

Vegetarian Menu at Hugo's

ENTREMÉSSES

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

Ensalada de Casa | bibb lettuce with creamy cilantro dressing and garnished with radishes 9

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

Tacos Dorados de Papa | crispy potato tacos with avocado tomatillo salsa, napa cabbage and pickled onions 8

Queso Flameado | with sautéed mushrooms, zucchini and poblano peppers 9

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

PLATOS FUERTES

Enchiladas Placeras | “deconstructed” enchiladas in San Luis Potosi style, with roasted potatoes, carrots, and zucchini, served with a small salad. Garnished with crema fresca and queso fresco 12

Enchiladas | two enchiladas stuffed with corn, poblano and calabacitas, topped with tomatillo salsa and crema fresco, served with quinoa and arroz blanco 9

Tacos | dressed appropriately and served with guacamole and Mexican rice 15

Rajas y Papas - poblano peppers, caramelized onions and diced potatoes

Calabacitas – Mexican squash, corn, tomato, watercress

Hongos y Verdolagas - mushrooms and purslane

Croquetas de Papa | potato cakes with salsa de ajo, served with mushrooms, zucchini and rajas 12

Chiles Rellenos | two poblano peppers stuffed with corn, zucchini, peas and asadero cheese, served with arroz negro and pipián verde 15

Plato de Vegetales | corn pudding, lentil salad, vegetable stuffed ancho, quinoa, nopales salad, grill roasted mushrooms with peppers and asparagus 15

Some of these items contain dairy as a primary ingredient or as garnish. Please let your server know if you prefer your selection without dairy.