

# Sample Brunch Menu - \$30

(available only Saturday from 11am – 3:30 pm)

## PARA TODOS

### **Family style**

Degustacion de Masas

masa sampler including sopesitos, quesadillas, chicken taquitos, huaraches

## PLATOS FUERTES

### **Chilaquiles**

Hugo's totopos bathed in tomatillo salsa with chicken and topped with two eggs sunny-side-up

### **Huevos Rancheros**

two crisp tortillas topped with refried beans, grilled hanger steak, fried eggs, salsa de jitomate, herbs and Cotija cheese

### **Caballeros Pobres**

Mexico's version of French Toast served with small fruit salad

### **Enchiladas de Pollo**

[2] chicken enchiladas topped with Chihuahua cheese and green tomatillo sauce served with arroz blanco and refritos

## POSTRES

### **Nieves Mexicanas y Sorbet**

ask your server for the day's Mexican ice cream and sorbet flavors

# Brunch Menu - \$35

(available only Saturday from 11am – 3:30 pm)

## ENTREMESES

*choice of:*

### **Sopa de Coliflor**

cauliflower, onions, carrots, ancho, sesame seeds, parmesan cheese,  
topped with micro greens, radish and salsa macha

### **Ensalada de Higos y Mango**

mache, frize, radicchio, queso de cabra, roasted figs,  
mango, sesame dressing

## PLATOS FUERTES

*choice of:*

### **Chilaquiles**

Hugo's totopos bathed in tomatillo salsa with chicken and  
topped with two eggs sunny side

### **Huevos Rancheros**

two crisp tortillas topped with refried beans, grilled hanger steak,  
fried eggs, salsa de jitomate, herbs and Cotija cheese

### **Chile Relleno de Pollo**

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

## POSTRES

*choice of:*

### **Nieves Mexican y Sorbet**

ask your server for the day's Mexican ice cream and sorbet flavors

### **Fruta Fresca**

fresh fruit

# Sample Lunch Menu \$37

## ENTREMESES

*choice of:*

### **Hugo's Ensalada de Caesar**

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

### **Tacos Dorados de Papa**

crispy potato tacos, avocado tomatillo salsa, napa cabbage, pickled onions

## PLATOS FUERTES

*choice of:*

### **Enchiladas de Pollo**

[2] chicken enchiladas topped with Chihuahua cheese and green tomatillo,  
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

*choice of:*

### **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

# Sample Lunch Menu \$42

## PARA TODOS

### Family style

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

## PLATOS PURETES

*choice of:*

### Chile Relleno de Pollo

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

### Huaraches

“sandal” shaped large masa flatbread served with small salad and  
*your choice of toppings:*

*Arrachera* - skirt steak, roasted poblano, queso, tomato

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

## POSTRES

*choice of:*

### 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

# Sample Lunch Menu \$50

## ENTREMESES

*choice of:*

### **Pulpo al Carbón**

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

### **Mini Taquito de Langosta**

small lobster taco

## PLATOS FUERTES

*choice of:*

### **Carne Brava**

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

### **Tacos de Pescado Estilo Baja**

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

### **Ensalada de Jaiba**

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

## POSTRES

*choice of:*

### **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]

# Sample Dinner Menu \$42

## Vegetarian menu

### ENTREMESES

*choice of:*

#### **Coctel de Vegetales**

vegetable cocktail with cucumber, tomato, onion, avocado, jalapeño

#### **Sopa de Coliflor**

cauliflower, onions, carrots, ancho, sesame seeds, parmesan cheese,  
topped with micro greens, radish and salsa macha

### PLATOS FUERTES

*choice of:*

#### **Plato de Vegetales**

quinoa, tamalayota squash puree, charred Brussels sprouts,  
vegetable quesadillas, asparagus, nopales salad, cauliflower,  
corn pudding, sautéed greens

#### **Rebanada de Coliflor**

farro, black beans, potatoes, bell peppers, onions, garlic, herbs, truffle oil

#### **Chiles Rellenos Vegetarianos**

two poblano peppers stuffed with corn, zucchini, peas and  
served with arroz blanco and pipián verde

