

MI-VIDA®

✧ DINNER ✧

✧ Guacamole ✧

Our Hand-Crushed Guacamole Served with House-Made Tortilla Chips

✧ Classic ✓ \$15.00

✧ With Blue Cheese, Grapes, Smoked Almonds 🍯 \$16.00

✧ With Crab & Shrimp Salpicón, Habanero, Cilantro \$20.00

Botanas Snacks

HUEVOS RELLENOS 🍴 Green Pipián Deviled Eggs	\$2.00 EA.
FRUTAS DE LA CALLE ✓ Mango, Cucumber, Orange, Jicama, Chamoy, Tajín	\$8.00
CHIPS & SALSA ROJA ✓ Medium Spicy Roasted Tomato Salsa	\$5.50
CROQUETAS DE ESQUITES (3) (G) Jalapeño, Bacon, Cotija, Salsa Roja	\$11.50
TACOS DORADOS (2) Chicken Taquitos, Pasilla de Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	\$11.00
EMPANADAS (3)	
✧ Picadillo ✓ / Plant-Based Picadillo, Avocado-Chipotle Salsa	\$12.00
✧ Mariscos / Crab & Shrimp Salpicón, Mango-Habanero Salsa	\$17.00

✧ Un Poco de Todo ✧

A SELECTION OF OUR MOST POPULAR BITES
SERVES 3 \$29.00 / SERVES 4 +\$9 / SERVES 5 +\$18

HUEVOS RELLENOS, CROQUETAS DE ESQUITES,
TACOS DORADOS, EMPANADAS DE PICADILLO,
PORK CHICHARRONES

No substitutions please

Sabores de Mexico

Served Family Style

MINIMUM 2 GUESTS / REQUIRED FOR PARTIES OF 7+
\$45 PER ADULT | \$22.50 PER CHILD {12 AND UNDER}

Must be ordered for the entire table | No substitutions please

FRUTAS DE LA CALLE, GUACAMOLE, QUESO FUNDIDO
EMPANADAS – Choice of Mariscos or Picadillo
TACOS – Choice of Carne, Pollo, or Vegetales
ENCHILADAS – Choice of Suizas or Rancheras

MAIN – Choice of Salmón*, Carne Asada*, or Quesadilla de Vegetales
ARROZ & FRIJOLES, CHURROS

A KNEAD RESTAURANT

CULINARY DIRECTOR: ROBERTO SANTIBAÑEZ

FOLLOW US 📷 📱 /MIVIDAMEXICO

✧ 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.

Platillos Small Plates

Shareable or 2-3 for a Meal

MOLOTES (2) Mashed Plantains, Yucatan Pork, Pickled Onions, Salsa Roja	\$11.50
ROLLOS DE POLLO (4) (G) Chipotle Chicken Spring Rolls, Sweet Guajillo-Tamarind Sauce	\$11.00
ALITAS (3) Ancho-Marinaded Spiced Wings, Blue Cheese-Avocado Dip	\$9.00
TOSTADA DE ATÚN*(G) Cascabel Chile Aioli, Avocado, Serranos, Sesame Seeds	\$13.50
ENSALADA VERDE 🍴 Baby Gem Lettuce, Avocado, Cucumber, Jalapeño Vinaigrette, Salsa Macha Verde, Cornbread Croutons (Made with Pumpkin Seeds & Peanuts)	\$10.00
MICHELADA CON MEJILLONES (G) Michelada-Style Mussels, Lime, Garlic, Tomato, Chamoy, Tajín, Chipotle Butter Baguette	\$16.00
SOPA DE TACOS Spicy Chicken Broth, Crispy Chicken Taquitos, Queso Fresco, Salsa Verde	\$10.00
QUESO FUNDIDO Broiled Chihuahua Cheese, Pork Chorizo, Salsa Verde, Corn Tortillas	\$14.00
JAIBA CON QUESO (G) Jumbo Lump Crab, Poblano Cream, Chihuahua Cheese, Mini Pitas	\$16.00
QUESABIRRIA (G) Slow-Braised Beef Birria, Chihuahua Cheese, Flour Tortilla	\$15.00
AGUACHILE TROPICAL* (G) Shrimp, Crab, Mango, Avocado, Cucumber, Lime-Ash Marinade	\$18.00
AGUACHILE DE ATÚN* Sushi-Grade Raw Tuna, Beets, Dragon Fruit, Hibiscus, Habanero	\$18.00
TATANACHOS Crispy Tortillas, Black Beans, Melted Chihuahua Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro	\$16.50

