

Hugo's SPECIALS

STARTERS

PANUCHOS CON RAJAS **v vt gf**

Three crispy corn tostadas lightly spread with black beans and a Rajas stew made with poblano peppers, mushrooms, corn, onions, and garlic. Topped with tomatillo sauce and garnished with red pickled onions, vegan mozzarella and cilantro. 8.00

ENTREES

LEMON PANCAKES **vt** *Served Until 4pm*

Buttermilk batter infused with lemon zest, ginger, yogurt and olive oil. Cooked golden brown, dusted with powdered sugar, drizzled with lemon icing, and topped with housemade strawberry marmalade. 14.00

FARMERS HARVEST BREAKFAST **(v) vt (gf)** *Served Until 4pm*

A skillet of roasted winter vegetables over red peppers, red onions, rosemary potatoes and spinach. Lightly tossed with organic marinara sauce. Topped with a poached egg, gorgonzola cheese sprinkle, and Italian parsley. Served with a side of garlic bread. 15.50

CUBAN BOWL **(v) (vt) gf**

Grilled chicken breast or organic tofu with slightly spicy honey chipotle sauce, plantains, goat cheese, organic mixed lettuce, tomato, grilled onions, and a splash of balsamic dressing. Served on a bed of organic brown rice. 16.50 *Bulk up with double the protein for \$4.25.*

SLEEK NINJA BOWL **v vt gf n**

Our house made veggie patty with roasted baby vegetables, quinoa, roasted red peppers, organic wild arugula, tomatoes, cucumbers and red onion tossed with lemon juice and olive oil. Served with a side of chimichurri sauce. 16.50

MARY'S SAFFRON CHICKEN **gf n**

Mary's organic chicken cooked in an onion & tomato sauce with Persian spices. Served on a bed of Saffron rice which includes almonds, cherries, red & green peppers, spinach and garlic. Garnished with plain yogurt, parsley and a lemon wedge. 22.00

SIDE

SAFFRON RICE (6oz) **v vt gf n** 5.50

BEVERAGES

TURMERIC LEMONADE **v vt gf**

Cleanse your body and boost your immune system with this special blend of our house lemonade. 5.00

New Year, New You!

Chef Nabor and our friend Eric the Trainer have collaborated to bring two nutrient-dense bowls to our Specials this month, both packed with protein, healthy fats and carbohydrates to make the perfect meal for your New Year transformation.

Our **CUBAN BOWL** was inspired by legendary bodybuilder, Sergio Olivia, whose nickname was "the Myth" due to his unbelievable physique.

The **SLEEK NINJA BOWL** is designed to fuel your body to perform athletic activities with confidence and precision.

You can order both these delicious bowls in a larger catering size designed to feed 6 hungry people for only \$70. Packed in easy to serve boxes, ready when you are or delivered to your door. Call your favorite location or visit www.hugosrestaurant.com to order online.

Transform your New Year into a delicious adventure!

ALWAYS PREPARED

CAN BE PREPARED

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VEGAN

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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.