

MI-VIDA®

✧ DINNER ✧

✧ 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 🍴	\$2.00 EA.
Green Pipián Deviled Eggs	
NARANJAS ENCHILADAS ✓	\$5.00
Chile-Rubbed Oranges	
CHIPS & SALSA ROJA ✓	\$5.00
Medium Spicy Roasted Tomato Salsa	
CROQUETAS DE ESQUITES (3) (G)	\$11.00
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	\$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)	\$10.00
Chipotle Chicken Spring Rolls, Sweet Guajillo-Tamarind Sauce	
ENSALADA VERDE 🍴	\$12.00
Baby Gem Lettuce, Avocado, Cucumber, Queso Fresco, Creamy Jalapeño Dressing, Salsa Macha Verde, Cornbread Croutons (Made with Pumpkin Seeds & Peanuts)	
SOPA DE TACOS	\$10.00
Spicy Chicken Broth, Crispy Chicken Taquitos, Queso Fresco, Salsa Verde	
AGUACHILE TROPICAL* (G)	\$17.00
Shrimp, Crab, Mango, Avocado, Cucumber, Lime-Ash Marinade	
QUESO FUNDIDO	\$14.00
Broiled Chihuahua Cheese, Pork Chorizo, Salsa Verde, Corn Tortillas	
JAIBA CON QUESO (G)	\$16.00
Jumbo Lump Crab, Poblano Cream, Chihuahua Cheese, Mini Pitas	
QUESABIRRIA (G)	\$14.50
Slow-Braised Beef Birria, Chihuahua Cheese, Flour Tortilla	
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	

✧ Enchiladas ✧ 2/Order

RANCHERAS 🍴	\$15.00
Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	
SUIZAS	\$16.00
Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce	
DE MOLE NEGRO	\$17.00
Braised Brisket, Sesame Seeds, Cotija, Crema (Mole is Made with Peanuts)	
DE JAIBA	\$21.00
Spicy Jumbo Lump Crab, Creamy Tomatillo & Ranchera Sauces, Grapefruit	

✧ Tacos ✧ 2/Order

PESCADO	\$14.75
Crispy Cod, Spicy Mexican Tartar, Slaw, Avocado Salsa	
CARNITAS	\$13.75
Slow-Braised Pork, Chicharrones, Onion, Cilantro, Avocado Salsa Verde	
CARNE	\$15.75
Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja	
CAMARONES	\$15.75
Crispy Popcorn Shrimp, Habanero Slaw, Chipotle Mayo, Pico De Gallo	
POLLO	\$13.75
Grilled Chicken, Roasted Poblanos, Chihuahua Cheese, Salsa Roja	
VEGETALES ✓	\$13.75
Smoked Carrots, Cauliflower, Kale, Pickled Red Onions, Pistachio Pipián	
SMASHBURGER (G)	\$13.75
Guajillo Beef, Flour Tortilla, Special Sauce, Cheese, "Pickle" de Gallo	

Platos Principales Mains

Traditionally Sized Entrees

BIRRIA	\$29.00
Slow-Braised Beef Short Rib, Spicy Guajillo Broth, Corn Tortillas	
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	
CARNE ASADA*	\$41.00
Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	
PESCADO A LA TALLA	\$MP
Today's Catch, Red & Green Adobos, Black Beans	
PESCADO FRITO CON PAPAS (G)	\$26.00
Dos Equis-Battered Cod, Chile-Lime Fries, Spicy Mexican Tartar	
CHAMORRO (Limited Availability)	\$33.00
Slow-Cooked Pork Shank, Creamy Spinach, Pickled Jalapeños, Corn Tortillas	
COSTILLAS (Half/Full)	\$24.00/\$46.00
Fall-Off-The-Bone Chipotle-BBQ Pork Ribs, Sweet Potato Fries, Cole Slaw, Cornbread	

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

✧ Fajitas ✧

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

Choice of:

✧ Adobo-Grilled Chicken	\$37.00
✧ Guajillo Shrimp, Pineapple	\$43.00
✧ Pasilla-Coffee Marinated Ribeye*	\$75.00
✧ Smoked Carrots, Cauliflower, Kale, Pistachio Pipián 🍴	\$31.00

Acompañantes Sides

PLÁTANOS FRITOS 🍴	\$7.00	SWEET POTATO FRIES ✓	\$6.00
Fried Plantains, Crema, Cotija		Chipotle Ketchup	
COLECITAS 🍴	\$8.00	ESQUITES 🍴	\$7.00
Brussels Sprouts, Honey-Lime Yogurt, Seasonal Fruit, Candied Pecans		Roasted Corn, Chile de Árbol Mayo, Cotija	
ARROZ & FRIJOLES 🍴	\$6.00	BUDÍN DE ELOTE 🍴	\$6.00
Ana's White Rice & Refried Black Beans		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.