

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 \$19.00

Botanas Snacks

HUEVOS RELLENOS 🥑	\$2.00 EA.
Green Pipián Deviled Eggs	
FRUTAS DE LA CALLE ✓	\$8.00
Mango, Cucumber, Orange, Jicama, Chamoy, Tajín	
CHIPS & SALSA ROJA ✓	\$5.50
Medium Spicy Roasted Tomato Salsa	
CROQUETAS DE ESQUITES (3) (G)	\$11.50
Jalapeño, Bacon, Cotija, Salsa Roja	
TACOS DORADOS (2)	\$11.00
Chicken Taquitos, Pasilla de Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	
ALITAS (3)	\$9.00
Ancho-Marinated Spiced Wings, Blue Cheese-Avocado Dip	
EMPANADAS (3)	
✳ Queso Con Hongos 🥑 / Mushrooms, Cheese, Tomatillo Quemado 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 MARISCOS, 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

SELECT ONE OF EACH BELOW:

EMPANADAS – Mariscos or Queso Con Hongos

TACOS – Carne, Pollo, or Vegetales

ENCHILADAS – Suizas or Rancheras

MAIN – Salmón*, Carne Asada*, or Quesadilla de Vegetales

ARROZ & FRIJOLE, 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)	\$11.50
Mashed Plantains, Yucatan Pork, Pickled Onions, Salsa Roja	
ROLLOS DE POLLO (4) (G)	\$11.00
Chipotle Chicken Spring Rolls, Sweet Guajillo-Tamarind Sauce	
TOSTADA DE ATÚN*(G)	\$13.50
Cascabel Chile Aioli, Avocado, Serranos, Sesame Seeds	
ENSALADA VERDE 🥑	\$13.00
Baby Gem Lettuce, Avocado, Cucumber, Jalapeño Vinaigrette, Salsa Macha Verde, Cornbread Croutons (Made with Pumpkin Seeds & Peanuts)	
MICHELADA CON MEJILLONES (G)	\$16.00
Michelada-Style Mussels, Lime, Garlic, Tomato, Chamoy, Tajín, Chipotle Butter Baguette	
SOPA DE TACOS	\$10.00
Spicy Chicken Broth, Crispy Chicken Taquitos, Queso Fresco, Salsa Verde	
COLECITAS 🥑	\$8.00
Brussels Sprouts, Honey-Lime Yogurt, Roasted Peaches, Candied Pecans	
AGUACHILE TROPICAL* (G)	\$18.00
Shrimp, Crab, Mango, Avocado, Cucumber, Lime-Ash Marinade	
QUESO FUNDIDO	\$14.00
Broiled Chihuahua Cheese, Pork Chorizo, Salsa Verde, Corn Tortillas	
JAIBA CON QUESO (G)	\$16.00
Jumbo Lump Crab, Poblano Cream, Chihuahua Cheese, Mini Pitas	
QUESABIRRIA (G)	\$15.00
Slow-Braised Beef Birria, Chihuahua Cheese, Flour Tortilla	
AGUACHILE DE ATÚN*	\$18.00
Sushi-Grade Raw Tuna, Beets, Dragon Fruit, Hibiscus, Habanero	
TATANACHOS	\$16.50
Crispy Tortillas, Black Beans, Melted Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro	

Enchiladas

RANCHERAS 🥑	\$11.00
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	\$18.00
Spicy Jumbo Lump Crab, Creamy Tomatillo & Ranchera Sauces, Grapefruit	

Tacos 2/Order

PESCADO	\$14.75
Crispy Cod, Spicy Mexican Tartar, Slaw, Avocado Salsa	
COCHINITA	\$13.75
Slow-Braised Achiote Pork, Pickled Onions, Spicy Habanero Salsa	
CARNE	\$15.25
Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja	
CAMARONES	\$14.75
Crispy Popcorn Shrimp, Habanero Slaw, Chipotle Mayo, Pico De Gallo	
POLLO	\$12.75
Grilled Chicken, Roasted Poblanos, Chihuahua Cheese, Salsa Roja	
VEGETALES ✓	\$12.25
Smoked Carrots, Cauliflower, Kale, Pickled Red Onions, Pistachio Pipián	
SMASHBURGER (G)	\$13.25
Guajillo Beef, Flour Tortilla, Special Sauce, Cheese, "Pickle" de Gallo	

Platos Principales Mains

Traditionally Sized Entrees

BIRRIA	\$29.00
Slow-Braised Beef Short Rib, Spicy Guajillo Broth, Corn Tortillas	
SALMÓN MANCHAMANTELES*	\$27.00
Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico	
GUAJILLO HAMBURGER* (G)	\$19.50
Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	
CARNE ASADA*	\$41.00
Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	
PESCADO A LA TALLA	\$49.00
Whole Roasted Butterflied Branzino, Red & Green Adobos, Black Beans	
POLLO CHILANGO	\$28.00
Half Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites	
PESCADO FRITO CON PAPAS (G)	\$26.00
Dos Equis-Battered Cod, Chile-Lime Fries, Spicy Mexican Tartar	
CHAMORRO	\$34.00
Slow-Cooked Pork Shank, Creamy Spinach, Pickled Jalapeños, Corn Tortillas	
COSTILLAS (serves 1-2)	\$38.00
Fall-Off-The-Bone Chipotle-BBQ Pork Ribs, Sweet Potato Fries, Cole Slaw, Cornbread	

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

Fajitas

Serves 1-2

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

Choice of:

✳ Adobo-Grilled Chicken	\$42.00
✳ Guajillo Shrimp, Pineapple	\$44.00
✳ Pasilla-Coffee Marinated Ribeye*	\$79.00
✳ Smoked Carrots, Cauliflower, Kale, Pistachio Pipián 🥑	\$34.00

Acompañantes Sides

PLÁTANOS FRITOS 🥑	\$7.00	SWEET POTATO FRIES ✓	\$6.00
Fried Plantains, Crema, Cotija		Chipotle Ketchup	
ARROZ & FRIJOLE 🥑	\$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		Today's Seasonal Side	

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.