



BREAKFAST | LUNCH | DINNER

West Hollywood 8401 Santa Monica Blvd. • West Hollywood, CA 90069 tel. 323.654.3993

Studio City 12851 Riverside Drive • Studio City, CA 91607 tel. 818.761.8985

Agoura Hills 28914 Roadside Dr. • Agoura Hills, CA 91301 tel. 818.707.0300

7 days a week

www.hugosrestaurant.com

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BREAKFAST SERVED UNTIL 4PM

Served with Breakfast potatoes, turmeric rice or fresh fruit

PAPA'S EGGS ■

Eggs scrambled with bacon, chicken Italian sausage, scallions and parsley. 11.50

GO GREEN FRITTATA (v) (o) ■

This wonderful breakfast full of protein, minerals, and iron will keep you going and going. Made with egg whites, organic mixed greens, spinach puree, broccolini, zucchini, asparagus, quinoa, garlic, Extra virgin olive oil. Topped with sprouts and an apple-mango-mint sauce. 12.00

CHILAQUILES (v) (o) ■

Eggs scrambled with corn tortillas, chicken Italian sausage, roasted-tomato chipotle sauce & onions. Served with side of sour cream. 11.50

EGGS BENEDICT (o)

Poached eggs on toasted English muffins with Canadian bacon and Hollandaise sauce. Can be ordered with vegetarian Canadian bacon upon request. 11.50

EGGS BLACKSTONE (v) (o) ■

Two poached eggs over two black bean cakes with Canadian bacon and chipotle sauce. 11.25

EL DESAYUNO BURRITO DE LA CASA (v) (o)

Eggs scrambled with sautéed tomatoes, peppers, onions and cilantro. Wrapped in a whole wheat tortilla. Topped with roasted-tomato chipotle sauce and mozzarella or Daiya vegan cheese melted on top. Garnished with guacamole. 11.25 *Add turkey, chicken or tofu* 14.75

HERBED OMELETTE ●■

Egg whites and herbs with roasted peppers, mushrooms, spinach and tomato. 11.25

BYO OMELETTE OR SCRAMBLE (o) ■

Limit of 4 items free within omelette or scramble. Extra items \$1 each
Build your own, any way you like it. 11.75

TOFU SCRAMBLE (v) (o) ■

Organic tofu scrambled with sweet potatoes, green onions, tomato, spinach, garlic, and mushrooms with ginger-soy sauce. 11.75

GREEN TAMALES AND EGGS (v) (o) ■

Spinach corn tamales on a pool of tomatillo salsa with two eggs any style, avocado-tomato-cilantro salsa, tortilla strips, sour cream and cilantro. 11.75

CHIPOTLE SCRAMBLE (o) ■

Eggs scrambled with diced grilled chicken breast, peppers, onions, scallions, mozzarella cheese, cheddar cheese and honey-chipotle sauce over corn tortillas, topped with sour cream. 12.25

PROTEIN SCRAMBLE ■

Egg whites scrambled with diced grilled chicken breast, mixed mushrooms, asparagus, broccoli, fresh herbs, garlic and onion. 12.50

EGGS ANY STYLE (o) ■ 8.75

With choice of Bacon or Sausage 11.25

With Chicken Breast 11.75

With Beef, Turkey or Veggie Patty 12.75

With 5oz Hanging Tenderloin Steak 15.25

Breakfast Sides

Two Eggs ●■ 5.00

Bacon - Pork, Turkey or Canadian ■ 4.75

Vegetarian Bacon (v) (o) ● 6.00

Chicken Sausage Patties ■ 4.75

Black Bean Cakes (v) (o) ●■ 5.00

Breakfast Potatoes (v) (o) ●■ 4.25

Potato Pancakes (v) (o) ●■ 4.75

Cottage Cheese ●■ 3.75

Toasted English Muffin (v) (o) ● 1.00

Toasted Whole Wheat Ciabatta (v) (o) ● 1.50

Toasted Challah Bun ● 1.50

Served a la carte

PASTA MAMA (v) (o) (■)

Fresh pasta scrambled with eggs, garlic, parsley, parmesan cheese and Hugo's special seasoning. 11.25

PASTA PAPA (■)

Pasta Mama plus bacon, chicken Italian sausage and scallions. 12.75

PASTA EMILIA (v) (o) (■)

