

MI-VIDA®

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 🍴 Green Pipían 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	\$9.00
TACOS DORADOS (2) Chicken Taquitos, Pasilla de Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	\$11.00
ALITAS (3) Ancho-Marinated Spiced Wings, Blue Cheese-Avocado Dip	\$8.00
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 & FRIJOLE, CHURROS

A KNEAD RESTAURANT
CULINARY DIRECTOR: ROBERTO SANTIBAÑEZ
FOLLOW US   /MIVIDAMEXICO

SERVICE @ MI-VIDA

A 20% gratuity is customary & appropriate
and included for guests seated after 4pm.
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	\$10.00
ENSALADA VERDE 🍴 Baby Gem Lettuce, Avocado, Cucumber, Queso Fresco, Creamy Jalapeño Dressing, Salsa Macha Verde, Cornbread Croutons (Made with Pumpkin Seeds & Peanuts)	\$11.00
SOPA DE TACOS Spicy Chicken Broth, Crispy Chicken Taquitos, Queso Fresco, Salsa Verde	\$10.00
AGUACHILE TROPICAL* (G) Shrimp, Crab, Mango, Avocado, Cucumber, Lime-Ash Marinade	\$17.00
QUESO FUNDIDO Broiled Chihuahua Cheese, Pork Chorizo, Salsa Verde, Corn Tortillas	\$14.00
JAIBA CON QUESO (G) Jumbo Lump Crab, Poblano Cream, Chihuahua Cheese, Mini Pitas	\$16.00
QUESABIRRIA (G) Slow-Braised Beef Birria, Chihuahua Cheese, Flour Tortilla	\$14.50
AGUACHILE DE ATÚN* Sushi-Grade Raw Tuna, Beets, Dragon Fruit, Hibiscus, Habanero	\$17.00
TATANACHOS Crispy Tortillas, Black Beans, Melted Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro	\$15.00

Enchiladas

2/Order

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

Tacos

2/Order

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

DINNER

Platos Principales Mains

Traditionally Sized Entrees

BIRRIA Slow-Braised Beef Short Rib, Spicy Guajillo Broth, Corn Tortillas	\$29.00
SALMÓN MANCHAMANTELES* Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico	\$27.00
GUAJILLO HAMBURGER* (G) Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	\$19.50
CARNE ASADA* Grilled Creekstone Farms Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	\$41.00
PESCADO A LA TALLA Today's Catch, Red & Green Adobos, Black Beans	MP
HUACHINANGO FRITO Whole Crispy Snapper, Tamarind Agridulce	\$64.00
CHAMORRO (Limited Availability) Slow-Cooked Pork Shank, Creamy Spinach, Pickled Jalapeños, Corn Tortillas	\$33.00
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 Creekstone Farms Tomahawk Ribeye
Whiskey-Flamed, Charred Onions, Chiles Tostados

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 Creekstone Farms Ribeye*	\$69.00
* Smoked Carrots, Cauliflower, Kale, Pistachio Pipían 🍴	\$31.00

Acompañantes Sides

PLÁTANOS FRITOS 🍴 Fried Plantains, Crema, Cotija	\$7.00	SWEET POTATO FRIES ✓ Chipotle Ketchup	\$6.00
ZANAHORIAS 🍴 Grilled Carrots, Queso y Salsa Macha (Made with Pumpkin Seeds & Peanuts)	\$10.00	ESQUITES 🍴 Roasted Corn, Chile de Árbol Mayo, Cotija	\$7.00
ARROZ & FRIJOLE 🍴 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.