

Clavel

BOTANAS

TOTOPOS	\$2
fried corn tortilla chips	
SALSA	\$4
house salsa made with tomatoes, onion, peppers, garlic, cilantro, y Mexican spices	
GUACAMOLE	\$9.60
house guacamole made with avocados, onion, peppers, garlic, cilantro, y Mexican spices	
FRIJOLE NEGROS	\$2
black beans cooked with onions y poblano peppers	
MOLIDO DE MAYACOBIA	\$8
ground mayacobia beans, chipotle en adobo, roasted garlic, y cilantro	
ENSALDA DE GARBANZO	\$4
salad of garbanzo beans, tomatoes, cilantro, olive oil, y Mexican spices	
ENSALDA DE HUITLACOCHES	\$4
salad of huitlacoche, corn, tomato, onion, cilantro, garlic, olive oil, and Mexican spices	
EL TIGRE ENSALADA CON PICKLED CUCUMBER	\$4
Salad of pickled cucumbers, carrots, onions, jalapeños and Mexican spices	
HOUSE-PICKLED JALAPEÑOS	\$6
house-pickled jalapeños, carrots, y onions	
EMPANADAS DE HUITLACOCHES CON PAPAS (ORDERED WITHOUT CREMA)	\$6
two cornmeal empanadas filled with huitlacoche y potato, acompañada de avocado crema	

PLATOS

side of five corn tortillas \$2 / side of three fried corn tostadas \$1

CALDO DE TOMATE	\$3 – \$6
light tomato broth cooked with Mexican spices and served with cilantro y cebolla, best paired with tacos for dipping	
PURÉ DE CAMOTE (ORDERED WITHOUT CREMA)	\$6
baked sweet potatoes y calabaza pipián puréed and reduced in a vegetable broth y acompañada de roasted pumpkin seeds	
HUITLACOCHES TACO KIT (ORDERED WITHOUT QUESO)	\$20 – \$40
corn fungus, mushroom, corn, epazote, queso cotija, and pickled squash blossom, served with corn tortillas and taco salsas	
HUITLACOCHES BURRITO (ORDERED WITHOUT QUESO)	\$12
corn fungus, onions, tomatoes, and peppers, frijoles negros, arroz rojo, y queso chihuahua in a flour tortilla	
FRIJOLE NEGROS BURRITO (ORDERED WITHOUT QUESO)	\$10
black bean puree, arroz rojo, y queso chihuahua in a flour tortilla	

PLEASE VISIT

<http://barclavel.square.site>

¡GRACIAS!