

## Guacamole

Our Hand-Crushed Classic Guacamole  
Served With House-Made Chips and Pasilla De Oaxaca Salsa ✓ \$14  
Add Blue Cheese, Grapes, Smoked Almonds 🍯 +\$3

# MI-VIDA®

## MENÚ DE COMIDA

LUNCH MENU

### Aperitivos *Appetizers*

ENSALADA PICADA ✓ Jicama, Mango, Apple, Cucumbers, Hearts Of Romaine, Roasted Cashews, Spicy Tamarind Dressing	\$12
TACOS DORADOS Crispy Chicken Tacos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	\$9
SOPA DEL DÍA	\$9

### Para Compartir *To Share*

QUESO FUNDIDO Broiled Chihuahua & Oaxaca Cheeses, Chorizo, Salsa Verde, Hand-Pressed Corn Tortillas	\$11
TATANACHOS 🍯 Crispy Tortillas, Black Beans, Melted Chihuahua & Oaxaca Cheeses, Crispy Ancho Peppers, Pickled Jalapeños, Salsa Verde, Crema, Cilantro {NO MODIFICATIONS PLEASE}	\$13
ALITAS ADOBADAS Adobo-Rubbed Spicy Chicken Wings, Avocado Mousse Dip	\$13

### Mariscos *From The Sea*

CÓCTEL DE CAMARONES Shrimp, Avocado, Red Onion, Cilantro, Spicy Cocktail Sauce, Saltines	\$14
*CEVICHE DE ATÚN Tuna, Chipotle-Orange Marinade, Avocado, Tomato, Orange, Cilantro	\$17
*CEVICHE DE TIRITAS Hamachi, Jalapeño, Red Onion, Toasted Coconut	\$17
EMPANADAS DE MARISCOS Guajillo Masa, Crab & Shrimp Salpicon, Mango-Habanero Salsa	\$14

### Tacos *3/Order*

SERVED WITH BLACK BEANS

PESCADO Crispy Cod, Spicy Mexican Tartar Sauce, Pickled Cabbage, Avocado-Jalapeño Salsa	\$18
CARNITAS Slow-Braised Pork, Chicharrones, Avocado Salsa Verde, Onion, Cilantro	\$16
CARNE Pasilla-Marinaded Skirt Steak, Onion, Cilantro, Spicy Salsa Roja	\$17
HONGOS AL PASTOR ✓ Al Pastor-Marinaded Mushrooms, Onion, Cilantro, Grilled Pineapple, Salsa Verde	\$15
POLLO Grilled Chicken, Poblanos, Chihuahua Cheese, Roasted Tomato Salsa	\$16

### Platos Principales *Mains*

ENCHILADAS DE MOLE NEGRO Braised Brisket, Sesame Seeds, Cotija, Crema	\$19	PESCADO A LA VERACRUZANA Seared Cod, Roasted Tomato Sauce, Olives, Capers, Pickled Jalapeños	\$25
ENCHILADAS SUIZAS Braised Chicken, Chihuahua Cheese	\$17	*CARNE ASADA Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	\$28
ENCHILADAS RANCHERAS 🍯 Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	\$16	*SALMÓN CON CALABACITAS Adobo-Roasted Salmon, Zucchini & Butternut Squash Stew	\$23
QUESABIRRIA (G) Flour Tortilla, Chihuahua Cheese, Slow-Braised Beef Birria	\$18	*ENSALADA CON COTIJA Marinated & Grilled Skirt Steak, Arugula, Romaine, Spinach, Cotija, Roasted Carrots, Avocado, Buttered & Toasted Pecans, Lime-Lemongrass Dressing	\$25
POLLO CHILANGO Half Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites	\$25	*GUAJILLO HAMBURGER (G) Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Sweet Potato Fries, Chipotle Ketchup	\$17
ENSALADA SIMPLE Grilled Marinated Chicken, Iceberg Lettuce, Tomatoes, Red Onion, Blue Cheese-Chile Dressing	\$17	BEYOND BURGER (G) 🍯 Plant-Based Guajillo Burger, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Sweet Potato Fries, Chipotle Ketchup	\$18
PESCADO A LA TALLA \$33 Roasted Whole Butterflied Branzino, Red & Green Adobos, Black Beans, Radishes			



## Sabores de Mexico

### Served Family Style

MINIMUM 2 GUESTS / REQUIRED PARTIES OF 7-9  
{must be ordered for the entire table}  
\$28 ADULTS | \$14 CHILDREN {12 AND UNDER}

HUEVOS RELLENOS, GUACAMOLE, ENSALADA DE LA CASA  
TACOS DE CARNE, ENCHILADAS SUIZAS  
ARROZ BLANCO, FRIJOLE NEGROS  
CHURROS CON CHOCOLATE

No substitutions please

### Acompañantes *Sides*

PLATANOS FRITOS 🍯 Fried Plantains, Crema, Cotija	\$6	ESQUITES 🍯 Roasted Corn, Chile De Árbol Mayo, Cotija	\$6
ARROZ & FRIJOLE 🍯 Ana's White Rice & Refried Black Beans	\$5	BUDÍN DE ELOTE 🍯 Cornbread	\$5
SWEET POTATO FRIES ✓ Chipotle Ketchup	\$5	ESPÁRRAGOS ✓ Asparagus, Roasted Jalapeños, Lemon Vinaigrette	\$8
CHARRO-BACON BEANS	\$6	BETABELES 🍯 Roasted Red & Yellow Beets, Queso Fresco, Pepitas	\$8
BRICK OVEN VEGGIE DEL DÍA 🍯 \$7			

### Bebidas *Drinks* \$4

MEXICAN COKE TOPO CHICO AGUA FRESCA VIRGIN LOLA

A KNEAD RESTAURANT | SPRING 2022

CULINARY DIRECTOR: ROBERTO SANTIBÁÑEZ  
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SERVICE @ MI-VIDA

A 20% GRATUITY IS CUSTOMARY AND APPROPRIATE.  
PARTIES OF 5+ WILL BE CHARGED A 20% GRATUITY.  
PLEASE, NO MORE THAN 4 CREDIT CARDS PER TABLE.

PLEASE NOTIFY US OF ANY ALLERGIES

🍯 Vegetarian ✓ Vegan (G) Contains Gluten

\*Food items are cooked to order or served raw.  
Consuming raw or undercooked meat, seafood or eggs  
may increase risk of foodborne illness.