Pasta Mama plus avocado, tomato and cilantro. 12.50

RED POZOLE AND EGGS (v) (o) (■)

Tomato-chili broth with peppers, onions and hominy. Topped with cilantro, eggs any style and mozzarella cheese. 11.00

HUEVOS RANCHEROS (v) (o) ■

Eggs (or organic tofu) on warm corn tortillas. Covered in roasted-tomato chipotle sauce, avocado, melted mozzarella or Daiya vegan cheese and cilantro. Served with black beans and turmeric rice. 11.50

DESAYUNO FUERTE (v) (o) ■

Two poached eggs over potato pancakes with sautéed spinach, garlic, onions, tomato and shredded parmesan cheese. 11.50

BREAKFAST SALAD (v) (o) ■

Turmeric rice scrambled with egg whites, almonds, currants, spinach, mixed mushrooms, ginger, garlic, and soy sauce on organic mixed lettuce tossed with balsamic vinaigrette. 11.25

OATMEAL FRITTATA ●

Organic steel cut oats, kamut flakes and rye flakes with almonds, folded into an egg white frittata, and garnished with cottage cheese, strawberries and apple sauce. 11.25

CINNAMON DREAM FRENCH TOAST ●

Covered with a sticky-gooey Saigon cinnamon sauce, candied walnuts, sliced ripe banana and organic powdered sugar. 11.50

ALMOND ENERGY PANCAKES (v) (o) ■

Prepared with nuts, seeds, quinoa, shredded coconut, puffed rice, dried cherries, and cranberries. Garnished with fresh berries and spiced agave syrup. 10.75

ROASTED PINEAPPLE-COCONUT PANCAKES (v) (o) ■

Topped with sliced bananas, toasted slivered almonds, coconut and a side of coconut-agave syrup. 10.75

PUMPKIN PANCAKES ●

Golden pumpkin spiced pancakes served with orange slices, currants and organic maple syrup. 9.50

BUTTERMILK PANCAKES ●

With sliced bananas, butter and organic maple syrup. 8.50

THE ENERGY BOWL (v) (o) ■

A crispy nutty cereal with pumpkin seeds, toasted quinoa, almonds, shredded coconut, cashew nuts, sunflower seeds, puffed rice, dried cherries and cranberries, cinnamon and maple syrup. Choice of milk. 9.25

HUGO'S HOT CEREAL (v) (o) ■

Organic steel cut oats, kamut & rye flakes and currants. Choice of milk. 7.50

STRAWBERRY ENERGY PARFAIT ●■

Non-fat yogurt blended with strawberries between layers of Hugo's 'energy' granola. Topped with ripe strawberries and bananas. 8.00

FRESH FRUIT SALAD (v) (o) ■ 8.50

We use organic veg-fed eggs.

Substitute egg whites or veggie patty for eggs. 1.50

Exchange organic tofu for eggs no charge.

Eggs cooked in butter. Olive oil upon request.

Substitute Daiya Vegan Cheese \$1 unless included in description

▼ vegan recipe ● vegetarian recipe ■ gluten-free recipe () can be made this way. For a full allergen list ask your server.

Our kitchens are **not** exclusively gluten-free, vegan or vegetarian. We make every effort to avoid cross contamination, but that cannot be guaranteed.

Beverages

House Blend Coffee or Decaf 2.75

Espresso 2.25

Cappuccino 3.75

Caffe Mocha 3.75

Caffe Latte 3.75

Really Good Hot Chocolate 3.75

Orange or Grapefruit Juice

medium 3.75 / large 4.75

Soft Drinks 2.50

Iced Tea

Coke

Diet Coke

Root Beer

Sprite

Milk medium 3.00 / large 4.00

Whole, Non-Fat, Soy or Rice

Fiji Water 500ml 3.75

San Pellegrino Water 500ml 3.75

Hugo's Filtered, Still or Sparkling Water Free

LEMONADES

Old Fashioned 2.75

Green Tea 3.75

Strawberry 3.75

Spinach 3.75

Ginger 3.75

BLENDED JUICE DRINKS

Sunshine

Orange-Grapefruit-Strawberry 5.50

Tropical

Pineapple-Banana-Mango-Strawberry-Orange 5.50

Yogi Smoothie

Mango-Apple-Ginger-Toasted Almonds-Soy Milk, Yogi Tea-Ice 5.50

Green Juice

Banana-Orange-Liquid Chlorophyll-Rice-Bran Syrup-Hemp Oil 5.50

CHAI & TEA LATTES

Organic House Chai Latte - Ayurvedic spices with rooibos, raw cane sugar and steamed milk of your choice. Caffeine free. 3.75

