

PLANT-BASED by

Vibrant // Smashed Avocado Toast 16

Freshly baked Italian rustic bread, a blend of Persian cucumber, cherry tomatoes, radish, Kalamata olive, red onion, spicy chickpeas, tahini drizzle, herb-roasted new potatoes

The Nutritious Bowl 17

Two black bean and beet patties, organic lentil brown rice, Cuban black beans, pico de Gallo, avocado relish, seasonal vegetables, tahini drizzle

Nurtured // Falafel Bowl 16

Falafel balls, beet hummus, turmeric roasted veggie quinoa, a blend of Persian cucumber, cherry tomato, radish, Kalamata olive, red onion, parsley, lemon wedge, pita

Vivid // Crispy Eggplant Tacos 15

Homemade avocado tortilla, purple and Napa cabbage slaw, avocado relish, vegan chipotle aioli, house made pickling, Cuban black beans

Grateful // Fusion Bowl 16

Organic lentil brown rice, golden raisin, ginger-glazed Brussels sprouts, herb basmati rice, Cuban black beans, pico de gallo, butternut squash, avocado relish, cumin cilantro vegan aioli

Add crispy tofu 4 Add crispy eggplant 4

Glow // Crispy Eggplant Curry Bowl 16

Organic lentil brown rice, brussels sprouts, walnut coconut curry, butternut squash, avocado relish



FUSION BOWL

DRINKS

Freshly Squeezed Lemonade 4

Classic, strawberry or raspberry

Freshly Squeezed Orange Juice 5

Iced Tea 3.5

Classic or mint

Sodas 3.5

Sparkling Water 4



DELIVERY & TAKE OUT



FRESH FARE.
PROUDLY SUPPORTING LOCAL FARMERS AND
PURVEYORS TO BRING THE BEST TO THE TABLE.

Order online at hungryscafe.com

HUNGRY'S RICE VILLAGE
2356 RICE BLVD.
713.523.8652

HUNGRY'S MEMORIAL
14714 MEMORIAL DR.
281.493.1520

SANDWICHES, WRAPS & TACOS

Baja Chicken Wrap with Iceberg Wedge Salad & feta jalapeño dressing 16

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



BAJA CHICKEN WRAP WITH ICEBERG WEDGE SALAD & FETA JALAPEÑO DRESSING

Beef Tenderloin Steak Sandwich on Ciabatta with hand-cut fries 18

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

Smoked Salmon Avocado Toast 18

Freshly baked Italian rustic bread, chipotle cream cheese, Persian cucumbers, guacamole spread, capers, red onion, herb-roasted new potatoes, Persian cucumber dill salad

Grilled Chicken on Ciabatta with hand-cut fries 16

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

Gyros Pita with hand-cut fries 16

Seasoned lamb and beef with tomato, onion, signature Tzatziki, Persian cucumber dill salad

Mediterranean Wrap with Iceberg Wedge Salad & feta jalapeño dressing 16

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

Spicy Beef Tacos with Cuban Black Beans 16

Purple and Napa cabbage honey habanero slaw, homemade pickling

Cajun Shrimp Tacos with Cuban Black Beans 17

Purple and Napa cabbage chipotle slaw, homemade pickling*

1/2-LB. BURGERS with FRESH HAND-CUT FRIES

All-natural beef with no antibiotics or added growth hormones*

Substitute Sweet Potato Fries Add 2



ALL NATURAL CRISPY CHICKEN

Classic Cheddar 16

Lettuce, tomato, onion, pickle, mayo

Bistro Chipotle Cheddar 18

Applewood-smoked bacon, avocado, lettuce, tomato, onion, pickle, mayo

All Natural Crispy Chicken 17

Applewood-smoked bacon, provolone, chipotle slaw

Black Bean & Beet Burger VEG 16

Chickpea and beet patty, avocado relish, pico de gallo lettuce, tomato, onion, pickles, vegan chipotle aioli

WOOD STONE PIZZAS

Sub Plant Based, Cauliflower Pizza Crust VEG GF 4

Margherita VEG 16

Cherry tomatoes, mozzarella, arugula, basil pesto

Italian 17

Italian sausage, wild mushrooms, red bell peppers, goat cheese

Pepperoni & Wild Mushroom 16

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

Prosciutto and Carmelized Pineapple 17

Pesto, mozzarella, crushed red pepper, arugula



VG - Vegan VEG - Vegetarian
GF - Gluten-Friendly (Our breads are not gluten-free)

TO SHARE

- Green Chile Shrimp Ceviche GF** 16
Guacamole, cilantro, homestyle tortilla chips*
- Ahi Tuna Tartare** 18
Guacamole, toasted sesame seeds, homestyle crisps*
- Blue Crab Cakes** 18
Fennel, roasted corn, red bell pepper, chipotle chili*
- Homemade Hummus VG VEG** 10
Tuscan or jalapeño hummus, pita bread
Sub carrots and Persian cucumbers GF Add 3
- Hungry's Sampler VG VEG** 14
Tuscan, jalapeño and beet hummus, pita bread
Sub carrots and Persian cucumbers GF Add 3
- Spinach Artichoke Dip VEG GF** 15
Tortilla chips, pico de gallo, signature Tzatziki
- Baked Goat Cheese VEG** 15
Dried apricot, crushed red pepper, toasted baguette
- Fire-Roasted Brussels Sprouts VEG** 11
Sweet chili sauce
- Hand-cut Parmesan Fries GF** 8
Parsley, lemon pepper, feta jalapeño dressing
- Iceberg Wedge Salad VEG GF** 8
Cherry tomatoes, Persian Cucumber, feta jalapeño dressing
- Spiced Lentil Soup GF VEG VG** Cup 7
Slow-simmered lentils, ginger, turmeric, onion
- Fire-Roasted Tomato Basil Soup GF** Cup 7



FOR THE KIDS 😊 8

(10 and under) Includes drink and complimentary cookie for smiling faces!

