

MI·VIDA®

Restaurant Week

SERVED FAMILY-STYLE / MINIMUM 2 GUESTS
must be ordered for the entire table

JAN 15-21 | BRUNCH, \$25 PER GUEST

Para Comenzar To Start

HUEVOS RELLENOS

Green Pipian Deviled Eggs

GUACAMOLE ✓

Our Hand-Crushed Classic Guacamole

Served With House-Made Chips and Pasilla De Oaxaca Salsa

Especiales

PAN FRANCES (G)

Banana Custard French Toast, Whipped Cream,
Piloncillo Syrup, Candied Pecans

HUEVOS CON MOLE*

Poached Eggs, Pork Carnitas, Sopas, Mole, Crema, Cotija Cheese,
Pickled Red Onions

CHILAQUILES CON JAMÓN Y HUEVOS

Tortilla Chips, Spicy-Smoky Tomatillo Sauce, Ham,
Scrambled Eggs, Crema, Queso Fresco, Onion, Cilantro

Acompañantes Sides

PLÁTANOS FRITOS

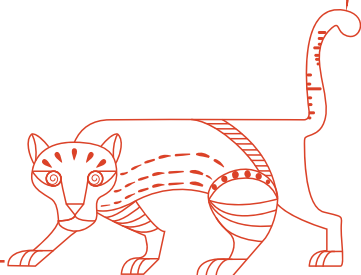
Fried Plantains, Crema, Cotija

Postre Dessert

FLAN DE ESPRESSO

 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.



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Para Comenzar To Start

HUEVOS RELLENOS 🍴

Green Pipian Deviled Eggs

GUACAMOLE ✓

Our Hand-Crushed Classic Guacamole
Served With House-Made Chips and Pasilla De Oaxaca Salsa

ENSALADA DE LA CASA 🍴

Iceberg Lettuce, Tomatoes, Red Onion, Blue Cheese-Chile Dressing

Especiales

TACOS DE CARNE*

Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja

ENCHILADAS SUIZAS

Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce

SALMÓN MANCHAMANTELES*

Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico

Acompañantes Sides

ARROZ & FRIJOLES 🍴

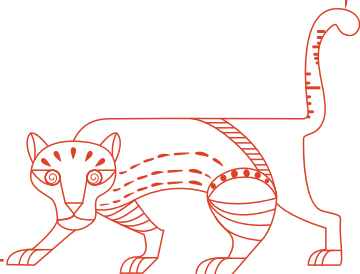
Ana's White Rice & Refried Black Beans

Postre Dessert

FLAN DE ESPRESSO 🍴

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MI·VIDA[®]

Restaurant Week

SERVED FAMILY-STYLE / MINIMUM 2 GUESTS
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JAN 15-21 | DINNER, \$40 PER GUEST

Para Comenzar To Start

NARANJAS ENCHILADAS ✓

Chile-Rubbed Oranges

GUACAMOLE ✓

Our Hand-Crushed Classic Guacamole
Served With House-Made Chips and Pasilla De Oaxaca Salsa

CÓCTEL DE CAMARONES

Shrimp, Avocado, Cilantro, Cocktail Sauce (Saltines Upon Request)

QUESO FUNDIDO

Broiled Chihuahua Cheese, Chorizo, Salsa Verde, Corn Tortillas

Especiales

TACOS DE PESCADO

Crispy Cod, Spicy Mexican Tartar Sauce, Slaw, Avocado Salsa

TACOS DE CARNE*

Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja

ENCHILADAS SUIZAS

Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce

SALMÓN MANCHAMANTELES*

Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico

Acompañantes Sides

ARROZ & FRIJOLES 🍃

Ana's White Rice & Refried Black Beans

Postre Dessert

FLAN DE ESPRESSO 🍃

🍃 Vegetarian ✓ Vegan (G) Contains Gluten

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