

MI-VIDA®

✧ Restaurant Week ✧

SERVED FAMILY STYLE

minimum 2 guests

must be ordered for the entire table

\$20.00 PER GUEST

Especiales Mains

GUACAMOLE ✓

Our Hand-Crushed Classic Guacamole.

Served With House-Made Tortilla Chips

ENCHILADAS SUIZA

Braised Chicken, Chihuahua Cheese,

Creamy Tomatillo Sauce

TACOS (choice of)

CARNE

Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja

PESCADO

Crispy Cod, Spicy Mexican Tartar, Slaw, Avocado Salsa

Acompañantes Sides 🍴

ARROZ & FRIJOLES

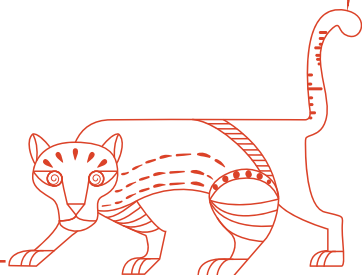
Ana's White Rice & Refried Black Beans

Postre Dessert 🍰

FLAN DE ESPRESSO

🌿 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.



MI•VIDA®

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SERVED FAMILY STYLE

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\$45.00 PER GUEST

NARANJAS ENCHILADAS ✓

Chile-Rubbed Oranges

GUACAMOLE ✓

Our Hand-Crushed Classic Guacamole. Served With House-Made Tortilla Chips

QUESO FUNDIDO

Broiled Chihuahua Cheese, Pork Chorizo, Salsa Verde, Corn Tortillas

EMPANADAS (choice of)

QUESO CON HONGOS 🍄 Mushrooms, Cheese, Tomatillo Quemado Salsa

MARISCOS Crab & Shrimp Salpicón, Mango-Habanero Salsa

TACOS (choice of)

CARNE Pasilla-Marinaded Skirt Steak, Onion, Cilantro, Salsa Roja

POLLO Grilled Chicken, Roasted Poblanos, Chihuahua Cheese, Salsa Roja

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

ENCHILADAS (choice of)

SUIZAS Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce

RANCHERAS 🍄 Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema

MAIN (choice of)

SALMÓN MANCHAMANTELES* Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico

CARNE ASADA* Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos

QUESADILLA DE VEGETALES ✓ Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema

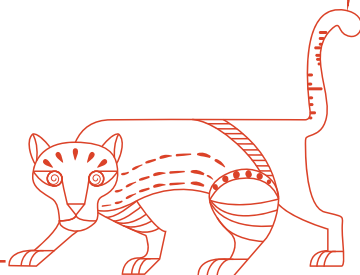
ARROZ & FRIJOLES 🍄

CHURROS 🍄 (G)

Cinnamon & Sugar-Dusted Churros, Cajeta, Chocolate & Raspberry Sauces

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✧ Cócteles ✧

DE LA CASA	\$11.00
El Jimador Blanco, Fresh-Squeezed Lime, Simple Make it Spicy – Fresh Jalapeño, Tajín	
LA BUENA VIDA	\$12.00
Espolón Reposado, Grand Marnier, Agave, Orange	
SANGRIA	\$10.00
ROJO Red wine, Orange Liqueur, Pomeranate, Lemon-Lime Soda BLANCO White Wine, Orange Liqueur, Canela, Pineapple Pitcher (serves 5)	
	\$45.00

✧ Wines ✧

5oz Glass | Bottle

Sparkling

MONT MARCAL	\$12.00 \$44.00
Brut Rosado, Trepát, Cava, SP	

White

L.A. CETTO	\$10.00 \$38.00
Sauvignon Blanc, Baja California, MX	

Rosé

LIQUID GEOGRAPHY	\$11.00 \$42.00
Mencía Rosé, Bierzo, SP	

Reds

BODEGAS LANZAGA, 'CORRIENTE,'	\$12.00 \$44.00
Tempranillo, Rioja, SP	



Virginia Beach
RESTAURANT WEEK

