



NUESTRO SAZON EN SU CASA

Our Flavors at Home

PLATONES

Family style platters designed to be shared among four people, including 1.5 lb of meat, guacamole, frijoles de la olla, rice, tortillas, and meat selection garnish.

SELECT FROM:	Each	Qty	Total \$
Carnitas	\$ 48		\$ -
Costillitas de Cerdo (24ea)	\$ 42		\$ -
Barbacoa	\$ 64		\$ -
Cabrito	\$ 56		\$ -
Cochinita Pibil	\$ 48		\$ -
Encebollado (beef or chicken)	\$ 45		\$ -
Camarones al mojo de ajo	\$ 54		\$ -

LECHONCITO ROSTIZADO

Whole suckling pig slow roasted for a crispy skin. Includes stuffed apples & butternut squash puree.

Serves 15-20 people

Orders need to be placed at least 1 week in advance
 * Market price * Subject to availability

DOCENAS

Classic Mexican foods, excellent for celebrations and traditional for the holiday season. Each "dozen" is appropriately garnished.

SELECT FROM:	Dz	Qty	Total \$
Seafood tamales	\$30		\$ -
Wild mushroom tamales	\$24		\$ -
Chicken mole tamales	\$24		\$ -
Chiles rellenos de pollo	\$84		\$ -
Chiles rellenos de queso	\$60		\$ -
Chiles en nogada	\$84		\$ -
Enchiladas suizas	\$48		\$ -

COCTELES DE MARISCOS

Cocktails made to order with fresh seafood, perfect seasoning, and garnished with house-made totopos

SELECT FROM:	Each	Qty	Total \$
Red snapper ceviche (lb)	\$35		\$ -
Shrimp cocktail (lb)	\$18		\$ -
Pulpo (lb)	\$18		\$ -
Vuelve a la vida (lb)	\$20		\$ -

ACOMPAÑAMIENTOS Y OTROS

Perfect selections to complement any meal.

Items marked * require at least 24hr notice

SELECT FROM:	Each	Qty	Total \$
Mole poblano (qt)	\$18		\$ -
Guacamole (qt)	\$25		\$ -
Salsa Mexicana (quart)	\$10		\$ -
Sopa de Albondiguillas (qt)	\$22		\$ -
Corn pudding (10x13)	\$34		\$ -
Frijoles de la olla (qt)	\$15		\$ -
Refritos (qt)	\$15		\$ -
Butternut squash puree (qt) *	\$20		\$ -
Arroz a la Mexicana (qt)	\$15		\$ -
Nopales salad (qt)	\$20		\$ -

POSTRES * require at least 24hrs notice

A sweet finishing touch or a thoughtful gift!

SELECT FROM:	Each	Qty	Total \$
Hot chocolate tablet (ea)	\$8		\$ -
Capirotada (10x13)	\$34		\$ -
Flan de queso (9" round)	\$29		\$ -
Chocolate tart (9" round)	\$40		\$ -
Coconut tart (9" round)	\$40		\$ -
Cookies (3 dz min order): macarons, alfajores, pecan (circle cookie selection)	\$6/dz		\$ -
Tres leches (10x13)	\$40		\$ -
Choc-Dulce Leche Cake(8x11)	\$40		\$ -

NAME	TEL
PICK UP DATE	TIME
CONFIRMATION #	
TOTAL \$ (incl. 8.25% tax & 5% to-go fee)	\$ -
CREDIT CARD #	EXP
SIGNATURE	DATE
ORDER TAKEN BY	
MANAGER'S INITIALS	

To place your order: call 713-524-7744; fax form to 713-524-7719; or email to tracy@backstreetcafe.net
Same day orders MUST be called in, please allow at least 20 minutes before pick up. Credit card required.

If you send order by fax or email, a Hugo's representative will contact you and provide you with a confirmation number.

Cancelations are required at least 24 hrs in advance to avoid charges.

I have my feet planted on both sides of the border. I love this country for all the opportunities it has given my family and me, but Mexico is in my heart and soul. At Hugo's, I share with you the great foods of my childhood and the best seafood cocktails around!

Hugo Ortega, Executive Chef

GLOSSARY

Alfajores	shortbread cookies with dulce de leche filling
Arroz a la Mexicana	white rice with tomato, onion and garlic
Barbacoa	lamb marinated in chiles, onion, garlic and avocado leaves, then slow roasted in agave skin
Cabrito	roasted goat meat pulled from the bone
Camarones Mojo de Ajo	shrimp sauteed in lime garlic oil
Capirotada	Mexico's version of bread pudding
Carnitas	tender slow cooked pork traditional of central Mexico
Ceviche	lime-cured fish
Chiles en Nogada	roasted poblano peppers stuffed with shredded pork mixed with fruit (pears, apples, raisins, peaches, plantains and almonds) Topped with roasted walnut cream sauce and pomegranate seeds
Chiles Rellenos	roasted poblano peppers stuffed with shredded chicken and asadero cheese or cheese only, topped with pipian verde
Cochinita Pibil	slow roasted baby pig cooked in banana leaf, Yucatán style
Costillitas de Cerdo	achiote marinated pork ribs, grilled over mesquite
Dulce de Leche	caramel made from cow's milk and sugar
Encebollado	wood grilled beef or chicken with smothered onions, tomatoes and poblano peppers
Enchiladas Suizas	enchiladas made from corn tortillas, stuffed with chicken stewed in roasted tomato sauce. Topped with crema fresca, onion, and Chihuahua cheese, garnished with cilantro
Flan de Queso	cream cheese vanilla flan
Frijoles de la Olla	black beans cooked with epazote and onion, topped with queso fresco
Guacamole	avocado, onion, tomato, cilantro, lime, serrano, green tomatillo
Mole Poblano	chocolate based traditional thick sauce from Puebla for use with white meats like chicken, duck and turkey
Nopales Salad	thin strips of cactus (boiled until tender), tomato slivers, diced white onion, cilantro, pickled jalapeno slivers, oregano, jalapeno vinegar, lime, queso fresco, pumpkin seed based creamy sauce for chiles rellenos
Pipian Verde	octopus, white onion, cilantro, serrano pepper, salsa Valentina, ketchup, orange-lime juice and olive oil
Pulpo Cocktail	
Refritos	pureed black beans cooked with onions and lard, topped with queso fresco
Salsa Mexicana	sauce of roasted tomato, onion, jalapeno and garlic, made in the molcajete
Sopa de Albondiguitas	rich broth with diced calabacitas and carrots, epazote, chipotle and small beef and pork meatballs
Tamales	steam cooked corn masa with selected filling and wrapped in corn husk
Tamales de Pescado	tamales filled with seasoned fish, wrapped in banana leaves and steamed
Tres Leches	white spongy cake infused with 3 kinds of milk, topped with creamy meringue
Vuelve a la Vida	"return to life" cocktail with oysters, octopus, crab, shrimp and red snapper