Organic Black Tea Chai Latte

House Chai, black tea and steamed milk of your choice. 3.75

Organic Yerba Mate Chai

House Chai, Guayaki Yerba Mate, steamed milk of your choice. 3.75

Matcha Latte

Matcha green tea steamed with rice milk. 4.25

Organic Rooibos Africana Latte - With cornflowers, blue mallow, vanilla with steamed milk of your choice. 3.75

Red Hot Latte - Fresh ground sweet and spicy Saigon Cinnamon with steamed milk of your choice. 3.75

Vedic Latte - Turmeric, ginger, cardamom and hint of nutmeg. Choice of steamed milk.

Calming, relaxing and a great digestive aid 3.75

Teas

WHITE

Yinzen Silver needle 3.50

The finest of all white teas.

Drum Mountain White Cloud 3.00

Mild, sweet and fragrant with a soft nutty flavor.

GREEN

Wild Green

A very unique tea from old wild trees, a new Hugo's favorite.

Sweet, savory and lightly smokey. 2.75

Golden Dragon Well

Toasty, nutty, & aromatic, one of China's most famous teas. 3.50

Jade Cloud

Easy drinking, sweet and wheat-grassy. 2.75

Dragon Pearls with Jasmine

Perfectly balanced green tea and jasmine. 3.00

OOLONGS

Tieguanyin

Lightly oxidized from an outstanding vintage. The most fabled and cherished tea in China. 4.50

Ben Shan

Slightly darker oxidation, flowery, subtle flavors, low-caffeine. 3.00

BLACK

Hugo's Breakfast Tea

Smooth, mellow and rich. Great with or without milk. 2.75

Honey Orchid

Uniquely processed between an oolong and black tea, best of both worlds. 3.25

Yunnan Gold

This gold-colored tea of mostly unopened leaf buds has deep, rich flavors, very smooth. 3.50

Flavored Teas

Earl Grey, Passion Fruit, Dragon Eyes 2.75

PU ERHS

Silver Needle Beencha

Silver needles cave-aged give this tea a light, heavenly quality with the earthy cave qualities. 5.00

1993 Cha Wang

From a small, hand craft producer in Yunnan, an incredible example of aged tea. 5.50

Ginger Pu Erh

Candied ginger at first, then gingerbread, raisins, pears, earthy. 3.00

Tea Flower Pu Erh

Very rare, just the tea blossoms are cave-aged. Flowery and earthy. No Caffeine. 3.00

HERBAL & SPICED

Organic Ginger - Digestive-aiding health tonic. 2.75

Organic Three Mint - Peppermint, spearmint and fieldmint. 2.75

Organic Chamomile and Vanilla - Soothing and relaxing. 2.75

Organic Tulsi (Holy Basil) - Delicious, calming and restorative. 2.75



Starters

Wheat Rolls & water served on request

VEGAN SOUP OF THE DAY cup 4.75/ bowl 6.25 ▼ ● ■

RED POZOLE cup 4.75/ bowl 6.25 ▼ ● ■

A tomato-chili broth with peppers, onions and hominy. Garnished with cilantro.

GINSENG CHICKEN SOUP cup 4.75 / bowl 6.25 ■

Ginseng-ginger broth, chicken, shiitake mushrooms, spinach, celery, onions, garlic and cilantro.

ASIAN SPRING ROLLS ▼ ● ■

Vietnamese-style spring rolls filled with sprouts, carrots, cucumbers, avocado, kelp noodles and fresh herbs with a mild sesame-chili dipping sauce. 7.75

VEGAN MAC AND CHEESE ▼ ● (■)

Fusilli pasta with garlic, sliced mushrooms and sweet peas in a creamy cashew and sunflower cheese sauce. Topped with crispy onions. 7.75

TRADITIONAL MAC AND CHEESE ● (■)

A crisp layer with four cheeses prepared with fusilli pasta, creamy cheddar, mozzarella, gorgonzola and parmesan cheese. 7.75

