

# Hugo's SPECIALS

## STARTERS

### FRENCH ONION SOUP (v) vt (gf) n

Thinly sliced onions cooked in a savory vegetable broth topped with garlic croutons and melted mozzarella. 7.50

### POLENTA PUTTANESCA vt gf

Polenta slices made with parmesan and cream topped with a classic sauce of tomato, olives, capers, chili flakes, garlic and oregano. Garnished with basil and Parmesan cheese. 7.75

## ENTREES

### HUGO'S HOT CEREAL (v) vt gf Served Until 4pm

Black rice mixed with chai-flavored rolled oats and buckwheat cereal, cooked in your choice of milk. Topped with fresh blueberries, sliced bananas and strawberries, and garnished with dried black currants. 12.50

### OATMEAL RICE FRITTATA vt gf n Served Until 4pm

Egg whites folded with black rice, maple-cinnamon roasted rolled oats, buckwheat and sliced almonds. Topped with sliced strawberries and a dollop each of cottage cheese and applesauce. 13.50

### WARM WINTER SALAD v vt gf

Black rice mixed with roasted eggplant, red peppers, balsamic-roasted brussels sprouts & butternut squash and sautéed garlic-zucchini tossed with baby arugula. Tossed with balsamic dressing and garnished with pomegranate seeds. 14.50

### PORK OSSO BUCCO gf

Slow-cooked pork with red onion, carrot, celery, marinara, red wine and seasonings served over creamy polenta. Garnished with a sprig of rosemary. 28.00

## BEVERAGE

### HIBISCUS LEMONADE v vt gf

Rich with Vitamin C, the brew of hibiscus buds is mixed with our house-made lemonade. 5.00

## SIDE

### CREAMY POLENTA vt gf 4.50

## FEATURED CATERING PACKAGE

### Sandwich Wrap Platter And Quinoa Beet Salad<sup>(n)</sup> Combo - \$125 (v) (vt)

Light but filling, Serves 8-10

#### SANDWICH WRAP PLATTER

Create a platter with up to two choices from our delicious list of options: Avocado Hummus, Cuban Wrap, Club Sandwich Wrap, Turkey Meatloaf, or our Gaucho Pepper Steak Wrap.

#### QUINOA BEET SALAD

Sweet cooked beets, carrots, scallions, and organic mixed lettuce tossed with dried cherries, walnuts; topped with gorgonzola cheese. Served with sherry vinaigrette dressing.

Ask for our full Catering Menu

For LARGE groups Call Events & Catering Coordinator  
Christina, 323-692-0800. Ext. 101

#### ALWAYS PREPARED

#### CAN BE PREPARED

**v**  
VEGAN

**vt**  
VEGETARIAN

**gf**  
GLUTEN-FREE

**n**  
NUTS

★  
FAVORITE

**(v)**  
VEGAN

**(vt)**  
VEGETARIAN

**(gf)**  
GLUTEN-FREE

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