

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 - Queso Con Hongos ➤ / Mushrooms, Chihuahua Cheese, Tomatillo Quemado Salsa	\$11.00 \$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
CARNITAS DE ATÚN Crispy Tuna, Charro Bean Purée, Avocado, Salsa Macha, Tostada	\$21.00
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 - Atún* / Tuna, Chipotle, Orange, Avocado	\$17.00 \$17.00

MI-VIDA®

LUNCH

Platos Principales Mains

MOLLETES DE AGUACATE* (G) Our Avocado Toast! Chorizo, Cotija, Pickled Onions, Pico De Gallo, Poached Egg	\$16.50
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
GUAJILLO HAMBURGER* (G) Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	\$18.50
ENCHILADAS DE MOLE NEGRO Braised Brisket, Sesame Seeds, Cotija, Crema (Mole Is Made With Peanuts)	\$19.50
PESCADO FRITO CON PAPAS (G) Dos Equis-Battered Cod, Chile-Lime Fries, Mexican Tartar	\$24.00
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

FOLLOW US   /MIVIDAMEXICO

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.

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

El Express Express Lunch \$19.99



CHOOSE TWO TACOS,
TWO ENCHILADAS OR ONE OF EACH.
SERVED WITH GUACAMOLE, CHIPS, RICE,
BEANS & SORBET.

No substitutions please

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	ENSALADA DE CITRICOS ➤ Mixed Citrus, Queso Fresco, Pepita Brittle, Grapes	\$7.00
COLECITAS Roasted Brussels Sprouts, Bacon, Sugared Pecans, Pickled Fresnos	\$8.00	ESQUITES ➤ Roasted Corn, Chile De Árbol Mayo, Cotija	\$7.00
BUDÍN DE ELOTE ➤ Cornbread, Salsa Roja, Morita Butter	\$6.00	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.