GREEN TAMALES (▼) ● ■

Two sweet corn tamales infused with spinach on a bed of tomatillo sauce topped with an avocado-tomato-cilantro salsa and a dab of sour cream. 7.50

LOS NACHOS CON QUESO ▼ ● ■

Corn tortilla chips over tomato-chipotle black beans. Topped with Chef Nabor's zesty nacho sauce. Accented with pico de gallo, diced grilled green chilies, avocado and chopped cilantro. 7.25

GARLIC-PARMESAN CHEESE BREAD BASKET ●

Roasted garlic bread topped with fresh garlic, butter, parmesan cheese, parsley and paprika. 4.50

Salads

Dressings:

All vegan, all gluten free

Balsamic Vinaigrette

Sherry Vinaigrette

Sesame-Ginger

Caesar

Ranch

Oil-Free Dressings:

Roasted-Garlic-Jalapeno

Mango-Tahini

Chef's Monthly Creation

(ask your server)

Protein Additions or substitutions:

California Chicken 3.50

Grilled Organic Tofu 3.50

Marinated Steak 9.00

Services:

Wrapped add 1.00

Chopped add 1.00

Split add 1.00

HOUSE SALAD ▼ ● ■

Organic mixed lettuce with carrots, sprouts, tomato and balsamic vinaigrette dressing. small 5.25 / large 8.75

CAESAR SALAD (▼) ● (■)

Romaine cut and tossed with garlic-herb croutons and parmesan cheese. small 5.25 / large 8.75

GORGONZOLA & WALNUT SALAD (▼) ● ■

Organic mixed lettuce with gorgonzola cheese, walnuts and tomato with balsamic vinaigrette. small 7.00 / large 10.75

BEET QUINOA SALAD (▼) ● ■

Sweet cooked beets, carrots, scallions and organic mixed lettuce tossed with dried cherries, walnuts and gorgonzola cheese in a sherry vinaigrette. small 8.50 / large 11.75

SESAME SALAD (▼) ● (■)

Sliced, grilled sesame marinated chicken breast or herb marinated organic grilled tofu served on organic mixed lettuce with almonds, orange slices, snow peas and jicama with a sesame-ginger dressing. 13.75

MEXICAN SALAD (▼) ● (■)

Grilled chicken breast or herb marinated organic grilled tofu, romaine lettuce, black beans, avocado, olives, pico de gallo and parmesan cheese and tossed in a Caesar dressing. 13.75

THE POWER OF GREEN SALAD ▼ ● ■

Chopped spinach, organic leafy greens, broccoli, green beans, asparagus, dried cherries and avocado. Topped with toasted sunflower seeds and served with a sherry vinaigrette. 11.75

KELP NOODLE BOWL ▼ ● ■

Kelp noodles are mild flavored, fat-free, gluten-free, and very low in carbohydrates and calories. Served with julienne vegetables, sprouts, snow peas, cilantro and scallions. Tossed with a mango-tahini dressing. Garnished with mixed sea vegetables, pickled ginger and toasted sesame seeds. 11.75

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Sandwiches & Wraps

Served on a choice of:

- Wheat Ciabatta Roll
- Challah Egg Bun
- Organic Whole Wheat Tortilla
- Organic Spinach Tortilla

With a choice of:

- Crispy Fries
- House Made Potato Chips
- House Salad
- Caesar Salad

Substitute a Create-A Plate side for just \$1

Have your sandwich on our garlic cheese bread for \$1

Substitute Vegan Cheese \$ for 1 unless included in description

AVOCADO - HUMMUS WRAP ▼ •

Spinach tortilla wrapped around avocado, tomato, cucumber, roasted garlic-red pepper hummus and sprouts with a drizzle of sesame-ginger dressing. 12.75

CUBAN SANDWICH (•) (■)

Grilled chicken breast or organic tofu with honey-chipotle sauce, fried plantains, goat cheese, organic mixed lettuce, tomato and grilled red onions. Served as a sandwich or a wrap. 12.75

MUNG BEANS AND RICE BURRITO (▼) •

Organic mung beans and basmati rice cooked slowly in a blend of vegetables, herbs and spices. Wrapped with guacamole in your choice of tortilla. 11.50

LENTILS & LEAFY GREENS BURRITO (▼) •

Lentils, caramelized onions and garlic, blended with nutrient-dense leafy greens and brown rice. Topped with avocado-tomatillo sauce and mozzarella or Daiya vegan cheese. 12.50

THE CLUB (▼) (•)

Choice of grilled chicken breast, grilled organic tofu or turkey breast with bacon (regular, turkey or vegetarian), guacamole, tomato, lettuce and black pepper Vegenaïse. 12.75

HUGO'S BURGERS (▼) (•)

ANGUS NEVER-EVER BEEF, FREE RANGE TURKEY OR NEW AMERICAN VEGGIE BURGER 12.50

Served with onion, lettuce, tomato and Santa Fe Vegenaïse.

