

Botanas Snacks		
HUEVOS RELLENOS 🍳 Green Pipian Deviled Eggs		\$1.75 EA.
NARANJAS ENCHILADAS ✓ Chile-Rubbed Oranges		\$4.25
CHIPS & SALSA ✓ Roasted Tomatillo Salsa		\$5.25
TAQUITOS DE ATÚN* Miso-Marinated Tuna, Avocado, Fresnos		\$15.50
BROCHETAS		
✳️ Pollo / Agave-Marinated Chicken, Pasilla De Oaxaca, Avocado Salsa Verde	\$9.25	
✳️ Camarones / Shrimp, Pumpkin Seed Salsa Macha	\$11.50	
✳️ Carne* / Skirt Steak, Mole Negro, Crispy Shallots, Serranos (Mole Is Made With Peanuts)	\$16.50	
EMPANADAS		
✳️ Picadillo ✓ / Vegan “Beef” Picadillo, Avocado-Chipotle Salsa	\$11.50	
✳️ Queso Con Hongos 🍄 / Mushrooms, Chihuahua Cheese, Tomatillo Quemado Salsa	\$11.50	
✳️ Mariscos / Crab & Shrimp Salpicón, Mango-Habanero Salsa	\$16.50	
No substitutions please		
Aperitivos Appetizers		
QUESO FUNDIDO Broiled Chihuahua Cheese, Chorizo, Salsa Verde, Corn Tortillas		\$13.50
TATANACHOS 🍳 Crispy Tortillas, Black Beans, Melted Chihuahua Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro		\$16.50
ALITAS ADOBADAS Adobo-Rubbed Spicy Chicken Wings, Avocado Mousse Dip		\$13.50
ZARAPE DE PATO Slow-Braised Duck, Layered Corn Tortillas, Spicy Roasted Habanero Cream		\$16.50
TACOS DORADOS Chicken Taquitos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija		\$10.50
ENSALADA PICADA ✓ Jicama, Mango, Apple, Cucumbers, Romaine, Roasted Cashews, Spicy Tamarind Dressing		\$14.50
QUESABIRRIA (G) Flour Tortilla, Chihuahua Cheese, Slow-Braised Beef Birria		\$13.50
SOPA DEL DÍA CÓCTEL DE CAMARONES Shrimp, Avocado, Cilantro, Cocktail Sauce (Saltines Upon Request)		\$10.50 \$19.50
CRUDO* Tuna, Miso, Soy, Serranos, Fresnos		\$14.50
CEVICHEs		
✳️ Tiritas* / Yellowtail, Jalapeño, Toasted Coconut	\$18.50	
✳️ Atún* / Tuna, Chipotle, Orange, Avocado	\$18.50	

MI-VIDA® DINNER		
Guacamole		
Our Hand-Crushed Classic Guacamole		
✳️ Served With House-Made Chips and Pasilla De Oaxaca Salsa ✓	\$14.50	
✳️ With Blue Cheese, Grapes, Smoked Almonds 🍷	\$17.50	
✳️ With Crab & Shrimp Salpicón, Habanero, Cilantro	\$22.75	
Platos Principales Mains		
BIRRIA Slow-Braised Beef Short Rib, Spicy Guajillo Broth, Corn Tortillas		\$29.75
ENCHILADAS DE MOLE NEGRO Braised Brisket, Sesame Seeds, Cotija, Crema (Mole Is Made With Peanuts)		\$23.75
SALMÓN MANCHAMANTELES* Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico		\$27.75
GUAJILLO HAMBURGER* (G) Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup		\$19.50
ENCHILADAS RANCHERAS 🍳 Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema		\$19.50
PESCADO A LA VERACRUZANA Seared Cod, Roasted Tomato Sauce, Olives, Capers, Pickled Jalapeños		\$28.75
ENCHILADAS SUIZAS Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce		\$22.75
CARNE ASADA* Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos		\$37.00
PESCADO A LA TALLA Roasted Whole Butterflied Branzino, Red & Green Adobos, Black Beans		\$45.00
CHAMORRO Slow-Cooked Pork Shank, Creamy Spinach, Pickled Jalapeños, Corn Tortillas		\$29.75
RIBEYE NORTEÑO* (G) Grilled & Sliced Ribeye, Melted Chihuahua Cheese, Pinto Beans, Molcajete Salsa, Flour Tortillas		\$50.00
POLLO CHILANGO Half Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites		\$28.75
BEYOND BURGER 🍳 (G) Beyond “Beef”, Brioche Bun, Pico, Avocado, Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup		\$21.75
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.		
A KNEAD RESTAURANT CULINARY DIRECTOR: ROBERTO SANTIBAÑEZ FOLLOW US 📷 📺 /MIVIDAMEXICO		

Tacos 3/Order		
SERVED WITH BLACK BEANS		
PESCADO Crispy Cod, Spicy Mexican Tartar Sauce, Slaw, Avocado Salsa		\$20.75
CARNITAS Slow-Braised Pork, Chicharrones, Onion, Cilantro, Avocado Salsa Verde		\$18.50
CARNE Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja		\$20.75
HONGOS AL PASTOR ✓ Achiote-Marinated Mushrooms, Onion, Cilantro, Grilled Pineapple, Salsa Verde		\$17.50
POLLO Grilled Chicken, Poblanos, Chihuahua Cheese, Salsa Roja		\$19.50
No substitutions please		
Sabores de Mexico Served Family Style		
MINIMUM 2 GUESTS / REQUIRED FOR PARTIES OF 7-9 \$44.00 PER ADULT \$22.00 PER CHILD {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 🍳 \$6.25 Fried Plantains, Crema, Cotija	ENSALADA DE CÍTRICOS 🍳 \$7.25 Mixed Citrus, Queso Fresco, Pepita Brittle, Grapes	
BUDÍN DE ELOTE 🍳 \$5.25 Cornbread	SWEET POTATO FRIES ✓ \$5.25 Chipotle Ketchup	
ARROZ & FRIJOLES 🍳 \$5.25 Ana’s White Rice & Refried Black Beans	ESQUITES 🍳 \$7.25 Roasted Corn, Chile De Árbol Mayo, Cotija	
COLECITAS \$8.25 Roasted Brussels Sprouts, Bacon, Sugared Pecans, Pickled Fresnos	CHARRO BEANS ✓ \$6.25	
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.		