

MI-VIDA®

BRUNCH

Guacamole

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

✱ Classic ✓ \$15.00

✱ With Blue Cheese, Grapes, Smoked Almonds 🍴 \$15.50

✱ With Crab & Shrimp Salpicón, Habanero, Cilantro \$18.50

Botanas Snacks

HUEVOS RELLENOS 🍴	\$1.75 EA.
Green Pipián Deviled Eggs	
FRUTAS DE LA CALLE ✓	\$7.50
Mango, Cucumber, Orange, Jicama, Chamoy, Tajín	
CHIPS & SALSA ROJA ✓	\$5.50
Medium Spicy Roasted Tomato Salsa	
CROQUETAS DE ESQUITES (3) (G)	\$10.50
Jalapeño, Bacon, Cotija, Salsa Roja	
TACOS DORADOS (2)	\$11.00
Chicken Taquitos, Pasilla de Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	
ALITAS (3)	\$8.00
Ancho-Marinated Spiced Wings, Blue Cheese-Avocado Dip	
EMPANADAS (3)	
✱ Queso Con Hongos 🍴 / Mushrooms, Cheese, Tomatillo Quemado Salsa	\$11.00
✱ Mariscos / Crab & Shrimp Salpicón, Mango-Habanero Salsa	\$16.00

Un Poco de Todo

A SELECTION OF OUR MOST POPULAR BITES
SERVES 3 \$27.00 / SERVES 4 +\$9 / SERVES 5 +\$18

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

No substitutions please

Acompañantes Sides

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

Platillos Small Plates

Shareable or 2-3 for a Meal

MOLOTES (2)	\$10.50
Mashed Plantains, Yucatan Pork, Pickled Onions, Salsa Roja	
ROLLOS DE POLLO (4) (G)	\$10.00
Chipotle Chicken Spring Rolls, Sweet Guajillo-Tamarind Sauce	
TOSTADA DE ATÚN*(G)	\$12.50
Cascabel Chile Aioli, Avocado, Serranos, Sesame Seeds	
ENSALADA VERDE 🍴	\$12.00
Baby Gem Lettuce, Avocado, Cucumber, Jalapeño Vinaigrette, Salsa Macha Verde, Cornbread Croutons (Made with Pumpkin Seeds & Peanuts) Add Chicken +\$7 / Salmon* +\$9 / Steak* +\$10	
MICHELADA CON MEJILLONES (G)	\$15.00
Michelada-Style Mussels, Lime, Garlic, Tomato, Chamoy, Tajín, Chipotle Butter Baguette	
ENSALADA CÉSAR (G)	\$15.00
Bibb Lettuce, Roasted Jalapeño-Caesar Dressing, Croutons Add Chicken +\$7 / Salmon* +\$9 / Steak* +\$10	
COLECITAS 🍴	\$8.00
Brussels Sprouts, Honey-Lime Yogurt, Roasted Peaches, Candied Pecans	
SOPA DE TACOS	\$9.00
Spicy Chicken Broth, Crispy Chicken Taquitos, Queso Fresco, Salsa Verde	
AGUACHILE TROPICAL (G)	\$17.00
Shrimp, Crab, Mango, Avocado, Cucumber, Lime-Ash Marinade	
QUESO FUNDIDO	\$13.00
Broiled Chihuahua Cheese, Pork Chorizo, Salsa Verde, Corn Tortillas	
JAIBA CON QUESO (G)	\$15.00
Jumbo Lump Crab, Poblano Cream, Chihuahua Cheese, Mini Pitas	
AGUACHILE DE ATÚN*	\$17.00
Sushi-Grade Raw Tuna, Beets, Dragon Fruit, Hibiscus, Habanero	
TATANACHOS	\$15.00
Crispy Tortillas, Black Beans, Melted Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro. Add Chicken +\$7 / Steak* +\$10	

Enchiladas

RANCHERAS 🍴	\$10.00
Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	
SUIZAS	\$12.00
Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce	
DE MOLE NEGRO	\$12.00
Braised Brisket, Sesame Seeds, Cotija, Crema (Mole is Made with Peanuts)	
DE JAIBA	\$17.00
Spicy Jumbo Lump Crab, Creamy Tomatillo & Ranchera Sauces, Grapefruit	

Tacos 2/Order

DESAYUNO	\$13.00
Scrambled Eggs, Pork Chorizo, Crispy Potatoes, Chihuahua Cheese, Pico De Gallo	
PESCADO	\$13.75
Crispy Cod, Spicy Mexican Tartar, Slaw, Avocado Salsa	
COCHINITA	\$12.75
Slow-Braised Achiote Pork, Pickled Onions, Spicy Habanero Salsa	
CARNE	\$14.25
Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja	
CAMARONES	\$13.75
Crispy Popcorn Shrimp, Habanero Slaw, Chipotle Mayo, Pico De Gallo	
POLLO	\$11.75
Grilled Chicken, Roasted Poblanos, Chihuahua Cheese, Salsa Roja	
VEGETALES ✓	\$11.25
Smoked Carrots, Cauliflower, Kale, Pickled Red Onions, Pistachio Pipián	
SMASHBURGER (G)	\$12.25
Guajillo Beef, Flour Tortilla, Special Sauce, Cheese, "Pickle" de Gallo	

Platos Principales Mains

Traditionally Sized Entrees

PAN FRANCÉS 🍴 (G)	\$16.50
Banana Custard French Toast, Whipped Cream, Piloncillo Syrup, Candied Pecans	
BURRITO TEJANO (G)	\$18.50
Flour Tortilla, Scrambled Eggs, Potatoes, Chorizo, Chihuahua Cheese, Tomatillo-Jalapeño Cream Sauce, Cilantro, Pasilla de Oaxaca Salsa	
HUEVOS RANCHEROS*	\$16.50
Over Easy Eggs, Chorizo, Black Beans, Roasted Tomato Salsa, Mixed Greens	
CHILAQUILES CON JAMÓN Y HUEVOS	\$18.50
Tortilla Chips, Spicy-Smoky Tomatillo Sauce, Ham, Scrambled Eggs, Crema, Queso Fresco, Onion, Cilantro	
TORTA DE BIRRIA (G)	\$19.00
Beef Birria, Melted Chihuahua Cheese, Toasted Sourdough, Pickled Onions, Habanero Salsa, Consommé Dip, Sweet Potato Fries	
SALMÓN MANCHAMANTELES*	\$26.00
Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico	
GUAJILLO HAMBURGER* (G)	\$18.50
Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	
CARNE ASADA*	\$40.00
Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	
PESCADO A LA TALLA	\$47.00
Whole Roasted Butterflied Branzino, Red & Green Adobos, Black Beans	
POLLO CHILANGO	\$27.00
Half Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites	
PESCADO FRITO CON PAPAS (G)	\$24.00
Dos Equis-Battered Cod, Chile-Lime Fries, Spicy Mexican Tartar	
QUESABIRRIA (G)	\$22.00
Slow-Braised Beef Birria, Chihuahua Cheese, Flour Tortilla	

Fajitas

Serves 1-2

Melted Cheese, Sautéed Peppers & Onions, Cornbread,
Guacamole, Crema, Pico de Gallo, Flour Tortillas

Choice of:

✱ Adobo-Grilled Chicken	\$40.00
✱ Guajillo Shrimp, Pineapple	\$42.00
✱ Pasilla-Coffee Marinated Ribeye*	\$77.00
✱ Smoked Carrots, Cauliflower, Kale, Pistachio Pipián 🍴	\$34.00

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.

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.