

MI-VIDA®

LUNCH

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) \$10.00
Jalapeño, Bacon, Cotija, Salsa Roja

TACOS DORADOS (2) \$10.00
Chicken Taquitos, Pasilla de Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija

ALITAS (3) \$7.50
Ancho-Marinated Spiced Wings, Blue Cheese-Avocado Dip

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) \$900
Chipotle Chicken Spring Rolls, Sweet Guajillo-Tamarind Sauce

ENSALADA VERDE 🥑 \$11.00
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

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

AGUACHILE TROPICAL (G) \$16.50
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* \$16.50
Sushi-Grade Raw Tuna, Beets, Dragon Fruit, Hibiscus, Habanero

TATANACHOS \$14.00
Crispy Tortillas, Black Beans, Melted Cheese, Pickled Jalapeños,
Salsa Verde, Crema, Cilantro. Add Chicken +\$7 / Steak* +\$10

Enchiladas

2/Order

RANCHERAS 🥑 \$14.00
Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema

SUIZAS \$15.00
Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce

DE MOLE NEGRO \$16.00
Braised Brisket, Sesame Seeds, Cotija, Crema (Mole is Made with Peanuts)

DE JAIBA \$20.00
Spicy Jumbo Lump Crab, Creamy Tomatillo & Ranchera Sauces, Grapefruit

Tacos

2/Order

PESCADO \$14.25
Crispy Cod, Spicy Mexican Tartar, Slaw, Avocado Salsa

CARNITAS \$13.25
Slow-Braised Pork, Chicharrones, Onion, Cilantro, Avocado Salsa Verde

CARNE \$15.25
Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja

CAMARONES \$15.25
Crispy Popcorn Shrimp, Habanero Slaw, Chipotle Mayo, Pico De Gallo

POLLO \$13.25
Grilled Chicken, Roasted Poblanos, Chihuahua Cheese, Salsa Roja

VEGETALES ✓ \$13.25
Smoked Carrots, Cauliflower, Kale, Pickled Red Onions, Pistachio Pipián

SMASHBURGER (G) \$13.25
Guajillo Beef, Flour Tortilla, Special Sauce, Cheese, "Pickle" de Gallo

Platos Principales Mains

Traditionally Sized Entrees

TORTA DE BIRRIA (G) \$19.00
Beef Birria, Melted Chihuahua Cheese, Toasted Sourdough,
Pickled Onions, Habanero Salsa, Sweet Potato Fries, Consommé Dip

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 A LA TALLA \$MP
Today's Catch, Red & Green Adobos, Black Beans

PESCADO FRITO CON PAPAS (G) \$24.00
Dos Equis-Battered Cod, Chile-Lime Fries, Spicy Mexican Tartar

QUESABIRRIA (G) \$21.00
Slow-Braised Beef Birria, Chihuahua Cheese, Flour Tortilla

El Express

EXPRESS LUNCH \$19.99

ENCHILADA SUIZA & TACO DE CARNE
SERVED WITH GUACAMOLE, CHIPS,
RICE, BEANS & SORBET

No substitutions please.



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

COLECITAS 🥑 \$7.00 ESQUITES 🥑 \$7.00
Brussels Sprouts, Honey-Lime Yogurt, Roasted Corn, Chile de Árbol Mayo,
Seasonal Fruit, Candied Pecans 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.