

Guacamole

Our Hand-Crushed Classic Guacamole

- Served With House-Made Chips and Pasilla De Oaxaca Salsa ✓ \$14
- With Blue Cheese, Grapes, Smoked Almonds 🍴 \$17
- With Crab & Shrimp Salpicón, Habanero, Cilantro \$22

Botanas Snacks

HUEVOS RELLENOS 🍴 Green Pipian Deviled Eggs	\$1.50 EA.
NARANJAS ENCHILADAS ✓ Chile-Rubbed Oranges	\$4
CHIPS & SALSA ✓ Roasted Tomatillo Salsa	\$5
TAQUITOS DE ATÚN* Miso-Marinated Tuna, Avocado, Fresnos	\$16
BROCHETAS	
✱ Pollo / Agave-Marinated Chicken, Pasilla De Oaxaca, Avocado Salsa Verde	\$10
✱ Carne* / Skirt Steak, Mole Negro, Crispy Shallots, Serranos	\$16
✱ Merluza / Chilean Seabass, Pumpkin Seed Salsa Macha	\$17
EMPANADAS	
✱ Picadillo ✓ / Vegan "Beef" Picadillo, Avocado-Chipotle Salsa	\$11
✱ Queso Con Hongos 🍴 / Mushrooms, Chihuahua Cheese, Tomatillo Quemado Salsa	\$11
✱ Mariscos / Crab & Shrimp Salpicón, Mango-Habanero Salsa	\$15

Fiesta de Botanas

A SELECTION OF OUR MOST POPULAR SNACKS
SERVES 3 \$47 / SERVES 4 +\$14 / SERVES 5 +\$28

TACOS DORADOS, CÓCTEL DE CAMARONES, BROCHETAS DE CARNE, EMPANADAS DE JAIBA, NARANJAS, QUESO FRESCO, CHICHARRONES, PICKLED VEGGIES, HABANERO & AVOCADO SALSAS

No substitutions please

Aperitivos Appetizers

QUESO FUNDIDO Broiled Chihuahua Cheese, Chorizo, Salsa Verde, Corn Tortillas	\$12
TATANACHOS 🍴 Crispy Tortillas, Black Beans, Melted Chihuahua Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro	\$15
ALITAS ADOBADAS Adobo-Rubbed Spicy Chicken Wings, Avocado Mousse Dip	\$13
ZARAPE DE PATO Slow-Braised Duck, Layered Corn Tortillas, Spicy Roasted Habanero Cream	\$15
TACOS DORADOS Chicken Taquitos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema Cotija	\$10
ENSALADA PICADA ✓ Jicama, Mango, Apple, Cucumbers, Romaine, Roasted Cashews, Spicy Tamarind Dressing	\$14
QUESABIRRIA (G) Flour Tortilla, Chihuahua Cheese, Slow-Braised Beef Birria	\$13
SOPA DEL DÍA Shrimp, Avocado, Cilantro, Cocktail Sauce, Saltines	\$10
CÓCTEL DE CAMARONES Shrimp, Avocado, Cilantro, Cocktail Sauce, Saltines	\$17
CRUDO* Raw Hamachi, Miso, Soy, Serranos, Fresnos	\$14
CEVICHES	
✱ Tiritas* / Raw Hamachi, Jalapeño, Toasted Coconut	\$18
✱ Atún* / Raw Tuna, Chipotle, Orange, Avocado	\$18

Tacos 3/Order

SERVED WITH BLACK BEANS

PESCADO Crispy Cod, Spicy Mexican Tartar Sauce, Slaw, Avocado Salsa	\$20
CARNITAS Slow-Braised Pork, Chicharrones, Avocado Salsa Verde, Onion, Cilantro	\$18
CARNE Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja	\$20
HONGOS AL PASTOR ✓ Achiote-Marinated Mushrooms, Onion, Cilantro, Grilled Pineapple, Salsa Verde	\$17
POLLO Grilled Chicken, Poblanos, Chihuahua Cheese, Salsa Roja	\$19

MI-VIDA®

DINNER

Platos Principales Mains

BIRRIA Slow-Braised Beef Short Rib, Spicy Guajillo Broth, Corn Tortillas	\$29
ENCHILADAS DE MOLE NEGRO Braised Brisket, Sesame Seeds, Cotija, Crema	\$23
SALMÓN EN SALSA DE PIÑA* Ancho-Pineapple Sauce, Fingerling Potatoes, Pineapple-Pico	\$27
GUAJILLO HAMBURGER* (G) Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	\$19
ENCHILADAS RANCHERAS 🍴 Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	\$19
PESCADO A LA VERACRUZANA Seared Cod, Roasted Tomato Sauce, Olives, Capers, Pickled Jalapeños	\$28
ENCHILADAS SUIZAS Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce	\$22
CARNE ASADA* Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	\$32
PESCADO A LA TALLA Roasted Whole Butterflied Branzino, Red & Green Adobos, Black Beans	\$36
CHAMORRO Slow-Cooked Pork Shank, Creamy Spinach, Pickled Jalapeños, Corn Tortillas	\$29
RIBEYE NORTEÑO* (G) Grilled & Sliced Ribeye, Melted Chihuahua Cheese, Pinto Beans, Molcajete Salsa, Flour Tortillas	\$49
POLLO CHILANGO Half Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites	\$28
BEYOND BURGER 🍴 (G) Beyond "Beef", Brioche Bun, Pico, Avocado, Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	\$20

Sabores de Mexico



Served Family Style

MINIMUM 2 GUESTS / REQUIRED FOR PARTIES OF 7-9
\$43 ADULTS | \$21 CHILDREN {12 AND UNDER}
must be ordered for the entire table

NARANJAS, GUACAMOLE, CÓCTEL DE CAMARONES, QUESO FUNDIDO, TACOS DE PESCADO, CARNE ASADA*, ENCHILADAS SUIZAS, ARROZ BLANCO, FRIJOLES NEGROS, CHURROS

No substitutions please

Acompañantes Sides

PLÁTANOS FRITOS 🍴 Fried Plantains, Crema, Cotija	\$6	COLIFLOR ✓ Roasted Cauliflower, Baby Carrots, Pistachio Pipian	\$7
BUDÍN DE ELOTE 🍴 Cornbread	\$5	CHARRO-BACON BEANS	\$6
SWEET POTATO FRIES ✓ Chipotle Ketchup	\$5	ESQUITES 🍴 Roasted Corn, Chile De Árbol Mayo, Cotija	\$7
COLECITAS Roasted Brussel Sprouts, Serrano, Bacon, Sugared Pecans, Pickled Fresnos	\$8	ARROZ & FRIJOLES 🍴 Ana's White Rice & Refried Black Beans	\$5
BRICK OVEN VEGGIE DEL DÍA 🍴	\$8		

A **KNEAD** RESTAURANT
.....
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, especially if you have certain medical conditions.