

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

CON TRÍO DE SALSA ✓

Pasilla De Oaxaca * Salsa Verde Cruda * Salsa Habanero \$4.00

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) \$9.00
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 \$16.00

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,
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

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) \$10.00
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)

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 \$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 (G) \$14.75
Dos Equis-Battered Cod, Spicy Mexican Tartar, Slaw, Avocado Salsa

CARNITAS \$13.75
Slow-Braised Pork, Chicharrones, Onion, Cilantro, Avocado Salsa

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 Roseda Farms Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos

PESCADO A LA TALLA MP
Roasted Whole Butterflied Branzino, Red & Green Adobos, Black Beans

HUACHINANGO FRITO \$64.00
Whole Crispy Snapper, Tamarind Agri dulce

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* Serves 2 \$149.00
40oz Roseda Farms Tomahawk Ribeye
Whiskey-Flamed, Charred Onions, Chiles Toreados

Fajitas

Serves 1-2

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

Combinations Available

* Adobo-Grilled Chicken \$37.00
* Guajillo Shrimp, Pineapple \$43.00
* Pasilla-Coffee Marinated Roseda Farms Ribeye* \$69.00
* 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

ZANAHORIAS 🍷 \$10.00 ESQUITES 🍷 \$7.00
Grilled Carrots, Queso y Salsa Macha Roasted Corn, Chile de Árbol Mayo,
(Made with Pumpkin Seeds & Peanuts) 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.