

Hugo's



HOUSTON
RESTAURANT
WEEKS

AUG 1-SEPT 1 • 2025

BENEFITING  **FOUNDED BY CLEVERLEY STONE**

**HUGO'S WILL DONATE \$5
TO THE HOUSTON FOOD
BANK FROM EACH \$55
HRW DINNER MENU SOLD**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server of any allergies.



MENÚ ENTRE LAS OLAS

- between the waves -

BOCADILLO

Sopa y Quesadilla de Flor de Calabaza  
squash blossom soup &
squash blossom quesadilla

ENTREMÉS

Pulpo al Carbón 
grilled octopus, onion, peppers, chipotle-
tomatillo salsa, blue corn tortillas
upgrade to Taquito de Langosta +12 
lobster taco, refritos, pico de gallo, avocado
paired with '23 Casa Madero Rosé
- Valle de Parras, Mexico -

PLATO FUERTE

Pescado en Mole Amarillo 
seared catch of the day, baby zucchini,
broccoli, cherry tomatoes, onions
paired with '22 Monte Xanic Chardonnay
- Valle de Guadalupe, Mexico -

POSTRE

Cremoso de Queso Crema
cheesecake crèmeux, coconut cream,
macarons, strawberries, pineapple yuzu
paired with '22 Saracco Moscato d' Asti

- beverage, tax & gratuity are not included -
Optional Beverage Pairing +\$33



MENÚ NUESTRO ESTILO

- our style -

BOCADILLO

Sopa y Quesadilla de Flor de Calabaza  
squash blossom soup &
squash blossom quesadilla

ENTREMÉS

Empanadas de Colita de Res 
braised oxtail empanadas, cilantro aioli
paired with Paloma de Guayaba—
tequila, guava, lime, Topo Chico

PLATO FUERTE

Carne Brava* 
grass-fed Black Angus skirt steak, onions,
poblano peppers, Mexican rice, refritos,
salsa tarasca, corn tortillas
upgrade to tenderloin +20
paired with Un Día con Sandía—
mezcal, watermelon, lime, cucumber

POSTRE

Duo de Chocolate
milk and dark chocolate cake, cherry compote,
pistachio frozen cream
paired with Carajillo—
shot of espresso, Licor 43

- beverage, tax & gratuity are not included -
Optional Beverage Pairing +\$33



MENÚ VEGETARIANO

- vegetarian -

BOCADILLO

Sopa y Quesadilla de Flor de Calabaza  
squash blossom soup &
squash blossom quesadilla

ENTREMÉS

Tetela  
blue masa triangular envelope, queso,
refritos, hoja santa, mushrooms,
mole coloradito, greens
paired with Tenuta Meraviglia
- Vermentino, Italy -

PLATO FUERTE

Chile Relleno  
poblano pepper, Chihuahua cheese, corn,
Mexican squash, epazote, pipián verde, rice
paired with '22 Chateau Pascaud
- Bordeaux, France -

POSTRE

Pastel de Chocolate
Chef Ruben's vegan chocolate cake,
Silk vegan chocolate frosting,
macarons, cherries
paired with Graham's 10 Year
Tawny Port

- beverage, tax & gratuity are not included -
Optional Beverage Pairing +\$33