

# Sample Brunch

## Menu

(Saturday Only)

### **ENTREMESES**

#### **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

#### **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 your choice of tomato-chile sauce or green tomatillo sauce served with arroz blanco and refritos

### **POSTRES**

#### **Nieves Mexican y Sorbet**

ask your server for the days Mexican ice cream and sorbet flavors

*\$30 Per Person*

# Sample Lunch Menu

## #1

### **ENTREMESSES**

#### **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**

#### **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 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**

#### **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

### **ENTREMESAS**

#### **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

#### **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**

#### **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*

# Sample Dinner

## Menu #1

### **ENTREMESSES**

#### **Tacos Dorados de Papa**

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

#### **Sopa de Coliflor**

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

### **PLATOS FUERTES**

#### **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**

#### **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

*\$42.00 per person*

# Sample Dinner

## Menu #2

### **ENTREMESSES**

#### **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**

#### **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**

#### **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

*\$47 per person*

# Sample Dinner

## Menu #3

### **ENTREMESSES**

#### **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**

#### **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**

#### **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

*\$50 per person*

# Sample Dinner

## Menu #4

### **ENTREMESSES**

#### **Empanadas de Platano**

plantain turnovers stuffed with refritos

#### **Tamal de Cochinita Pibil**

pickled onion, habanero salsa

### **PLATOS FUERTES**

#### **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

#### **Cabrito**

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

### **POSTRES**

#### **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

*\$54 per person*

# Sample Dinner

## Menu #5

### **PARA TODOS**

#### **Mini Taquito de Langosta**

miniature lobster taco

### **ENTREMESES**

#### **Carnitas de Pato**

duck carnitas, tomatillo sauce, tortillas

#### **Taquitos de Pollo**

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

### **PLATOS FUERTES**

#### **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**

#### **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

*\$63 per person*

# Sample Dinner

## Menu #6

### **PARA TODOS**

#### **Mini Taquito de Langosta**

miniature lobster taco

### **ENTREMESAS**

#### **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**

#### **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**

#### **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

*\$80 per person*