

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		
TAQUITOS DE ATÚN*		\$15.00
Miso-Marinated Tuna, Avocado, Fresnos		
CROQUETAS DE ESQUITES (3) (G)		\$11.50
Jalapeño, Bacon, Cotija, Salsa Roja		
EMPANADAS (3)		
✳️ Picadillo ✓ / Vegan “Beef” Picadillo, Avocado-Chipotle Salsa		\$12.00
✳️ Queso Con Hongos 🥑 / Mushrooms, Cheese, Tomatillo Quemado Salsa		\$12.00
✳️ Mariscos / Crab & Shrimp Salpicón, Mango-Habanero Salsa		\$17.00

🌺 Fiesta de Botanas 🌺

A SELECTION OF OUR MOST POPULAR SNACKS
SERVES 3 \$50.00 / 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	\$14.00
Broiled Chihuahua Cheese, Pork Chorizo, Salsa Verde, Corn Tortillas	
TATANACHOS 🥑	\$16.50
Crispy Tortillas, Black Beans, Melted Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro	
ALITAS (3)	\$9.00
Ancho-Marinated Spiced Wings, Blue Cheese–Avocado Dip	
ZARAPE DE PATO	\$18.00
Slow-Braised Duck, Layered Corn Tortillas, Spicy Roasted Habanero Cream	
TACOS DORADOS (3)	\$11.00
Chicken Taquitos, Pasilla de Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	
ENSALADA PICADA	\$14.50
Jicama, Mango, Apple, Cucumbers, Romaine, Roasted Cashews, Spicy Tamarind Dressing	
QUESADILLA DE MOLE VERDE (G)	\$14.00
Mole Verde-Braised Chicken, Chihuahua Cheese, Flour Tortilla	
SOPA DEL DÍA	\$10.50
CÓCTEL DE CAMARONES	\$18.00
Shrimp, Avocado, Cilantro, Cocktail Sauce (Saltines Upon Request)	
JAIBA CON QUESO (G)	\$16.00
Jumbo Lump Crab, Poblano Cream, Chihuahua Cheese, Mini Pitas	
AGUACHILE TROPICAL* (G)	\$18.00
Shrimp, Crab, Mango, Avocado, Cucumber, Lime-Ash Marinade	
CEVICHE DE ATÚN* (G)	\$18.50
Tuna, Chipotle, Orange, Avocado	

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

Platos Principales Mains

BIRRIA	\$29.00
Slow-Braised Beef Short Rib, Spicy Guajillo Broth, Corn Tortillas	
ENCHILADAS DE MOLE NEGRO	\$23.75
Braised Brisket, Sesame Seeds, Cotija, Crema (Mole Is Made With Peanuts)	
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	
ENCHILADAS RANCHERAS 🥑	\$19.50
Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	
PASTA CON CAMARONES Y CHORIZO (G)	\$31.00
Shrimp, Pork Chorizo, Spaghetti, Serrano, Tequila-Crema	
ENCHILADAS SUIZAS	\$22.75
Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce	
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	
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	
MAR Y TIERRA*	\$58.00
Filet Medallions, Jumbo Lump Crab & Cheese Enchiladas, Chipotle Butter	
POLLO CHILANGO	\$28.00
Half Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites	
COSTILLAS (serves 1-2)	\$38.00
Fall-Off-The-Bone Chipotle–BBQ Pork Ribs, Sweet Potato Fries, Cole Slaw, Cornbread	

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

PESCADO	\$21.00
Crispy Cod, Spicy Mexican Tartar, Slaw, Avocado Salsa	
CARNITAS	\$18.50
Slow-Braised Pork, Chicharrones, Onion, Cilantro, Avocado Salsa Verde	
CARNE	\$21.00
Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja	
CAMARONES	\$21.00
Crispy Popcorn Shrimp, Habanero Slaw, Chipotle Mayo, Pico De Gallo	
POLLO	\$19.50
Grilled Chicken, Roasted Poblanos, Chihuahua Cheese, Salsa Roja	
VEGETALES ✓	\$18.50
Smoked Carrots, Cauliflower, Kale, Pickled Red Onions, Pistachio Pipián	

Sabores de Mexico



Served Family Style

MINIMUM 2 GUESTS / REQUIRED FOR PARTIES OF 7+

\$45 PER ADULT | \$22 PER CHILD {12 AND UNDER}

must be ordered for the entire table

NARANJAS, GUACAMOLE, CÓCTEL DE CAMARONES,
QUESO FUNDIDO, TACOS DE PESCADO, CARNE ASADA*,
ENCHILADAS SUIZAS, ARROZ BLANCO, FRIJOLES NEGROS,
CHURROS

No substitutions please

Acompañantes Sides

PLÁTANOS FRITOS 🥑	\$7.00	SWEET POTATO FRIES ✓	\$6.00
Fried Plantains, Crema, Cotija		Chipotle Ketchup	
BUDÍN DE ELOTE 🥑	\$6.00	ENSALADA DE CÍTRICOS 🥑	\$7.00
Cornbread, Salsa Roja, Morita Butter		Mixed Citrus, Queso Fresco, Pepita Brittle, Grapes	
ARROZ & FRIJOLES 🥑	\$6.00	ESQUITES 🥑	\$7.00
Ana’s White Rice & Refried Black Beans		Roasted Corn, Chile De Árbol Mayo, Cotija	
COLECITAS	\$8.00	CHARRO BEANS ✓	\$6.25
Roasted Brussels Sprouts, Bacon, Sugared Pecans, Pickled Fresnos			

🌺 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.