SANDWICHES, WRAPS & TACOS

**Hungry’s Way – Try it with a House Salad or Cup of Soup**
5

**Grilled Chicken on Ciabatta with hand-cut fries**
14

- All-natural chicken, provolone, roasted red bell pepper, tomatoes, basil pesto, mixed greens, mayo

**Beef Tenderloin Steak on Ciabatta with hand-cut fries**
15

- Provolone, caramelized onion, mushrooms, bell pepper, mayo

**Gyro Pita with hand-cut fries**
13

- Seasoned lamb and beef, tomato, onion, signature Tzatziki

**Veggie on Wheat with Roasted Veggie Organic Tricolor Quinoa Salad**
13

- Provolone, jalapeno hummus, mushrooms, arugula, tomato, avocado, Persian cucumber dill salad

**Sonoma Chicken Salad on Wheat with Black Bean Orzo Pasta Salad with homemade chips**
14

- All-natural chicken, walnut, apple, celery, arugula, mayo

**Falafel Wrap with iceberg wedge & chunky feta jalapeño dressing**
VEG NEW

- Whole wheat tortilla, beef hummus, pickled veggies, guacamole, lettuce, tomato, Tahini drizzle

**Baja Chicken Wrap with Iceberg Wedge Salad & chunky feta jalapeño dressing**
14

- Allicl natural chicken, whole wheat tortilla, avocado, Cuban black beans, lettuce, tomato, feta, chipotle chili sauce

**Mediterranean Wrap with Iceberg Wedge Salad & chunky feta jalapeño dressing**
14

- Whole wheat tortilla, seasoned lamb and beef, tomato, onion, lettuce, signature Tzatziki

**Spicy Beef Tenderloin Tacos with Cuban black beans**
14

- Three flour tortillas, honey habanero aioli, purple and Napa cabbage slaw

**Spicy Shrimp Tacos with Cuban black beans**
15

- Three flour tortillas, honey habanero aioli, purple and Napa cabbage slaw

**1/2-LB. BURGERS & MORE**

All-natural beef with no antibiotics or added growth hormones with fresh hand-cut fries. Toppings include lettuce, tomato, onion, pickle and mayo.

**Mushroom**
14

- Caramelized onion and provolone

**Classic Cheese**
13

- Cheddar

**Bistro Chipotle Cheese**
FAV
14

- Applewood-smoked bacon, avocado, cheddar

**Veggie Organic Tricolor Quinoa and Kale**
VEG
13

- Avocado, Cuban black beans, pico de gallo, provolone

**WOOD STONE PIZZAS**

**Sub Plant Based, Cauliflower Pizza Crust**
VEG GF
3

**Meatball**
NEW
15

- Fresh jalapeno, roasted red bell pepper, Parmesan, mozzarella, arugula, marinara sauce

**Margherita**
VEG
13

- Cherry tomatoes, mozzarella, arugula, basil pesto

**Rustica**
FAV
15

- Jalapeno sausage, fire-roasted red bell pepper, mushrooms, mozzarella, marinara sauce

**Pepperoni & Wild Mushroom**
NEW
15

- Crushed red pepper, basil pesto marinara sauce, mozzarella, Parmesan

**Brussels Sprouts**
VEG
15

- Goat cheese, caramelized onion, fire-roasted red bell peppers, crushed red pepper, Parmesan, marinara pesto, balsamic reduction

**SIDES**

- House Salad VEG GF
5

- Iceberg Wedge Salad GF
7

- Crumbled Applewood-smoked bacon, chunky feta, jalapeño dressing

**DRINKS**

- Freshly Squeezed Lemonade
3.5

  - Classic, strawberry or raspberry

- Freshly Squeezed Orange Juice
3.5

- Iced Tea
2.25

  - Classic or mint

- Arnold Palmer
3

- Sodas
2.25

- Perrier or Spring Water
3

**VEGAN FOR ALL**

- The Nutritious Bowl

  - Two organic tricolor quinoa and kale patties, organic brown rice, Cuban black beans, pico de gallo, avocado relish, seasonal vegetables, tahini drizzle

- Fabulous // Tuscan Tofu

  - Sun-dried tomato apricot walnut coconut cream sauce, organic brown rice, French green beans, pita bread

- Awesome // Spicy Tofu “Beef” Tacos

  - Two corn tortillas with purple and Napa cabbage slaw, avocado relish, cumin cilantro vegan aioli, house-made pickling, Cuban black beans, Spanish rice

- Grateful // Mediterranean SW Fusion Bowl

  - Organic brown rice, golden raisin, ginger-glazed Brussels sprouts, herb basilmati rice, Cuban black beans, pico de gallo, butternut squash, avocado relish, cumin cilantro vegan aioli, Add Tofu 4, Add Seitan 5

