

# Hugo's SPECIALS

## VEGETABLE EMPANADAS **v vt gf**

Four empanadas filled with slightly spicy mix of potatoes, plantains, black beans, onions, red & green peppers, corn, garlic and cilantro. Served with a side of tomatillo sauce. Garnished with chopped red onion and cilantro. 7.50

## SPANISH FRITTATA **gf**

Frittata filled with bacon, prosciutto, potatoes, onions, garlic and parmesan. Topped with an egg sunny side up and drizzled with a garlic, parsley and paprika oil. Garnished with parmesan and served with a side of mixed greens. 14.00

## BBQ TURKEY SANDWICH **(gf)**

A summertime favorite: shredded turkey in our delicious tangy BBQ sauce on your choice of bread with melted mozzarella cheese and crispy onion strings. Served with a side of French fries. 14.50

## INDIAN NAAN PIZZA **v vt gf n**

House-made gluten-free pizza crust topped with tikka masala sauce, garam masala spices, roasted eggplant & cauliflower, garlic spinach, grape tomatoes, red onion and vegan mozzarella. Garnished with cilantro mint chutney and chopped cilantro. 15.00

## MIDDLE EASTERN PLATE **v vt gf n**

A feast of roasted eggplant, stewed garbanzos, tabbouleh, potatoes with artichokes and spinach, a ramekin of hummus and house-made lavosh bread. Garnished with half a lemon. 16.00

## WATERMELON LEMONADE **v vt gf**

One of our favorite mix-ins: house-made lemonade with fresh watermelon. 4.50

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## SPECIAL SIDES - \$5

### GARBANZO STEW **v vt gf**

### TABBOULEH **v vt gf**

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## FEATURED CATERING PACKAGE

### The Italian Summer Spread - Serves 8-10 \$130

Light, refined flavors, garden vegetables - the perfect repast for long summer days

### GARDEN CAESAR PASTA SALAD **(v) vt**

Homemade fusilli pasta mixed with Parmesan cheese, grape tomatoes, carrots, broccoli, and cauliflower tossed in a Caesar dressing.

### CHICKEN CARCIOFI **gf**

Seasoned chicken breast sautéed in olive oil with artichoke hearts, spinach, cherry tomatoes, garlic, Kalamata olives, chili flakes, lemon juice, white wine and butter.

Ask for our full Catering Menu

For LARGE groups Call Events & Catering Coordinator

Christina, 323-692-0800. Ext. 101

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Want to celebrate an occasion in one of our Private Dining Rooms?

Call Christina, 323-692-0800. Ext. 101

#### ALWAYS PREPARED

**v**  
VEGAN

**vt**  
VEGETARIAN

**gf**  
GLUTEN-FREE

**n**  
NUTS

★  
FAVORITE

#### CAN BE PREPARED

**(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.