### POSTRES

*choice of:*

#### **Pirámide de Chocolate**

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

#### **Flan de Queso**

with passion fruit sauce, candied pistachios, strawberries and chantilly  
cream

# Sample Dinner Menu \$47

## ENTREMESES

*choice of:*

### **Sopa de Coliflor**

cauliflower, onions, carrots, ancho, sesame seeds, parmesan cheese,  
topped with micro greens, radish and salsa macha

### **Ensalada de Higos y Mango**

mache, frize, radicchio, queso de cabra, roasted figs,  
mango, sesame dressing

## PLATOS FUERTES

*choice of:*

### **Carne Brava**

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

### **Pescado en Mole Xico**

pan seared catch of the day, corn pudding, green salad

### **Enchiladas de Pollo**

[2] chicken enchiladas topped with Chihuahua cheese and  
green tomatillo sauce served with arroz blanco and refritos

## POSTRES

*choice of:*

### **Pirámide de Chocolate**

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

### **Flan de Queso**

cream cheese vanilla flan with passion fruit sauce and strawberries,  
topped with Chantilly cream and peanut brittle

# Sample Dinner Menu \$50

## ENTREMESES

*choice of:*

### **Carnitas de Pato**

duck carnitas, tomatillo sauce, tortillas

### **Tacos Dorados de Papa**

crispy potato tacos with avocado tomatillo salsa,  
napa cabbage and pickled onions

## PLATOS FUERTES

*choice of:*

### **Carnitas**

tender slow-cooked pork served with salsa Mexicana, cilantro and onions

### **Camarones al Mojo de Ajo**

sautéed shrimp in garlic-lime infused oil with chipotle pepper,  
crispy rice torta, nopales salad

### **Cabrito**

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

## POSTRES

*choice of:*

### **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



# Sample Dinner Menu \$54

## ENTREMESES

*choice of:*

### **Empanadas de Platano**

plantain turnovers stuffed with refritos

### **Tamal de Cochinita Pibil**

pickled onion, habanero salsa

## PLATOS FUERTES

*choice of:*

### **Carne Brava**

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

### **Makkum**

catch of the day over stew of potato, tomato, fennel, oregano, chile de árbol

### **Cabrigo**

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

## POSTRES

*choice of:*

### **Piramide de Chocolate**

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

### **Capirotada**

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

# Sample Dinner Menu \$63

## PARA TODOS

### **Mini Taquito de Langosta**

miniature lobster taco

## ENTREMESES

*choice of:*

### **Carnitas de Pato**

duck carnitas, tomatillo sauce, tortillas

### **Taquitos de Pollo**

rolled fried chicken tacos, guacamole, salsa verde and  
crema fresca with frijoles refritos

## PLATOS FUERTES

*choice of:*

### **Callo de Hacha**

pan seared scallops over sweet corn bread with rajas con crema and  
salsa de ajo

### **Carne Asada a la Tampiqueña**

grilled prime ribeye, guacamole, refritos, enmoladas, ensalada de nopales

### **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

## POSTRES

*choice of:*

### **Crepas**

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

### **Pastel de Chocolate**

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

# Sample Dinner Menu \$80

## PARA TODOS

### Mini Taquito de Langosta

miniature lobster taco

## ENTREMESES

*choice of:*

### Pulpo al Carbón

grilled octopus with onions and peppers, served with  
chipotle tomatillo salsa and small tortillas

### Carnitas de Pato

duck carnitas, tomatillo sauce, tortillas

## PLATOS FUERTES

*choice of:*

### Carne Asada a la Tampiqueña

grilled Prime ribeye, guacamole, frijoles refritos, enmoladas,  
ensalada de nopales

### Pescado Relleno Rostizado

whole boneless striped bass, Mexican squash and root vegetable stuffing,  
chipotle-tomatillo salsa, tortillas

### Langosta Asada

grilled Maine Lobster topped with lemon butter crabmeat,  
served with arroz negro, sautéed quelites, guacamole, refritos

## POSTRES

*choice of:*

### Capirotada

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

### Pastel de Chocolate

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