

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
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	\$11.00
✳ Queso Con Hongos 🍴 / Mushrooms, Cheese, Tomatillo Quemado Salsa	\$11.00
✳ 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, Pork Chorizo, Salsa Verde, Corn Tortillas	\$13.00
TATANACHOS 🍴 Crispy Tortillas, Black Beans, Melted Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro. Add Chicken +\$7 / Steak* +\$10	\$15.00
ALITAS (3) Ancho-Marinated Spiced Wings, Blue Cheese-Avocado Dip	\$8.00
TACOS DORADOS (3) Chicken Taquitos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	\$11.00
SOPA DEL DÍA	\$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
AGUACHILE TROPICAL* (G) Shrimp, Crab, Mango, Avocado, Cucumber, Lime-Ash Marinade	\$17.00
CEVICHE DE ATÚN* (G) Tuna, Chipotle, Orange, Avocado	\$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

Tacos 3/Order

SERVED WITH BLACK BEANS

POLLO Grilled Chicken, Roasted Poblanos, Chihuahua Cheese, Salsa Roja	\$16.50
PESCADO Crispy Cod, Spicy Mexican Tartar, 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

A **KNEAD** RESTAURANT
.....
CULINARY DIRECTOR: ROBERTO SANTIBAÑEZ
.....
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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.

✳ 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.