

Hugo's SPECIALS

STARTERS

CAMBODIAN SPRING ROLLS **v vt gf n**

This delicate spring roll is made with tender fresh mint, organic arugula, basil, mango, cucumber, jicama and red peppers rolled in rice paper and garnished with toasted almonds. Served with a lemongrass dipping sauce. 9.00

ENTREES

SOURDOUGH PANCAKES **v vt gf** *Served Until 4pm*

Fluffy pancakes made with sorghum & polenta flours. Topped with fresh mixed berries, strawberries, bananas and served with organic maple syrup. 14.00

HUEVOS CUBANOS **(v) (vt) gf** *Served Until 4pm*

Organic eggs cooked any style and covered in a light sauce made with organic tomatoes, bell peppers, onions, garlic, peas, and smoked ham over a crispy potato cake. Served with arroz blanco, organic black beans and plantains. Topped with feta cheese and Italian parsley. 14.50

BIRRIA DE RES **gf**

Slow cooked beef stew recipe from Jalisco, Mexico. Lightly spiced with toasted red guajillo chiles, chipotle adobados, oregano, cumin, garlic, onions, clove, coriander, and orange juice. Served with arroz blanco, organic corn tortillas and avocado jalapeño sauce. Garnished with cilantro, sliced radish, and a lime wedge. 17.75

LEMONGRASS ROASTED CHICKEN **gf**

Mary's organic chicken marinated with Cambodian spices (lemongrass, galangal, Makrut lime leaves and turmeric) slow roasted to perfection. Served with organic sautéed garlic broccolini, arroz blanco and lemongrass dipping sauce. 26.00

DESSERT

RASPBERRY MOUSSE CAKE **v vt gf n**

Smooth and silky fresh raspberry puree topped with raspberry coulis and fresh raspberries on top of an almond-oat crust. 10.00

SIDE

ARROZ BLANCO **v vt gf** 4.00

Organic basmati rice mixed with carrots, corn, onions, peas and tomatoes.

BEVERAGES

WATERMELON LEMONADE **v vt gf**

One of our favorite mix-ins: house-made lemonade with fresh watermelon. 5.00

IMMORDL **v vt gf**

An anti-oxidant-rich Nitro Super Coffee of the finest quality superfoods: Triple-distilled high-elevation Arabica coffee infused with organic wild-harvested Maca, Omega 3, and calcium rich Chia into a creamy immune-boosting coconut base laced with Madagascar vanilla. Triple-distilling lowers acidic content for better a pH. 7.00

Bring Hugo's Home With You

Our Honey Ginger Chicken is a special dish developed by Chef Nabor that you can only find on our catering menu! Add organic brown rice or broccolini & garlic to make a delicious and easy meal for entire family. Each platter serves 8 to 10 guests. Available for pick up or delivery.

For special events, call Christina at 323-692-0800 Ext. 101 or catering@hugosrestaurant.com

ALWAYS PREPARED

CAN BE PREPARED

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VEGAN

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VEGETARIAN

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GLUTEN-FREE

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While we aspire to satisfy your requests we do not modify or split specials featured on this page.