

MI-VIDA®

BRUNCH

Guacamole

Our Hand-Crushed Guacamole
Served with House-Made Tortilla Chips

Classic ✓ \$14.00

With Blue Cheese, Grapes, Smoked Almonds 🍯 \$15.00

With Crab & Shrimp Salpicón, Habanero, Cilantro \$18.00

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	\$5.00
CROQUETAS DE ESQUITES (3) (G) Jalapeño, Bacon, Cotija, Salsa Roja	\$10.00
TACOS DORADOS (2) Chicken Taquitos, Pasilla de Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	\$10.00
ALITAS (3) Ancho-Marinated Spiced Wings, Blue Cheese-Avocado Dip	\$7.50
EMPANADAS (3)	
✳️ Queso Con Hongos 🍷 / Mushrooms, Cheese, Tomatillo Quemado Salsa	\$10.00
✳️ 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) Chipotle Chicken Spring Rolls, Sweet Guajillo-Tamarind Sauce	\$9.00
ENSALADA VERDE 🍷 Baby Gem Lettuce, Avocado, Cucumber, Queso Fresco, Creamy Jalapeño Dressing, Salsa Macha Verde, Cornbread Croutons (Made with Pumpkin Seeds & Peanuts) Add Chicken +\$7 / Salmon* +\$9 / Steak* +\$10	\$11.00
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
AGUACHILE TROPICAL (G) Shrimp, Crab, Mango, Avocado, Cucumber, Lime-Ash Marinade	\$16.50
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	\$16.50
TATANACHOS Crispy Tortillas, Black Beans, Melted Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro. Add Chicken +\$7 / Steak* +\$10	\$14.00

Enchiladas

2/Order

RANCHERAS 🍷 Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	\$14.00
SUIZAS Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce	\$15.00
DE MOLE NEGRO Braised Brisket, Sesame Seeds, Cotija, Crema (Mole is Made with Peanuts)	\$16.00
DE JAIBA Spicy Jumbo Lump Crab, Creamy Tomatillo & Ranchera Sauces, Grapefruit	\$20.00

Tacos

2/Order

DESAYUNO Scrambled Eggs, Pork Chorizo, Crispy Potatoes, Chihuahua Cheese, Pico De Gallo	\$13.00
CARNITAS Slow-Braised Pork, Chicharrones, Onion, Cilantro, Avocado Salsa Verde	\$13.25
CARNE Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja	\$15.25
CAMARONES Crispy Popcorn Shrimp, Habanero Slaw, Chipotle Mayo, Pico De Gallo	\$15.25
POLLO Grilled Chicken, Roasted Poblanos, Chihuahua Cheese, Salsa Roja	\$13.25
VEGETALES ✓ Smoked Carrots, Cauliflower, Kale, Pickled Red Onions, Pistachio Pipián	\$13.25
SMASHBURGER (G) Guajillo Beef, Flour Tortilla, Special Sauce, Cheese, "Pickle" de Gallo	\$13.25

Platos Principales Mains

Traditionally Sized Entrees

PAN FRANCÉS 🍷 (G) Banana Custard French Toast, Whipped Cream, Piloncillo Syrup, Candied Pecans	\$16.00
BURRITO TEJANO (G) Flour Tortilla, Scrambled Eggs, Potatoes, Chorizo, Chihuahua Cheese, Tomatillo-Jalapeño Cream Sauce, Cilantro, Pasilla de Oaxaca Salsa	\$18.00
HUEVOS RANCHEROS* Over Easy Eggs, Chorizo, Black Beans, Roasted Tomato Salsa, Mixed Greens	\$17.00
CHILAQUILES CON JAMÓN Y HUEVOS Tortilla Chips, Spicy-Smoky Tomatillo Sauce, Ham, Scrambled Eggs, Crema, Queso Fresco, Onion, Cilantro	\$18.00
TORTA DE BIRRIA (G) Beef Birria, Melted Chihuahua Cheese, Toasted Sourdough, Pickled Onions, Habanero Salsa, Sweet Potato Fries, Consommé Dip	\$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 Today's Catch, Red & Green Adobos, Black Beans	\$MP
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	\$21.00

Fajitas

Melted Cheese, Sautéed Peppers & Onions, Cornbread,
Guacamole, Crema, Pico de Gallo, Flour Tortillas

Choice of:

✳️ Adobo-Grilled Chicken	\$35.00
✳️ Guajillo Shrimp, Pineapple	\$41.00
✳️ Pasilla-Coffee Marinated Ribeye*	\$73.00
✳️ Smoked Carrots, Cauliflower, Kale, Pistachio Pipián 🍷	\$29.00

Acompañantes Sides

PLÁTANOS FRITOS 🍷 Fried Plantains, Crema, Cotija	\$7.00	SWEET POTATO FRIES ✓ \$6.00 Chipotle Ketchup	
COLECITAS 🍷 Brussels Sprouts, Honey-Lime Yogurt, Seasonal Fruit, Candied Pecans	\$7.00	ESQUITES 🍷 Roasted Corn, Chile de Árbol Mayo, Cotija	\$7.00
ARROZ & FRIJOLAS 🍷 Ana's White Rice & Refried Black Beans	\$6.00	BUDÍN DE ELOTE 🍷 Cornbread, Salsa Roja, Morita Butter	\$6.00

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.