas de Pollo y Frijol (2)**- shredded chicken and black bean tostadas with pickled vegetables and crunchy toppings 12.

**Enchiladas Plazeras** – “deconstructed enchiladas” in the San Potosi style, with roasted potatoes, carrots, chicken and zucchini, topped with a small salad 14.

**Quesadillas (3)**– smoky wild mushroom and guajillo; chard, tomato and potato stew; acorn squash, epazote and rajas, served with frijoles de olla 14.

**Camarones Envueltos (4)**– bacon wrapped shrimp stuffed with Chihuahua cheese and drizzled with morita pepper sauce 16.

**Bistec Encebollado con Ensalada** – wood grilled hanger steak with smothered onions and tomatoes served with simple green salad and warm tortillas 16.

**Enchiladas Verdes** – two chicken enchiladas bathed in tomatillo salsa, served with frijoles refritos and arroz blanco 14.

**Trucha Rellena** - grilled rainbow trout stuffed with crawfish tamales and served with pipián verde 22.

**Tacos** – dressed appropriately & served with frijoles de la olla and guacamole 15.

**Bistec** – wood grilled hanger steak

**Carnitas** – slow cooked pork with cilantro, onion and salsa

**Salmón** – grilled salmon with refritos

**Camarones al Mojo de Ajo** – shrimp sautéed in lime garlic oil (add 3.)

**Pescado** – fried fish tacos "Baja style"

**Rajas y Papas** – poblano peppers, caramelized onions and diced potatoes

**Acelgas Guisadas**- chard, tomato and potato “stew”