✧ Enchiladas ✧

RANCHERAS 🍴 Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	\$11.00
SUIZAS Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce	\$12.00
DE MOLE NEGRO Braised Brisket, Sesame Seeds, Cotija, Crema (Mole is Made with Peanuts)	\$12.00
DE JAIBA Spicy Jumbo Lump Crab, Creamy Tomatillo & Ranchera Sauces, Grapefruit	\$18.00

✧ Tacos 2/Order ✧

PESCADO Crispy Cod, Spicy Mexican Tartar, Slaw, Avocado Salsa	\$13.00
COCHINITA Slow-Braised Achiote Pork, Pickled Onions, Spicy Habanero Salsa	\$12.00
CARNE Pasilla-Marinaded Skirt Steak, Onion, Cilantro, Salsa Roja	\$14.00
CAMARONES Crispy Popcorn Shrimp, Habanero Slaw, Chipotle Mayo, Pico De Gallo	\$14.00
POLLO Grilled Chicken, Roasted Poblanos, Chihuahua Cheese, Salsa Roja	\$12.00
VEGETALES ✓ Smoked Carrots, Cauliflower, Kale, Pickled Red Onions, Pistachio Pipián	\$12.00
SMASHBURGER (G) Guajillo Beef, Flour Tortilla, Special Sauce, Cheese, "Pickle" de Gallo	\$12.00

Platos Principales Mains

Traditionally Sized Entrees

BIRRIA Slow-Braised Beef Short Rib, Spicy Guajillo Broth, Corn Tortillas	\$29.00
SALMÓN MANCHAMANTELES* Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico	\$27.00
GUAJILLO HAMBURGER* (G) Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	\$19.50
CARNE ASADA* Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	\$41.00
PESCADO A LA TALLA Whole Roasted Butterflied Branzino, Red & Green Adobos, Black Beans	\$49.00
POLLO CHILANGO Half Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites	\$28.00
PESCADO FRITO CON PAPAS (G) Dos Equis-Battered Cod, Chile-Lime Fries, Spicy Mexican Tartar	\$26.00

Platos Grandes Large Plates

CHAMORRO (serves 1-2) Slow-Cooked Pork Shank, Creamy Spinach, Pickled Jalapeños, Corn Tortillas	\$34.00
COSTILLAS (serves 1-2) Fall-Off-The-Bone Chipotle-BBQ Pork Ribs, Sweet Potato Fries, Cole Slaw, Cornbread	\$42.00
FAJITAS (serves 2) Roasted Peppers, Sautéed Onions, Cornbread, Guacamole, Crema, Pico de Gallo, Flour Tortillas	
Choice of:	
✧ Adobo-Grilled Chicken, Roasted Poblanos	\$42.00
✧ Guajillo Shrimp, Pineapple	\$44.00
✧ Pasilla-Coffee Marinaded Ribeye*	\$79.00
✧ Smoked Carrots, Cauliflower, Kale, Pistachio Pipián 🍴	\$34.00

El Chingón* (serves 2)	\$149.00
Whiskey-Flamed, Grilled 40oz Tomahawk Ribeye, Charred Onions, Chiles Toreados	

Acompañantes Sides

PLÁTANOS FRITOS 🍴 Fried Plantains, Crema, Cotija	\$7.00	SWEET POTATO FRIES ✓ Chipotle Ketchup	\$6.00
ARROZ & FRIJOLES 🍴 Ana's White Rice & Refried Black Beans	\$6.00	ESQUITES 🍴 Roasted Corn, Chile de Árbol Mayo, Cotija	\$7.00
BUDÍN DE ELOTE 🍴 Cornbread, Salsa Roja, Morita Butter	\$6.00	DEL DÍA 🍴 Today's Seasonal Side	\$7.00

COLECITAS 🍴 \$8.00

Brussels Sprouts, Honey-Lime Yogurt, Roasted Peaches, Candied Pecans

PLEASE NOTIFY US OF ANY ALLERGIES

🍴 Vegetarian ✓ Plant-Based (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.