

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

NARANJAS ENCHILADAS ✓ \$5.00
Chile-Rubbed Oranges

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



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

ROLLOS DE POLLO (4) (G) \$10.00
Chipotle Chicken Spring Rolls, Sweet Guajillo-Tamarind Sauce

ENSALADA VERDE 🍃 \$12.00
Baby Gem Lettuce, Avocado, Cucumber, Queso Fresco, Jalapeño Vinaigrette,
Salsa Macha Verde, Cornbread Croutons (Made with Pumpkin Seeds & Peanuts)
Add Chicken +\$7 / Salmon* +\$9 / Steak* +\$10

ENSALADA CÉSAR (G) \$15.00
Bibb Lettuce, Roasted Jalapeño-Caesar Dressing, Croutons
Add Chicken +\$7 / Salmon* +\$9 / Steak* +\$10

SOPA DE TACOS \$9.00
Spicy Chicken Broth, Crispy Chicken Taquitos, Queso Fresco, Salsa Verde

COLECITAS 🍷 \$8.00
Brussels Sprouts, Honey-Lime Yogurt, Seasonal Fruit, Candied Pecans

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

2/Order

RANCHERAS 🍲 \$13.99
Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema

SUIZAS \$13.99
Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce

DE MOLE NEGRO \$15.99
Braised Brisket, Sesame Seeds, Cotija, Crema (Mole is Made with Peanuts)

DE JAIBA \$19.99
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

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 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

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 🍷 \$7.00 SWEET POTATO FRIES ✓ \$6.00
Fried Plantains, Crema, Cotija Chipotle Ketchup

ARROZ & FRIJOLES 🍷 \$6.00 ESQUITES 🍷 \$7.00
Ana's White Rice Roasted Corn, Chile de Árbol Mayo,
& Refried Black Beans Cotija

BUDÍN DE ELOTE 🍷 \$6.00
Cornbread, Salsa Roja, Morita Butter

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.