- All Natural Cheese Burger with hand cut fries**
- Plant Based Happy Bowl**
Falafel balls, broccoli, organic lentil brown rice, Cuban black beans
- All Natural Chicken Tenders with hand cut fries**
- Cheese Pizza**
add pepperoni 1
- Penne Pasta**
with All Natural Grilled Chicken and Marinara Sauce
- Angel Hair Pasta with Meatballs**
- Sunshine Bowl**
Penne Mac & Cheese, all natural grilled chicken, peas, with carrot and cucumber sticks

Gyros Plate with hand-cut fries 21

Slices of savory seasoned lamb and beef, our signature Tzatziki, jalapeño hummus, lettuce, tomato, onion, Persian cucumber dill salad, warm pita

Hungry's Kabob Plate GF 25

Tender and juicy skewers of beef tenderloin, grilled all-natural chicken or a combination of both with herb basmati rice, seasonal vegetables, Persian cucumber dill salad, warm pita



HUNGRY'S KABOB PLATE

Mama's Meatloaf 19

All-natural beef with no antibiotics or added growth hormones with French green beans and mashed potatoes, topped with poblano mushroom cream sauce, garlic toast

Penne Rustica VEG 18

Spinach, wild mushrooms, roasted tomato cream sauce, Parmesean, garlic toast

- Add Italian sausage 5
- Add shrimp 7

Lemon Pasta VEG 18

Angel hair pasta, sun-dried tomatoes, capers, crushed red pepper, lemon olive oil sauce, garlic toast

- Add grilled all-natural chicken 6
- Add grilled shrimp 7



LEMON PASTA

ENTRÉES

Anaheim Chile Grilled Chicken GF 19

All-natural chicken, roasted Anaheim chile cream sauce, herb basmati rice, seasonal vegetables, warm pita

Chicken Fried Chicken 19

Crispy all-natural chicken breast, garlic mashed potatoes topped with roasted Anaheim chile cream sauce, French green beans, garlic toast



AHI TUNA POKE BOWL

Ahi Tuna Poke Bowl 21

Organic lentil brown rice, ginger glazed brussels sprouts, Persian cucumbers, scallion, avocado relish, toasted sesame seeds, chipotle chili drizzle *

Wild Caught Mahi Mahi 27

Scalloped potatoes and fennel, mushroom cream sauce, seasonal vegetables, sun dried tomato, capers, fennel, lemon butter sauce, garlic toast

Honey Ginger Salmon 26

Sustainable salmon, basmati lentil rice, seasonal vegetables, garlic toast*



OUR FEATURED PURVEYORS

- Slow Dough Bread Co. | Atkinson Farms | Freedman Ranch
- Patty's Herbs | Houston Dairymaids | La Ranchera | Fabio's Artisan Pasta
- Pain du Jour French Bakery | Katz Coffee

BISTRO SALADS

- Beef Tenderloin Skewer** 7
- All Natural Chicken Breast** 6
- Seasoned Lamb and Beef** 6
- Sustainable Salmon*** 8
- Shrimp** 7
- Falafel Balls VG** 5

Organic Tricolor Quinoa Salad VG VEG GF 16

Turmeric roasted zucchini, broccoli, red bell pepper, red onion, cauliflower, lentil, lemon zest and roasted garlic vinaigrette on a bed of kale

Kale & Fennel Salad VEG GF 16

Purple and Napa cabbage, granny smith apples, golden raisins, parmesan, spiced pumpkin seeds, tossed in a lemon zest and roasted garlic vinaigrette

Roasted Brussels Sprouts Salad VEG 16

Mixed greens, crispy goat cheese balls, red onions, walnuts, lemon zest and roasted garlic vinaigrette

Avocado Tostada Salad VG VEG GF 16

A blend of Cuban black beans, roasted corn, cherry tomato, scallion, red onion, cilantro-lime dressing, on a bed of mixed greens, tortilla strips

Market Chopped Salad VEG GF 15

A blend of Persian cucumber, cherry tomatoes, radish, Kalamata olive, red onion, spicy chickpeas, crispy goat cheese balls, herb-roasted garlic vinaigrette on mixed greens

Orzo Pasta Salad VG VEG 15

A refreshing blend of orzo pasta, red onion, Cuban black beans, red and green bell pepper, cilantro-lime-jalapeño dressing

Grilled Salmon with Dijon Drizzle 19

Sustainable salmon, orzo pasta salad, iceberg wedge salad topped with feta jalapeño dressing *

Beef Tenderloin Salad GF 19

Mixed greens and tomato tossed in feta jalapeño dressing, avocado, tortilla strips, spiced pumpkin seeds

Chicken Salad Plate 16

All-natural chicken breast, walnuts, celery, granny smith apples, mayo, with orzo pasta salad

DESSERTS

- White & Dark Chocolate Mousse Cake** 10
- Almond Crunch Cake** 10
- Triple Layer Carrot Cake** 10
- Chocolate Molten Lava Cake** 9
with vanilla ice cream
- Homemade Bread Pudding** 9
with vanilla ice cream
- Gluten-free Flourless Chocolate Cake** 11
Matcha powdered sugar, strawberries

Important information about our menu

*Some dishes may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please be aware that our restaurants use gluten and ingredients that contain all primary FDA allergens (peanuts, tree nuts, eggs, shellfish, milk, soy, and wheat). Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens. Please let your server know if you have any food allergies and we will do our best to accommodate.

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