Choose up to three

Beef Burger is

Hormone and antibiotic-free "Never Ever" Angus beef

Turkey Burger is

Shelton's free-range from Northern California

New American Veggie Burger is

Organic sprouted mung beans, organic brown rice, assorted fresh vegetables, mushrooms, pumpkin & sunflower seeds, herbs and spices.

Cheddar Cheese

Mozzarella Cheese

Goat Cheese

Gorgonzola Cheese

Daiya Vegan Mozzarella ▼

Grilled Onions ▼

Crispy Onions ▼

Sauteed Mushrooms ▼

Turkey or Pork Bacon

Fried Plantains ▼

Guacamole ▼

Avocado ▼

Ortega Chile ▼

Jalapenos ▼

Nacho Sauce ▼

BBQ Sauce ▼

Ranch Dressing ▼

Marinara Sauce ▼

Pico de Gallo ▼

Pasta

All of our pasta is vegan, organic and made fresh here.

instead of pasta try:

- Kelp Noodles ■
- Turmeric Rice ■
- Brown Rice ■
- Steamed Quinoa ■
- Roasted Potatoes ■

Protein Additions:

- California Grown Chicken 3.50
- Grilled Organic Tofu 3.50
- Chicken Sausage 3.50
- Bacon 2.50

VEGAN MAC AND CHEESE ▼ • (■)

Fusilli pasta with garlic, sliced mushrooms and sweet peas in a creamy cashew and sunflower seed cheese sauce. Topped with crispy onions and served with steamed vegetable medley. 12.75

TRADITIONAL MACARONI AND CHEESE • (■)

Fusilli pasta in a creamy combination of cheddar, mozzarella, gorgonzola, and parmesan cheese baked crispy and served with steamed vegetable medley. 12.75

PASTA VICTOR (▼) (•) (■)

One of Hugo's longest lasting classic dishes. Grilled chicken breast, garlic, sun dried tomato, corn, chilies, cilantro and a light chipotle-cream sauce. 14.75

Vegan Victor subs vegan cream sauce and tofu.

CREAMY GREEN RISOTTO OR PASTA ▼ • (■)

Fresh chopped organic leafy greens, broccoli, zucchini and asparagus blended with our creamy cashew & sunflower seed cheese sauce and spinach-basil puree. Tossed with a choice of organic brown rice, house made spaghetti or fusilli. Garnished with crispy onions. 13.75

SPAGHETTI with TURKEY OR VEGETABLE MEATBALLS (▼) (•) (■)

Choice of turkey meatballs prepared with Shelton's free-range ground turkey, vegetables and spices or veggie balls made from our 'New American' vegetable mixture. Tossed with marinara sauce blended with diced tomatoes and artichoke hearts. 13.75

CARBONARA (▼) (•) (■)

Prosciutto, bacon and garlic sautéed crisp. Deglazed with white wine and finished with scallions, cream, Italian parsley and parmesan cheese. 14.00

Vegan Carbonara subs vegan cream sauce, mushrooms, and veggie bacon.

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Entrees

Substitute a
Create-A Plate
side for just \$1

Modifications may be
subject to a charge

Rolls and water
served on request

TIKA MASALA VEGETABLE PATTIES ▼ ● ■

Made of organic sprouted mung beans, organic brown rice, assorted fresh vegetables, mushrooms, pumpkin & sunflower seeds, herbs and spices. Covered with an Indian inspired sauce of tomato, onions and spices. Served with turmeric rice, broccoli and cilantro-mint chutney. 14.00

GREEN TAMALES PLATE ▼ ● ■

Two spinach infused sweet-corn tamales covered with our tomatillo sauce and mozzarella cheese. Served with fried plantains and organic mixed green lettuce. 13.50

