

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 🍴 Green Pipián Deviled Eggs	\$2.00 EA.
NARANJAS ENCHILADAS ✓ Chile-Rubbed Oranges	\$5.00
CHIPS & SALSA ROJA ✓ Medium Spicy Roasted Tomato Salsa	\$5.50
CROQUETAS DE ESQUITES (3) (G) Jalapeño, Bacon, Cotija, Salsa Roja	\$11.50
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	\$9.00
EMPANADAS (3) * Queso Con Hongos 🍴 / Mushrooms, Cheese, Tomatillo Quemado Salsa * Mariscos / Crab & Shrimp Salpicón, Mango-Habanero Salsa	\$12.00 \$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

NARANJAS ENCHILADAS, 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 & FRIJOLES, CHURROS

Platillos Small Plates

Shareable or 2-3 for a Meal

ROLLOS DE POLLO (4) (G) Chipotle Chicken Spring Rolls, Sweet Guajillo-Tamarind Sauce	\$11.00
ENSALADA VERDE 🍴 Baby Gem Lettuce, Avocado, Cucumber, Queso Fresco, Jalapeño Vinaigrette, Salsa Macha Verde, Cornbread Croutons (Made with Pumpkin Seeds & Peanuts)	\$13.00
SOPA DE TACOS Spicy Chicken Broth, Crispy Chicken Taquitos, Queso Fresco, Salsa Verde	\$10.00
COLECITAS 🍴 Brussels Sprouts, Honey-Lime Yogurt, Seasonal Fruit, Candied Pecans	\$8.00
AGUACHILE TROPICAL* (G) Shrimp, Crab, Mango, Avocado, Cucumber, Lime-Ash Marinade	\$18.00
QUESO FUNDIDO Broiled Chihuahua Cheese, Pork Chorizo, Salsa Verde, Corn Tortillas	\$14.00
JAIBA CON QUESO (G) Jumbo Lump Crab, Poblano Cream, Chihuahua Cheese, Mini Pitas	\$16.00
QUESABIRRIA (G) Slow-Braised Beef Birria, Chihuahua Cheese, Flour Tortilla	\$15.00
AGUACHILE DE ATÚN* Sushi-Grade Raw Tuna, Beets, Dragon Fruit, Hibiscus, Habanero	\$18.00
TATANACHOS Crispy Tortillas, Black Beans, Melted Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro	\$16.50

Enchiladas

2/Order

RANCHERAS 🍴 Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	\$15.99
SUIZAS Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce	\$16.99
DE MOLE NEGRO Braised Brisket, Sesame Seeds, Cotija, Crema (Mole is Made with Peanuts)	\$17.99
DE JAIBA Spicy Jumbo Lump Crab, Creamy Tomatillo & Ranchera Sauces, Grapefruit	\$21.99

Tacos

2/Order

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

Platos Principales Mains

Traditionally Sized Entrees

BIRRIA Slow-Braised Beef Short Rib, Spicy Guajillo Broth, Corn Tortillas	\$29.00
SALMÓN MANCHAMANTELES* Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico	\$27.00
GUAJILLO HAMBURGER* (G) Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	\$19.50
CARNE ASADA* Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	\$41.00
PESCADO FRITO CON PAPAS (G) Dos Equis-Battered Cod, Chile-Lime Fries, Spicy Mexican Tartar	\$26.00
CHAMORRO (Limited Availability) Slow-Cooked Pork Shank, Creamy Spinach, Pickled Jalapeños, Corn Tortillas	\$34.00
COSTILLAS (Half/Full) Fall-Off-The-Bone Chipotle-BBQ Pork Ribs, Sweet Potato Fries, Cole Slaw, Cornbread	\$21.00/\$38.00

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

Fajitas

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 🍴 Fried Plantains, Crema, Cotija	\$7.00	SWEET POTATO FRIES ✓ Chipotle Ketchup	\$6.00
ARROZ & FRIJOLES 🍴 Ana's White Rice & Refried Black Beans	\$6.00	ESQUITES 🍴 Roasted Corn, Chile de Árbol Mayo, Cotija	\$7.00
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.

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.