

## Main Menu

### COCTELES

- Caldo de Camaron** | warm rich shrimp broth, typically sold at coctelerias 6
- Ceviche de Atún** | tuna ceviche with avocado and mango 12
- Pulpo** | octopus, avocado, tomato, and cilantro 11
- Ceviche** | lime cured red snapper 13
- Vuelve a la Vida** | "return to life" with oysters, octopus, crab, shrimp and red snapper 12

### SOPAS Y ENSALADAS

- Mole de Olla** | hearty oxtail soup with vegetables, topped with onion and fresh cilantro 9
- Sopa de Calabaza** | pureed butternut squash soup with chile de árbol, pumpkin seeds and pear 7
- Ensalada de la Casa** | bibb lettuce with creamy cilantro dressing and garnished with radishes 9
- Ensalada César Original** | Caesar salad (prepared tableside) 9
- Ensalada de Aguacate y Mango** | avocado and mango salad with blue cheese and pumpkin seeds 9

### ENTREMESSES

- Tacos Dorados de Papa** | crispy potato tacos with avocado tomatillo salsa, napa cabbage and pickled onions 7
- Cazuelitas de Diana** | crispy small masa "cazuelas" topped with squash, nopales, jalapeno and tomato -roasted onion sauce 9
- Cachetes de Res** | Wagyu beef cheeks with salsa de pasilla, served with warm tortillas for rolling 10
- Carnitas de Pato** | small duck carnitas tacos with tomatillo sauce 10
- Taquitos de Huachinango** | [2] small wood grilled snapper tacos with chipotle mayonnaise 10
- Lechón** | achiote rubbed tender suckling pig with crisp skin, habanero salsa and tortillas for rolling 11
- Pulpo al Carbón** | grilled octopus with onions and peppers, served with chipotle tomatillo salsa and small tortillas 10
- Chapulines** | pan sautéed grasshoppers served with guacamole, tortillas and chipotle tomatillo salsa 8
- Queso Flameado** | with wood grilled steak, onions, mushrooms and rajás 13

# Hugo's

**Taquito de Langosta** | small lobster taco 9

**Empanadas de Plátano** | plantain turnovers stuffed with frijoles refritos 9

**Tamales de Pescado** | [3] tamales stuffed with seasoned fish 12

**Sopesitos** | [3] lamb with ancho peppers; goat with salsa borracha made with pulque and pasilla peppers; rabbit with guajillo adobo 10.5

**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 served with quince jam, tomatillo marmalade, Marcona almonds and candied walnuts 14

## Split Plate 5

### A V E S

**Pollo Asado con Salsa de Ancho** | smoky grilled chicken with ancho chile sauce, avocado relish, potatoes and tortillas 18

**Codorniz a las Brazas** | [2] grilled semi-boneless quail, served with arroz a la Mexicana, frijoles de olla, tomatillo salsa and tortillas 18

**Enchiladas de Pollo** | [3] chicken enchiladas topped with Chihuahua cheese and your choice of tomato-chile sauce or green tomatillo sauce 17

**Pato en Mole Poblano** | braised duck with mole Poblano and arroz blanco 24

**Chiles Rellenos Divorciados** | one poblano pepper stuffed with roasted chicken and asadero cheese, topped with pipián verde and one poblano pepper stuffed with carne guisada topped with pipián rojo served with arroz a la Mexicana 18

### M A R I S C O S Y P E S C A D O S

**Trucha Rellena a las Brazas** | grilled rainbow trout stuffed with seafood tamal topped with pipián rojo 22

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

**Pescado a la Talla** | whole deboned vermilion snapper bathed in sauce made from ancho, pasilla, guajillo peppers and red wine, served with asparagus salad and corn pudding 22

**Camarones al Mojo de Ajo** | shrimp sautéed in lime garlic oil and served with arroz blanco and ensalada de nopales 23

**Huachinango a la Veracruzana** | whole (or filet) roasted red snapper with tomatoes, Manzanilla olives, capers and arroz blanco 30 | 22

**Callo de Hacha** | pan seared scallops over sweet corn bread with rajas con crema 25

### C A R N E S

**Cañita de Borrego** | braised lamb shank with mole coloradito and butternut squash 24

**Cochito** | pork shoulder cooked in guajillo adobo served with chayote salad, refritos and guacamole 24

# Hugo's

**Chamberete de Ternera** | slow roasted veal shank with pasilla mole, quinoa and roasted root vegetables 24

**Carne Brava** | wood grilled skirt steak smothered in rajas, served with guacamole, refritos, arroz a la Mexicana and warm tortillas 20

**Conejo** | braised rabbit in banana leaf with guajillo adobo, served with jicama salad and comote morado 22

**Filete a la Oaxaqueña** | wood grilled beef tenderloin with mole negro and wild mushroom tamal 30

**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 23

**Cochinita Pibil** | slow roasted baby pig cooked in banana leaf, Yucatán style with pickled onions, arroz negro and habanero salsa 23

**Cabrero** | roasted goat meat pulled from the bone, served with nopales asados, guacamole and salsa de habanero 22

**Filete del Campesino** | tenderloin stuffed with squash, mushrooms, huitlacoche, and Chihuahua cheese, topped with tomatillo salsa 23

**Carne Asada a la Tampiqueña** | grilled ribeye, guacamole, frijoles refritos, enmoladas and ensalada de nopales 28

**Carnitas** | tender slow cooked pork served with salsa Mexicana, cilantro and onions 18

**Plato de Vegetales** | corn pudding, lentil salad, vegetable stuffed ancho, quinoa, nopales salad, grill roasted mushrooms with peppers and asparagus 14

## A L L A D O

Frijoles Refritos 2.5	Frijoles de Olla 2.5	Guacamole 6.5
Arroz a la Mexicana 2.5	Arroz Negro 2.5	Ensalada de Nopales 4
Budín de Elote 3	Rajas con crema 2	Pan de Maiz 2
Queso Fresco 1		Crema Fresca 1

No separate checks, please.

Split Plate +\$5