TRES TACOS ▼ (●) ■

Choice of grilled chicken breast, steak, organic tofu or mixed vegetables sautéed with organic black beans, corn, Pico de Gallo and roasted tomato chipotle sauce. Served on corn tortillas spread with guacamole and filled with shredded lettuce or wrapped in your choice of tortilla as a burrito. (Flour tortillas contain gluten, corn tortillas are gluten-free.) Served accompanied by a small romaine salad with Caesar dressing. 12.75

ASIAN STIR FRY ▼ (●) ■

Choice of sautéed chicken breast or grilled, marinated organic tofu, snow peas, fresh tomatoes, broccolini, mushrooms, jicama, green onions, cilantro and a mild sesame-chili sauce served with a choice of quinoa, rice or kelp noodles. 14.00

VERY GREEN CASSEROLE ▼ ● ■

Broccolini, spinach, asparagus, zucchini, with garlic and fresh herbs in a tomato-basil pesto sauce. Topped with a veggie patty and melted goat and mozzarella cheeses. (Daiya vegan cheese substituted upon request) Served with organic mixed lettuce. 14.25

HUGO'S SHEPHERD'S PIE ▼ (●) ■

Herbed mushroom sauce with assorted mixed vegetables and a choice of chicken breast, turkey breast or organic tofu. Covered with mashed potatoes and topped with a crisp Parmesan cheese crust. Served with organic mixed lettuce. 14.25

MOROCCAN-STYLE STEW ▼ ● ■

Butternut squash, carrots, potatoes, green beans, garbanzo beans, garlic and raisins in a slightly spicy, exotically full-flavored Moroccan sauce. Served with fresh mint, a side of yogurt, cucumbers, a slightly spicy harissa sauce and choice of organic quinoa or brown rice. 12.50
With chicken or grilled organic tofu. 16.00

TURKEY MEATLOAF ▼ (●) ■

Ground Shelton's free-range turkey prepared with sun dried tomato, pine nuts, egg and fresh herbs. Served with mashed potatoes, vegetable medley and mushroom herb gravy. 14.00
Also available with the veggie patties in place of turkey meatloaf

ORANGE MUSTARD CHICKEN ● ■

Breast of chicken sautéed with orange juice, Pommery Dijon mustard, honey and garlic. Served with organic brown rice and vegetable medley. 15.75
Also available with grilled organic tofu in place of Chicken

CHIMICHURRI STEAK ▼ (●) ■

Hanging tenderloin which is thin-cut 10 oz off of the filet. Grilled to maintain the juices and flavor. Topped with grilled onions and a side of Chimichurri (slightly spicy garlic herb) sauce. Served with mashed potatoes and sauteed broccoli. 22.75

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WE BELIEVE IN SUSTAINABILITY

Sustainability rests on the principle that we must meet the needs of the present without compromising the ability of future generations to meet their own needs. Hugo's is committed to sustainability: a comprehensive program of sustaining the environment, natural resources, profitability, our workforce and community.

TO OUR GUESTS WITH SPECIAL DIETARY NEEDS

We strive to answer any questions with prompt and accurate attention. Substitutions and alterations may be subject to extra charge. We will always strive to thoroughly isolate animal products, gluten, etc. from your menu choices, however we can not guarantee that kitchen equipment will not have had some contact with any of these common ingredients. We have a commitment to higher awareness combined with an ongoing training of our kitchen and service staff. **For the most current information please ask for our allergen list.**

Visit hugosrestaurant.com for more information or to subscribe to our newsletter for updates.



Selections below are: ▼ vegan, ● vegetarian & ■ gluten-free

Create-A-Plate

With a 5 choice **Create-a-Plate** or **Create-a-Bowl** there are over 3 million possibilities. It goes without saying that you may never see the exact plate twice. Enjoy the creative process. It is **your** creation.

Choose three 12.50

Choose four 14.50

Choose five 16.50

Create-A-Bowl

Blends together all of your choices into a bowl with a sauce. Enjoy the creative process. It is **your** creation. No returns on this item.

