

## 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 🍴<br>Green Pipian Deviled Eggs                              | \$1.50 EA. |
| NARANJAS ENCHILADAS ✓<br>Chile-Rubbed Oranges                               | \$4        |
| CHIPS & SALSA ✓<br>Roasted Tomatillo Salsa                                  | \$5        |
| TAQUITOS DE ATÚN*<br>Miso-Marinated Tuna, Avocado, Fresnos                  | \$15       |
| BROCHETAS                                                                   |            |
| ✦ Pollo / Agave-Marinated Chicken, Pasilla De Oaxaca, Avocado Salsa Verde   | \$9        |
| ✦ Carne* / Skirt Steak, Mole Negro, Crispy Shallots, Serranos               | \$15       |
| ✦ Merluza / Chilean Seabass, Pumpkin Seed Salsa Macha                       | \$16       |
| EMPANADAS                                                                   |            |
| ✦ Picadillo ✓ / Vegan "Beef" Picadillo, Avocado-Chipotle Salsa              | \$10       |
| ✦ Queso Con Hongos 🍴 / Mushrooms, Chihuahua Cheese, Tomatillo Quemado Salsa | \$10       |
| ✦ Mariscos / Crab & Shrimp Salpicón, Mango-Habanero Salsa                   | \$14       |

## 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<br>Broiled Chihuahua Cheese, Chorizo, Salsa Verde, Corn Tortillas                                         | \$12 |
| TATANACHOS 🍴<br>Crispy Tortillas, Black Beans, Melted Chihuahua Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro | \$14 |
| ALITAS ADOBADAS<br>Adobo-Rubbed Spicy Chicken Wings, Avocado Mousse Dip                                                 | \$13 |
| TACOS DORADOS<br>Chicken Taquitos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema Cotija                           | \$9  |
| ENSALADA PICADA ✓<br>Jicama, Mango, Apple, Cucumbers, Romaine, Roasted Cashews, Spicy Tamarind Dressing                 | \$12 |
| SOPA DEL DÍA                                                                                                            | \$9  |
| CÓCTEL DE CAMARONES<br>Shrimp, Avocado, Cilantro, Cocktail Sauce, Saltines                                              | \$15 |
| CRUDO*<br>Raw Hamachi, Miso, Soy, Serranos, Fresnos                                                                     | \$14 |
| CEVICHES                                                                                                                |      |
| ✦ Tiritas* / Raw Hamachi, Jalapeño, Toasted Coconut                                                                     | \$16 |
| ✦ Atún* / Raw Tuna, Chipotle, Orange, Avocado                                                                           | \$16 |

## Tacos 3/Order

SERVED WITH BLACK BEANS

|                                                                                                    |      |
|----------------------------------------------------------------------------------------------------|------|
| PESCADO<br>Crispy Cod, Spicy Mexican Tartar Sauce, Slaw, Avocado Salsa                             | \$18 |
| CARNITAS<br>Slow-Braised Pork, Chicharrones, Avocado Salsa Verde, Onion, Cilantro                  | \$16 |
| CARNE<br>Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja                                | \$18 |
| HONGOS AL PASTOR ✓<br>Achiote-Marinated Mushrooms, Onion, Cilantro, Grilled Pineapple, Salsa Verde | \$15 |
| POLLO<br>Grilled Chicken, Poblano, Chihuahua Cheese, Salsa Roja                                    | \$16 |

# MI-VIDA®

## LUNCH

## Platos Principales Mains

|                                                                                                                                                     |      |
|-----------------------------------------------------------------------------------------------------------------------------------------------------|------|
| ENCHILADAS SUIZAS<br>Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce                                                                      | \$17 |
| QUESABIRRIA (G)<br>Flour Tortilla, Chihuahua Cheese, Slow-Braised Beef Birria                                                                       | \$18 |
| ENSALADA SIMPLE<br>Grilled Marinated Chicken, Iceberg Lettuce, Tomatoes, Red Onion, Blue Cheese-Chile Dressing                                      | \$17 |
| ENCHILADAS DE MOLE NEGRO<br>Braised Brisket, Sesame Seeds, Cotija, Crema                                                                            | \$19 |
| SALMÓN EN SALSA DE PIÑA*<br>Ancho-Pineapple Sauce, Fingerling Potatoes, Pineapple-Pico                                                              | \$26 |
| GUAJILLO HAMBURGER* (G)<br>Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup | \$18 |
| ENCHILADAS RANCHERAS 🍴<br>Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema                                                               | \$16 |
| PESCADO A LA VERACRUZANA<br>Seared Cod, Roasted Tomato Sauce, Olives, Capers, Pickled Jalapeños                                                     | \$25 |
| CARNE ASADA*<br>Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos                                                                         | \$28 |
| PESCADO A LA TALLA<br>Roasted Whole Butterflied Branzino, Red & Green Adobos, Black Beans                                                           | \$34 |
| ENSALADA CON COTIJA*<br>Marinated & Grilled Skirt Steak, Cotija Cheese, Strawberries, Mangos, Avocado, Pecans, Lime-Lemongrass Dressing             | \$27 |
| POLLO CHILANGO<br>Half Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites                                             | \$25 |
| BEYOND BURGER 🍴 (G)<br>Beyond "Beef", Brioche Bun, Pico, Avocado, Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup                         | \$19 |

## Sabores de Mexico

### Served Family Style

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

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

No substitutions please

## Acompañantes Sides

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

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.