Clavel

BOTANAS

TOTOPOS 4 / SALSA 4
GUACAMOLE 12

QUESO FUNDIDO 16
Bubbling hot queso Chihuahua, guacamole, choice of frijoles y totopos
• Chorizo, Huitlacoche, or Camarones (+4)

ESQUITE 10
Corn layered with crema Mexicana, melted butter, mayonesa, limon, chiltepin, queso cotija

ENSALADA DE BETABEL 16
Camote, pickled beets, pumpkin seeds, tomatillo, red onion, FireFly Farms goat cheese

NORTEÑOS PAPA Y FRIJOL 15
2 flour tortillas with crispy potatoes, choice of frijoles puercos or negros, salsa macha y queso g

TACOS DORADOS DE CAMARÓN 20
3 crispy shrimp tacos, salsa de tomate, red onion, avocado, shredded lettuce, side of consomé de camarón

TAMALE DE ELOTE FRESCO 14
Freshly ground sweet corn tamale, frijoles puercos, queso Chihuahua

TAMAL DE POLLO EN MOLE 18
Nixtamalized heirloom corn masa & pork lard filled with chicken in a mole negro of charred chiles, seeds, Mexican spices *Contains seeds

SOPAS

FRIJOLES DE LA OLLA 14
Mayocoba beans slow cooked with tomato, onion, garlic, chile serrano, cilantro avocado, served with a side of corn tortillas

SOPA AZTECA 18
Consomé de pollo, bone-in chicken thighs, epazote, chayote, served with onion, cilantro, lime, avocado, serrano pepper, tortilla strips

POZOLE ROJO 21
Pozole rojo with chile guajillo pork broth, hominy, crispy pork belly, shredded pork shank, lettuce, radish, tostada

CEVICHE

AGUACHILE 18
Our specialty of raw, butterflied shrimp cured in lime, spicy cilantro pesto, cucumber, red onion g

AGUACHILE ROJO 20
Shrimp & striped bass cured in lime, chile guajillo, chiltepin, cucumber, red onion , totopos g

AGUACHILE BRUJAS 24
Bass cured in lime, poached shrimp & octopus, red onion, cucumber, salsa 'bruja' tatemada, totopos g

SALMON CRUDO 21
Raw salmon, salsa de tortilla tatemada, wasabi mayonesa, limon, aceite de chile pasilla, tostaditas g

ATÚN CON PIÑA 15
Raw Ahi tuna, avocado, pineapple, serrano, basil, black sesame, tostada g

PONZU TUNA 15
Raw Ahi tuna, citrus-soy ponzu, sesame oil, avocado, crispy onion, mayonesa de chile pasilla, tostada g

AL SARTÉN

CAMARONES ENDIABLADOS 26
Butterflied U-10 shrimp (shell-on) in a creamy chile de árbol sauce, frijoles puercos, queso Chihuahua, pico de gallo, tortillas de harina g

PESCADO CULICHI 28
Pan-seared mahi-mahi, bubbling hot roasted poblano cream sauce, queso Chihuahua, pico de gallo & a side of corn tortillas

BROCHETAS DE CARNE 25
Dry-aged sirloin, fire-roasted poblanos, frijoles negros, melted queso Chihuahua & a side of nixtamalized corn tortillas g

TACOS DE LA TIERRA 5.5 /EA

COCHINITA PIBIL
Pork in bitter oranges & achiote, pickled red onion

CARNITAS CON SALSA VERDE
Pork simmered in its own lard, salsa verde, chicharrones

BARBACOA
Beef shank + pork stewed in fresh & dried chiles

BARBACOA DE BORREGO g
House-butchered lamb and beef shank in Mexican coffee, Negra Modelo, spices

TINGA DE POLLO
Chicken stewed in spicy chile guajillo, árbol, onion, chipotle & tomato

CARNE DE RES +1
Seared sirloin tips with Salsa Chamán, ajo, roasted chile ancho & tomatillo

LENGUA
Beef tongue in salsa verde

HONGOS CON HUITLACOCHE
Roasted mushrooms, corn fungus, epazote, frijoles negros, pickled squash blossom

AGUACATE FRITO
Avocado fried in chiles secos rice flour, smashed avocado, salsa de chile morita

DEL MAR 6.50 /EA

EL LUCHADOR g
Lightly battered cod, house-pickled cabbage slaw, crema de habanero, cilantro

AL GOBERNADOR
Wild-caught Pacific shrimp in salsa Anaheim with melted queso Chihuahua & pico de gallo

COMPLEMENTOS

- house pickled jalapeños +2
- salsa macha +2
- choice of frijoles: +2
  - *Puercos* - mayocoba beans, lard, chorizo
  - *Negros* - black beans, roasted poblano

TORTAS 15 /EA

Traditional sandwich of avocado, mayonesa, lettuce, & tomato served on freshly baked pan telera, with a hot chipotle sauce and your choice of taco filling. g

HUARACHES 16 /EA

A 'sandal' of nixtamalized masa fried and topped with frijoles negros, lettuce, avocado salsa de tomate, crema Mexicana, and your choice of any taco filling

MIXTAS 7 /EA

Nixtamalized corn tortilla with melted queso Chihuahua
Add any taco filling +2

QUESADILLAS 10 /EA

Our specialty hand rolled flour tortilla with melted queso Chihuahua g
Add any taco filling +2

POSTRES

MEXICAN FLAN 6
TRES LECHES CAKE .... 8 g

BUÑUELOS DE VIENTO 8
Fried dough dusted in cinnamon sugar, served with goat's milk cajeta (2 per) g

MEZAMARO 12
(contains alcohol)
House mezcal-based Amaro, served chilled

CARAJILLO 15
(cocktail with alcohol)
Espresso, Tequila Reposado, Earl Grey tea, Licor 43

= Vegetarian options g = contains gluten

We accept multiple payments, but do not split checks.
20% Service charge is added on all checks, gracias.

Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.