Choose three 12.50

Choose four 14.50

Choose five 16.50

Create-A-Plate Sides

Sautéed Leafy Greens
Zucchini, Corn & Roasted Red Peppers
Sautéed Mixed Mushrooms & Onions
Roasted Yams and Sweet Potatoes
Roasted Vegetables
Broccoli and Garlic
Tomato Chipotle Black Beans
Lentils and Caramelized Onion
Mung Beans and Rice
Garlic Spinach
Black Bean Cakes
Cup of Red Pozole
Cup of Soup

Additional Sides

Mashed Potatoes
Roasted Rosemary Potatoes
Steamed Vegetable Medley
Fried Plantains
Cooked Beets
Organic Brown Rice
Organic Turmeric Basmati Rice
Organic Golden Quinoa
House or Caesar Salad (▼)

Add to your Create-A-Plate:

New American Veggie Patty 6.50 ▼●■
Organic Grilled Tofu 5.50 ▼●■
Angus Beef Patty 6.50 ■
Turkey Burger Patty 6.50 ■
Sliced Turkey 6.00 ■
Turkey Loaf 6.50 ■
California Grown Chicken Breast 6.50 ■
Turkey or Veggie Balls (4) 7.00 (▼)(●)■
Hanging Tenderloin Steak (5oz) 9.00 ■

Add a Sauce: Select one no charge per plate

Mushroom Herb Gravy ▼●■
Marinara ▼●■
Roasted Tomato Chipotle ▼●■
Cilantro-Mint Chutney ▼●■
Tika Masala ▼●■
Chimichurri ▼●■
Honey Chipotle ●●
Nacho Sauce ▼●■
Sesame Chili ▼●■
Tomatillo ▼●■
Pico de Gallo ▼●■
BBQ Sauce ▼●■
Roasted Garlic-Red Pepper Hummus ▼●■
Any Salad Dressing ▼●■

Lentils, Leafy Greens & Rice

Lentils are fiber All-Stars. These tiny nutritional giants fill you up-not out. Lentils give you energy to burn while stabilizing blood sugar because of the soluble fiber. Lentils are a rich source of protein and iron, cooked with flavor rich caramelized onions and garlic, and are blended with nutrient-dense leafy greens and brown rice.

AS A CASSEROLE (▼)●■

Topped with an avocado-tomatillo sauce and mozzarella or vegan cheese. Served with choice of side. 12.50

AS A BURRITO (▼)●

Wrapped in an organic tortilla. Topped with an avocado-tomatillo sauce and mozzarella or Daiya vegan mozzarella. Served with choice of side. 12.50

Mung Beans & Rice

Organic mung beans and basmati rice cooked slowly in a blend of vegetables, herbs and spices. This combination is high in natural vegetable protein, rich in important minerals, and very easy to digest. This is an excellent staple that you can use as a healing mono-diet or fall back on when you need to regain balance in your life.

AS A CASSEROLE (▼)●■

Served with romaine lettuce, cucumber and yogurt. 11.50

AS A BURRITO ▼●

Mung beans and rice with guacamole in an organic tortilla. Served with choice of side. 11.50

AS A QUESADILLA (▼)●

Grilled in an organic tortilla with pesto sauce, goat and mozzarella or Daiya vegan mozzarella cheeses. Accented with a confetti of diced red peppers and basil. Served with choice of side. 11.50

Breakfast at Night

Breakfast After 4 pm

See our breakfast page for a full descriptions of breakfast items.

We use organic veg-fed eggs.

Substitute egg whites or veggie patty for eggs. 1.50

CHILAQUILES 11.50 (●)■

HERBED OMELETTE 11.25 (●)■

BYO OMELETTE OR SCRAMBLE 11.75 (●)■

CHIPOTLE SCRAMBLE 12.25 (●)■

PROTEIN SCRAMBLE 12.50 (●)■

PASTA MAMA 11.25 (●)

PASTA PAPA 12.75

PASTA EMILIA 12.50 (●)

BREAKFAST SALAD 11.25 (●)■

DESAYUNO FUERTE 11.50 (●)■

RED POZOLE AND EGGS 11.00 (▼)(●)■

▼ vegan recipe ● vegetarian recipe ■ gluten-free recipe () can be made this way. For a full allergen list ask your server.

Our kitchens are **not** exclusively gluten-free, vegan or vegetarian. We make every effort to avoid cross contamination, but that cannot be guaranteed.



