

Guacamole

Our Hand-Crushed Classic Guacamole

- Served With House-Made Chips and Pasilla De Oaxaca Salsa ✓ \$15.00
- With Blue Cheese, Grapes, Smoked Almonds 🍯 \$15.50
- With Crab & Shrimp Salpicón, Habanero, Cilantro \$19.00

Botanas Snacks

HUEVOS RELLENOS 🍳 Green Pipián Deviled Eggs	\$1.75 EA.
FRUTAS DE LA CALLE ✓ Jicama, Cucumber, Mango, Oranges, Chamoy, Tajín	\$7.50
CHIPS & SALSA ROJA ✓ Roasted Tomato Salsa	\$5.50
TAQUITOS DE ATÚN* Miso-Marinated Tuna, Avocado, Fresnos	\$14.00
CROQUETAS DE ESQUITES (3) (G) Jalapeño, Bacon, Cotija, Salsa Roja	\$10.50
EMPANADAS (3)	
✳️ Picadillo ✓ / Vegan “Beef” Picadillo, Avocado-Chipotle Salsa	\$11.00
✳️ Queso Con Hongos 🍄 / Mushrooms, Chihuahua Cheese, Tomatillo Quemado Salsa	\$10.00
✳️ Mariscos / Crab & Shrimp Salpicón, Mango-Habanero Salsa	\$16.00

Fiesta de Botanas

A SELECTION OF OUR MOST POPULAR SNACKS
SERVES 3 \$48.00 / SERVES 4 +\$16.00 / SERVES 5 +\$32.00
TACOS DORADOS, CÓCTEL DE CAMARONES, BROCHETAS DE CARNE,
EMPANADAS DE MARISCOS, NARANJAS, QUESO FRESCO, CHICHARRONES,
PICKLED VEGGIES, HABANERO & AVOCADO SALSAS

No substitutions please

Aperitivos Appetizers

QUESO FUNDIDO Broiled Chihuahua Cheese, Chorizo, Salsa Verde, Corn Tortillas	\$13.00
TATANACHOS 🍷 Crispy Tortillas, Black Beans, Melted Chihuahua Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro	\$15.00
ALITAS (3) Ancho-Marinated Spiced Wings, Blue Cheese-Avocado Dip	\$8.00
TACOS DORADOS Chicken Taquitos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	\$11.00
SOPA DE TACOS Crispy Chicken Taquitos, Avocado, Queso Fresco, Salsa Verde, Spicy Chicken Broth	\$9.00
CÓCTEL DE CAMARONES Shrimp, Avocado, Cilantro, Cocktail Sauce (Saltines Upon Request)	\$17.00
JAIBA CON QUESO (G) Jumbo Lump Crab, Poblano Cream, Chihuahua Cheese, Mini Pitas	\$15.00
CEVICHES	
✳️ Aguachile Tropical* / Shrimp, Crab, Mango, Avocado, Cucumber, Lime-Ash Marinade	\$17.00
✳️ Atún* / Tuna, Chipotle, Orange, Avocado	\$17.00

