



Sample Lunch Menu #1

Entremeses

Hugo's Ensalada de Caesar

baby romaine, asparagus, pumpkin seed Caesar dressing, blue cheese

Sopa Azteca

tortilla soup flavored with dried chipotle peppers

Platos Fuertes

Enchiladas de Pollo

[2] chicken enchiladas topped with Chihuahua cheese and your choice of: tomato-chile, green tomatillo or mole sauces, served with arroz blanco and refritos

Tlayuda

oversized blue corn tortilla stuffed with grilled chopped skirt steak and housemade Oaxacan quesillo, served with arroz a la Mexicana and a small watercress salad

Tacos de Pescado Estilo Baja

crispy fish tacos, napa cabbage, chipotle-mayonnaise, frijoles a la olla

Postres

Pastel de Chocolate al Chipotle

dark chocolate cake infused with chipotle pepper and served with coffee-cinnamon ice cream

Flan de Queso

cream cheese vanilla flan with Passion fruit sauce and strawberries, topped with chantilly cream and peanut brittle

\$37 Per Person



Sample lunch menu #2

ENTREMESES

Family style

tacos dorados de papa, chicken taquitos, sopecitos de pato en mole,
small corn and zucchini quesadillas

PLATOS FURETES

Chile Relleno

poblano pepper stuffed with chicken, Chihuahua cheese,
with arroz a la Mexicana and frijoles a la olla

Tacos de Pescado Estilo Baja

crispy fish tacos, Napa cabbage chipotle-mayonnaise, frijoles de la olla

Ensalada de Alcachofa with grill chicken

mixed greens, baby artichoke red endive,
queso fresco, pumpkin seed dressing

POSTRES

Crepas con Cajeta

caramel filled crepes, dulce de leche ice cream and candied pecans

Pastel de Chocolate al Chipotle

dark chocolate cake infused with chipotle pepper,
coffee-cinnamon ice cream

\$42.00 per person



Sample Lunch Menu #3

Entremeses

Pulpo al carbón

grilled octopus, onions, peppers, chipotle-tomatillo salsa, tortillas

Mini Taquito de Langosta

small lobster taco

Platos Fuertes

Carne Brava

wood-grilled skirt steak smothered in rajas, served with guacamole, refritos, arroz a la Mexicana, tortillas

Huaraches

large sandal-shape masa cake topped appropriately and served with a small salad

Pollo - grilled chicken, tomatillo sauce, onions, crema, cilantro

Bistec - skirt steak topped with salsa de ajo

Ensalada de Jaiba

crab salad with avocado, cucumber, yellow tomato, tomatillo, pumpkin seed dressing

Postres

Capirotada

Mexico's version of bread pudding served with cane sugar syrup, queso fresco ice cream and crushed candied peanuts

Pirámide de Chocolate

criollo chocolate and flourless bizcocho de chocolate, with dulce de leche cream and Xoconostle [wild prickly pear sauce]



\$50 Per Person