Desserts

BROWNIE TORTE ▼●■

A wonderful chewy chocolate pecan brownie topped with a fudge frosting and a ripe strawberry. It is so full of whole ingredients we consider this a more nutritious food source than any ordinary dessert. 8.00

CHOCOLATE MOUSSE ●■

Chef Nabor's mousse is always a favorite. Prepared with the finest chocolate. Chocolate contains flavonoids, a type of polyphenol antioxidant with many reported benefits. Served with whipped cream and a cookie. 7.75

PUMPKIN PIE ▼●■

Smooth, pumpkin pie spiced with ground clove, cinnamon, ginger & cardamom in a coconut and pecan crust. Topped with pumpkin seed brittle. Served with whipped cream (not vegan) upon request. 8.00

NEW YORK STYLE BLUEBERRY CHEESECAKE ▼●■

An incredibly smooth blend of white sweet potato, cashews, organic agave and lemon zest. Filled high inside a crust made of coconut, nuts and spices. Topped with agave sweetened blueberries. 8.00

STRAWBERRY ENERGY PARFAIT ●■

Non-fat yogurt blended with mulled strawberries between layers of Hugo's energy granola. Topped with ripe strawberries and bananas. 8.00

MANGO SUNDAE (▼)●■

Mango or Wild Blueberry sorbet surrounded by strawberries, pineapple and banana. Topped with whipped cream and chopped nuts. 8.50

CHOCOLATE PECAN BROWNIE SUNDAE ●■

Choice of ice cream, caramel sauce, freshly whipped cream, candied walnuts and freshly ground Saigon cinnamon. 9.00

HUGO'S ICE CREAM (▼)●■

Valrhona Chocolate, Tahitian Vanilla Bean, Wild Blueberry Sorbet, Mango Sorbet.
1 scoop 4.00 2 scoop 7.50

GRAHAM'S "SIX GRAPES" PORTO

Made from six Port-grape varieties, hence the name: Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinta Barroca, Tinta Amarela and Tinta Cão. 7.00

KID'S MENU

For our friends 12 and under

No Substitutions or Alterations Please

BREAKFAST COMBO 3x1 (served until 4PM)

One pancake, one egg and one slice of bacon. 6.75

PASTA JACK ●

Pasta scrambled with organic eggs and parmesan cheese. 7.25
With bits of steamed broccoli blended in. 8.00

TURKEY OR VEGGIE SLIDERS (▼)●

Free-range turkey or veggie balls served on whole wheat rolls with marinara sauce. Choice of mozzarella or vegan mozzarella upon request. Served with rice, salad, fruit or fries. 7.75

KIDS BURGER & FRIES (▼)●

Served plain. A natural beef patty or our house made veggie patty and bun. Cheese on request with a choice of crispy fries, rice, salad, or mixed seasonal fresh fruit. 9.00

CHEESE QUESADILLA or vegan cheese (▼)●

Plain cheese, or with chopped steamed vegetables or chicken breast. Served with a side of mild tomato sauce and a cup of fruit. 6.50

KID'S FUSILLI (or SPAGHETTI) PASTA ▼●

Pasta and marinara sauce. 7.25
Pasta tossed with broccoli and marinara sauce. 8.00
Turkey or veggie ball add 2.00 for 1ball / 3.75 for 2 balls

L'IL MAC AND CHEESE ● (■)

Fusilli pasta in a creamy combination of cheddar, mozzarella, gorgonzola, and parmesan cheese. 7.75

L'IL VEGAN MAC AND CHEESE ▼● (■)

Fusilli pasta with garlic, sliced mushrooms and sweet peas in a creamy cashew and sunflower cheese sauce. Topped with crispy onions. 7.75

L'IL GREEN CASSEROLE (▼)●■

Sautéed broccolini, spinach, asparagus, zucchini, with garlic and fresh herbs in a tomato basil pesto sauce. Topped with a veggie patty crumble & melted mozzarella or Daiya vegan cheese. 8.25

GRILLED TOFU OR CHICKEN BREAST (▼)● (■)

With choice of mashed or roasted potatoes, brown or turmeric rice (contains currants, carrots and almonds) and fresh seasonal vegetables. 7.75

L'IL VEGETABLE STIR-FRY AND RICE (▼)● (■)

Chicken breast or grilled organic tofu cooked with mixed vegetables, brown rice, cilantro and a mild sesame sauce. 8.25

An 18% gratuity plus tax is included on parties of 6 or more

10% packing fee on take out orders over \$75

Ask about our "Party" menu

To receive updates - join our online community at hugosrestaurant.com