Platos Principales Mains

PAN FRANCÉS 🍷 (G) Banana Custard French Toast, Whipped Cream, Piloncillo Syrup, Candied Pecans	\$16.50
MOLLETES DE AGUACATE* (G) Our Avocado Toast! Chorizo, Cotija, Pickled Onions, Pico De Gallo, Poached Egg	\$16.50
GUAJILLO HAMBURGER* (G) Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	\$18.50
BURRITO TEJANO (G) Flour Tortilla, Scrambled Eggs, Potatoes, Chorizo, Chihuahua Cheese, Tomatillo-Jalapeño Cream Sauce, Cilantro, Pasilla de Oaxaca Salsa	\$18.50
PESCADO FRITO CON PAPAS (G) Dos Equis-Battered Cod, Chile-Lime Fries, Mexican Tartar	\$24.00
HUEVOS RANCHEROS* Over Easy Eggs, Chorizo, Black Beans, Roasted Tomato Salsa, Mixed Greens	\$16.50
CHILAQUILES CON JAMÓN Y HUEVOS Tortilla Chips, Spicy-Smoky Tomatillo Sauce, Ham, Scrambled Eggs, Crema, Queso Fresco, Onion, Cilantro	\$18.50
ENCHILADAS SUIZAS Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce	\$17.50
QUESADILLA DE MOLE VERDE (G) Mole Verde-Braised Chicken, Chihuahua Cheese, Flour Tortilla	\$17.00
ENCHILADAS DE MOLE NEGRO Braised Brisket, Sesame Seeds, Cotija, Crema (Mole Is Made With Peanuts)	\$19.50
SALMÓN MANCHAMANTELES* Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico	\$26.00
ENCHILADAS RANCHERAS 🍷 Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	\$16.50
CARNE ASADA* Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	\$40.00
PESCADO A LA TALLA Whole Roasted Butterflied Branzino, Red & Green Adobos, Black Beans	\$47.00
POLLO CHILANGO Half Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites	\$27.00

Ensaladas Salads

PICADA ✓ Jicama, Mango, Apple, Cucumbers, Romaine, Roasted Cashews, Spicy Tamarind Dressing Add Chicken +\$6 or Steak * +\$10	\$12.50
CÉSAR CON POLLO (G) Bibb Lettuce, Roasted Jalapeño-Caesar Dressing, Croutons	\$17.50
COTIJA* Marinated & Grilled Skirt Steak, Cotija Cheese, Strawberries, Mangos, Avocado, Pecans, Lime-Lemongrass Dressing	\$30.00

A **KNEAD** RESTAURANT
.....
CULINARY DIRECTOR: ROBERTO SANTIBAÑEZ
.....
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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.

MI-VIDA®

BRUNCH

Tacos 3/Order

SERVED WITH BLACK BEANS

POLLO Grilled Chicken, Poblanos, Chihuahua Cheese, Salsa Roja	\$16.50
PESCADO Crispy Cod, Spicy Mexican Tartar Sauce, Slaw, Avocado Salsa	\$19.00
CARNITAS Slow-Braised Pork, Chicharrones, Onion, Cilantro, Avocado Salsa Verde	\$16.50
CARNE Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja	\$19.00
CAMARONES Crispy Popcorn Shrimp, Habanero Slaw, Chipotle Mayo, Pico De Gallo	\$20.00
VEGETALES ✓ Smoked Carrots & Cauliflower, Kale, Pickled Red Onions, Pistachio Pipián	\$17.50

Sabores de Mexico



Served Family Style

MINIMUM 2 GUESTS / REQUIRED FOR PARTIES OF 7-9
\$29 PER ADULT | \$14.50 PER CHILD {12 AND UNDER}
must be ordered for the entire table

HUEVOS RELLENOS, GUACAMOLE, PAN FRANCÉS,
MOLLETES DE AGUACATE, PLÁTANOS FRITOS,
CHURROS CON CHOCOLATE

No substitutions please

Acompañantes Sides

PLÁTANOS FRITOS 🍷 Fried Plantains, Crema, Cotija	\$7.00	SWEET POTATO FRIES ✓ Chipotle Ketchup	\$6.00
BUDÍN DE ELOTE 🍷 Cornbread, Salsa Roja, Morita Butter	\$6.00	ESQUITES 🍷 Roasted Corn, Chile De Árbol Mayo, Cotija	\$7.00
ARROZ & FRIJOLES 🍷 Ana's White Rice & Refried Black Beans	\$6.00	ENSALADA DE CITRICOS 🍷 Mixed Citrus, Queso Fresco, Pepita Brittle, Grapes	\$7.00
COLECITAS Roasted Brussels Sprouts, Bacon, Sugared Pecans, Pickled Fresnos	\$8.00	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.