- Vegan Cowboy // Seitan “Steak”

  - Portobello mushroom, herb basilmati rice topped with Cuban black beans, pico de gallo, seasonal vegetables, avocado relish, pita bread

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**Hungry’s Memorial**
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281.483.1520

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# Appetizers

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>All-Natural Chicken Tortilla Soup</td>
<td></td>
</tr>
<tr>
<td>with fresh pico de gallo</td>
<td></td>
</tr>
<tr>
<td>Fire-Roasted Tomato Basil Soup</td>
<td></td>
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<tr>
<td>Grilled Cheese with fresh fruit salad</td>
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</tr>
<tr>
<td>Grilled Cheese with almand and garlic dressing</td>
<td></td>
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<tr>
<td>Tostada Salad</td>
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<tr>
<td>Tostada Salad</td>
<td></td>
</tr>
<tr>
<td>Mexican Soup</td>
<td></td>
</tr>
<tr>
<td>Guacamole, feta with sweet pea organic tricolor quinoa, garlic toast</td>
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</tbody>
</table>

# Entrées

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Southern Chicken-Fried Chicken</td>
<td></td>
</tr>
<tr>
<td>Crispy all-natural chicken breast, garlic mashed potatoes topped with creamy poblano sauce, French green beans, garlic toast</td>
<td></td>
</tr>
<tr>
<td>Tuna Poke Bowl</td>
<td></td>
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<tr>
<td>New York Cheesecake</td>
<td></td>
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<tr>
<td>Mediterranean Salmon</td>
<td></td>
</tr>
<tr>
<td>Guacamole, feta with sweet pea organic tricolor quinoa, French green beans, garlic toast</td>
<td></td>
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<tr>
<td>Honey Ginger Salmon</td>
<td></td>
</tr>
<tr>
<td>All-natural chicken, roasted Anaheim Chile cream sauce, herb-basilmi rice, seasonal vegetables, warm pita</td>
<td></td>
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</tbody>
</table>

# Desserts

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>White &amp; Dark Chocolate Mousse Cake</td>
<td>7.5</td>
</tr>
<tr>
<td>Carrot Cake</td>
<td>7</td>
</tr>
<tr>
<td>New York Cheesecake</td>
<td>7.5</td>
</tr>
<tr>
<td>Key Lime Pie</td>
<td>7</td>
</tr>
<tr>
<td>Chocolate Molten Lava Cake</td>
<td>8</td>
</tr>
<tr>
<td>Homemade Bread Pudding</td>
<td>7.5</td>
</tr>
</tbody>
</table>

# Bistro Salads

<table>
<thead>
<tr>
<th>Bistro Salad</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Choice of Garlic or Pita Bread</td>
<td></td>
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<tr>
<td>Hungry’s Favorite</td>
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<tr>
<td>With a Cup of Soup</td>
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<tr>
<td>Organic Tricolor Quinoa Salad</td>
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</tr>
<tr>
<td>Turmeric Roasted Jicinovi, broccoli, red bell pepper, red onion, cauliflower, lentil, lemon zest and roasted garlic vinagrette on a bed of kale</td>
<td></td>
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<tr>
<td>Grilled Salmon with Iceberg Wedge Salad</td>
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<tr>
<td>Chunky feta jalapeno dressing orzo pasta salad</td>
<td></td>
</tr>
<tr>
<td>Beef Tenderloin Fajita Salad</td>
<td></td>
</tr>
<tr>
<td>Mixed greens and tomato tossed in chunky feta, jalapeno dressing, avocado, tortilla strips</td>
<td></td>
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<tr>
<td>Kale Salad</td>
<td></td>
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<tr>
<td>FAV VEG GF</td>
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<tr>
<td>Golden naps, dried cranberries, Parmesan, candied walnuts tossed in a lemon zest and roasted garlic vinagrette</td>
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<tr>
<td>Tostada Salad</td>
<td></td>
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<tr>
<td>VEG GF</td>
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<tr>
<td>Blend of Cuban black beans, roasted corn, tomato, scallion, red onion, charbroil-time dressing on a bed of mixed greens, tortilla strips</td>
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</tr>
<tr>
<td>Black Bean Orzo Pasta Salad</td>
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<tr>
<td>VEG</td>
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</tr>
<tr>
<td>A refreshing blend of orzo pasta, red onion, Cuban black beans, red and green bell pepper, charbroil-time-jalapeno dressing</td>
<td></td>
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<tr>
<td>Chicken Salad Plate</td>
<td></td>
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<tr>
<td>with fresh fruit</td>
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</tr>
<tr>
<td>All-natural chicken, walnuts, berry, apple, mayo</td>
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</tbody>
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