



MENÚ ENTRE LAS OLAS

- between the waves -

PARA COMENZAR

Sope de Hongos Silvestres ^{GF}

crispy masa pancakes, wild mushrooms, mole amarillo
paired with a mini Hugo Rita Margarita
- tequila, Triple Sec, agave, lime

ENTREMÉS

Tostada de Atun

crispy yellow corn tostada, thin sliced tuna, smoked pasilla, mayo, green tomato, cilantro avocado mousse
paired with '20 Erucaravio Rose – Mentrída, Spain

PLATO FUERTE

Pescado a la Veracruzana ^{GF}

pan-seared catch of the day, Veracruz-style roasted tomato, olive and caper sauce, white rice
paired with '19 Terras Gauda O Albarino Blend
- Rias Baixas, Spain

POSTRE

Borrachito de Rum Mexicano

baba dough soaked in Mexican rum syrup, salted caramel, lime gel, Mexican vanilla ice cream
paired with '15 Clarendelle Amberwine Dessert Wine
- Monbazillac, France

Hugo's will donate \$5 to the



from each \$49 HRW dinner sold.

**- beverage, tax & gratuity are not included -
Optional Wine Pairing + \$27**



MENÚ NUESTRO ESTILO

-our style-

PARA COMENZAR

Enmolada ^{GF}

folded corn tortilla bathed in mole coloradito, queso fresco, crema fresco
paired with a mini Hugo Rita Margarita
- tequila, Triple Sec, agave, lime

ENTREMÉS

Garnachas de Tinga de Pollo

sweet potato crispy oval masa cakes, chicken in roasted tomato-chipotle stew, beans queso fresco, radish
paired with '19 Domaine Solitude Cotes-du-Rhone
- Rhone, France

PLATO FUERTE

Costilla de Res

slow-cooked tender short rib, green tomatillo sauce, purslane, duck fat potatoes, chochoyotes
paired with '19 Le Dit Cabernet Franc - Santa Ynez, California

POSTRE

Tres Leches

white cake soaked in three milks, toasted meringue, seasonal fruit, passion fruit and strawberry sauce
paired with Poción de Ángel - Sarracco Moscato, pineapple brandy, Gracias a Dios Mango, mango ice cube, lime

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Optional Wine Pairing + \$27**



MENÚ VEGETARIANO

- vegetarian -

PARA COMENZAR

Flor de Calabaza Rellena

goat cheese-stuffed squash blossoms
paired with a mini Hugo Rita Margarita
- tequila, Triple Sec, agave, lime

ENTREMÉS

Ensalada de Flor de Calabaza ^{GF} ^V

squash blossoms, spring mix, cherry tomatoes, purslane, pickled tatuma squash, lime vinaigrette
paired with '19 Casa Madero Chenin Blanc - Paras Valley, Mexico

PLATO FUERTE

Coliflor a la Parrilla ^{GF}

grilled cauliflower steak, pipian rojo sauce, mojo de ajo, beluga lentils
paired with '19 Casa Madero Chenin Blanc - Paras Valley, Mexico

POSTRE

Piramide de Chocolate Mexicano ^{GF}

criollo chocolate and flourless bizcocho de chocolate, dulce de leche cream, wild prickly pear sauce
paired with Poción de Ángel - Sarracco Moscato, pineapple brandy, Gracias a Dios Mango, mango ice cube, lime

Hugo's will donate \$3 to the



from each \$35 HRW dinner sold.

**- beverage, tax & gratuity are not included -
Optional Wine Pairing + \$27**



LUNCH MENU

Thursdays & Fridays
11:30am -3pm

ENTREMES

-choose one-

Ensalada de la Casa ^{GF} ✓

mixed greens, cherry tomatoes, red onion,
cucumber, lime vinaigrette

Sopa de Flor de Calabaza

squash blossom soup

Enmolada ^{GF}

folded corn tortilla bathed in mole coloradito,
queso fresco, crema fresca

PLATOS FUERTE

-choose one-

Huarache de Res ^{GF}

sandal-shaped masa cake, wood-grilled skirt steak,
refritos, pico de gallo, tomatillo salsa, sunny-side-up egg

Carnitas ^{GF}

tender slow-cooked pork, salsa Mexicana,
cilantro, onion, corn tortillas

Tacos de Pescado Estilo Baja

crispy fish tacos, Napa cabbage, chipotle
mayonnaise, black beans

Enchiladas de Pollo ^{GF}

roasted chicken, Chihuahua cheese,
arroz blanco and refritos

-choice of sauce-

tomato-chile, tomatillo or mole Poblano

Tacos de Papas con Rajas

roasted potatoes, charred Poblano,
mojo de ajo, white rice, guacamole

Hugo's will donate \$1 to the



from each \$20 HRW Lunch sold.



LUNCH MENU \$20

DINNER MENUS \$35-\$49

beverage, tax & gratuity are additional

