

MI-VIDA®

LUNCH

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

El Express

Express Lunch \$19.99

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

*Enchilada De Jaiba Not Included. No substitutions please.



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

Enchiladas

RANCHERAS 🍴 Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	\$10.00
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	\$17.00

Tacos 2/Order

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

Platos Principales Mains

Traditionally Sized Entrees

TORTA DE BIRRIA (G) Beef Birria, Melted Chihuahua Cheese, Toasted Sourdough, Pickled Onions, Habanero Salsa, Consommé Dip, Sweet Potato Fries	\$19.00
SALMÓN MANCHAMANTELES* Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico	\$26.00
GUAJILLO HAMBURGER* (G) Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	\$18.50
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
PESCADO FRITO CON PAPAS (G) Dos Equis-Battered Cod, Chile-Lime Fries, Spicy Mexican Tartar	\$24.00
QUESABIRRIA (G) Slow-Braised Beef Birria, Chihuahua Cheese, Flour Tortilla	\$22.00

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

Acompañantes Sides

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

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.