

Guacamole

Our Hand-Crushed Guacamole Served with House-Made Tortilla Chips

* Classic ✓ \$14

* With Blue Cheese, Grapes, Smoked Almonds \$15

* With Crab & Shrimp Salpicón, Habanero, Cilantro \$19

CON TRÍO DE SALSA ✓

Pasilla De Oaxaca * Salsa Verde Cruda * Salsa Habanero \$4

Botanas Snacks

HUEVOS RELLENOS  Green Pipián Deviled Eggs	\$2 EA.
NARANJAS ENCHILADAS ✓ Chile-Rubbed Oranges	\$4
CHIPS & SALSA ROJA ✓ Medium Spicy Roasted Tomato Salsa	\$5
ROLLOS DE POLLO (4) (G) Chipotle Chicken Spring Rolls, Sweet Guajillo-Tamarind Sauce	\$10
ALITAS (6) Ancho-Marinated Spiced Chicken Wings, Blue Cheese-Avocado Dip	\$11
EMPANADAS (3)	
* Queso Con Hongos  / Mushrooms, Cheese, Tomatillo-Quemado Salsa	\$11
* MARISCOS / Crab & Shrimp Salpicón, Mango-Habanero Salsa	\$16

Un Poco De Todo

A SELECTION OF OUR MOST POPULAR STARTERS
SERVES 3 \$29 / SERVES 4 +\$10 / SERVES 5 +\$20

HUEVOS RELLENOS, ALITAS, TACOS DORADOS,
EMPANADAS DE MARISCOS, PORK CHICHARRONES

No substitutions please

Aperitivos *Appetizers*

TACOS DORADOS (2) Crispy Chicken Taquitos, Pasilla de Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	\$10
ENSALADA VERDE  Baby Gem, Avocado, Cucumber, Queso Fresco, Jalapeño Vinaigrette, Salsa Macha Verde, Cornbread Croutons (Made with Pumpkin Seeds & Peanuts)	\$12
SOPA Seasonal Soup	\$10
QUESO FUNDIDO Broiled Chihuahua Cheese, Pork Chorizo, Salsa Verde, Corn Tortillas	\$14
JAIBA CON QUESO (G) Jumbo Lump Crab, Poblano Cream, Chihuahua Cheese, Mini Pitas	\$17
TATANACHOS Crispy Tortillas, Black Beans, Melted Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro Add Chicken +\$7 / Steak* +\$10	\$16
AGUACHILE	
* DE ATÚN* Sushi-Grade Raw Tuna, Beets, Dragon Fruit, Hibiscus, Habanero	\$17
* TROPICAL (G) Shrimp, Crab, Mango, Avocado, Cucumber, Lime-Ash Marinade	\$18

MI-VIDA®


DINNER

Fajitas


Serves 1-2

Melted Cheese, Sautéed Peppers & Onions, Cornbread,
Guacamole, Crema, Pico de Gallo, Rice & Beans, Flour Tortillas
Combinations Available

CHOICE OF

* Adobo-Grilled Chicken	\$37
* Guajillo Shrimp, Pineapple	\$43
* Pasilla-Coffee Marinated Creekstone Farms Ribeye*	\$69
* Smoked Carrots, Cauliflower, Kale, Pistachio Pipián 	\$31

Enchiladas 2/Order

SUIZAS Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce	\$16
DE MOLE NEGRO Braised Brisket, Sesame Seeds, Cotija, Crema (Made with Peanuts)	\$17
RANCHERAS  Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	\$16
DE JAIBA Spicy Jumbo Lump Crab, Creamy Tomatillo & Ranchera, Grapefruit	\$22

Tacos 3/Order


BIRRIA Slow-Braised Beef Short Rib, Griddled Cheese, Onions, Cilantro, Consommé	\$21
POLLO Grilled Chicken, Roasted Poblanos, Chihuahua Cheese, Salsa Roja	\$18
CARNE Pasilla-Marinated Steak, Onion, Cilantro, Salsa Roja	\$21
PESCADO (G) Dos Equis-Battered Cod, Mexican Tartar, Slaw, Avocado Salsa	\$20
CAMARONES Crispy Popcorn Shrimp, Habanero Slaw, Chipotle Mayo, Pico De Gallo	\$20
VEGETALES ✓ Smoked Carrots, Cauliflower, Kale, Pickled Red Onions, Pistachio Pipián	\$18
SMASHBURGER (G) Guajillo Beef, Flour Tortilla, Special Sauce, Cheese, "Pickle" de Gallo	\$19

A **KNEAD** RESTAURANT

CULINARY DIRECTOR: ROBERTO SANTIBAÑEZ

FOLLOW US   /MIVIDAMEXICO

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.

Sabores de Mexico

Served Family Style

MINIMUM 2 GUESTS / REQUIRED FOR PARTIES OF 7+
\$45 PER ADULT | \$24 PER CHILD {12 AND UNDER}

Must be ordered for the entire table | No substitutions please

NARANJAS ENCHILADAS, GUACAMOLE, QUESO FUNDIDO

CHOICE OF

EMPANADA – Mariscos or Queso Con Hongos
TACO – Carne, Pollo, or Vegetales
ENCHILADA – Suizas or Rancheras
MAIN – Salmón*, Carne Asada*, or Quesadilla de Vegetales
ARROZ & FRIJOLE, CHURROS



Platos Principales Mains

BIRRIA Slow-Braised Beef Short Rib, Spicy Guajillo Consommé, Corn Tortillas	\$28
SALMÓN MANCHAMANTELES* Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico	\$26
GUAJILLO HAMBURGER* (G) Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	\$19
CARNE ASADA* Mushroom Cream Sauce, Roasted Poblanos	\$41
HUACHINANGO FRITO Whole Crispy Snapper, Tamarind Agridulce	\$54
CHAMORRO (Limited Availability) Slow-Cooked Pork Shank, Creamy Spinach, Pickled Jalapeños, Corn Tortillas	\$31
COSTILLAS (Half/Full) \$26/\$47 Fall-Off-The-Bone Chipotle-BBQ Pork Ribs, Sweet Potato Fries, Cole Slaw, Cornbread	

El Chingón*



Serves 2 \$149

40oz Creekstone Farms Tomahawk Ribeye
Whiskey-Flamed, Charred Onions, Chiles Toreados



Acompañantes Sides

ZANAHORIAS  \$10 Grilled Carrots, Queso, Salsa Macha (Made with Pumpkin Seeds & Peanuts)	SWEET POTATO FRIES ✓ \$5 Chipotle Ketchup
PLÁTANOS FRITOS  \$6 Fried Plantains, Crema, Cotija	ESQUITES  \$6 Roasted Corn, Chile de Árbol Mayo, Cotija
ARROZ & FRIJOLE  \$5 Ana's White Rice & Refried Black Beans	BUDÍN DE ELOTE  \$6 Cornbread, Salsa Roja, Morita Butter

 SERVICE @ MI-VIDA 

A 20% gratuity is customary
& appropriate, and will be included.
Please, no more than 4 credit cards per table.