

## Botanas Snacks

HUEVOS RELLENOS 🍴 Green Pipián Deviled Eggs	\$2 EA.
NARANJAS ENCHILADAS ✓ Chile-Rubbed Oranges	\$4
CHIPS & SALSA ROJA ✓ Medium Spicy Roasted Tomato Salsa	\$4
ROLLOS DE POLLO (4) (G) Chipotle Chicken Spring Rolls, Sweet Guajillo-Tamarind Sauce	\$9
ALITAS (6) Ancho-Marinated Spiced Chicken Wings, Blue Cheese-Avocado Dip	\$10
EMPANADAS (3) * Queso Con Hongos 🍴 / Mushrooms, Cheese, Tomatillo-Quemado Salsa	\$10
* Mariscos / Crab & Shrimp Salpicón, Mango-Habanero Salsa	\$15

## Un Poco De Todo

A SELECTION OF OUR MOST POPULAR STARTERS  
SERVES 3 \$27 / SERVES 4 +\$9 / SERVES 5 +\$18

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) Add Chicken +\$7 / Salmon* +\$9 / Steak* +\$10	\$13
ENSALADA CÉSAR (G) Bibb, Roasted Jalapeño-Caesar Dressing, Croutons Add Chicken +\$7 / Salmon* +\$9 / Steak* +\$10	\$14
SOPA Seasonal Soup	\$9
QUESO FUNDIDO Broiled Chihuahua Cheese, Pork Chorizo, Salsa Verde, Corn Tortillas	\$13
JAIBA CON QUESO (G) Jumbo Lump Crab, Poblano Cream, Chihuahua Cheese, Mini Pitas	\$18
TATANACHOS Crispy Tortillas, Black Beans, Melted Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro Add Chicken +\$7 / Steak* +\$10	\$15
AGUACHILE * DE ATÚN* Sushi-Grade Raw Tuna, Beets, Dragon Fruit, Hibiscus, Habanero	\$16
* TROPICAL (G) Shrimp, Crab, Mango, Avocado, Cucumber, Lime-Ash Marinade	\$17

# MI-VIDA®

## LUNCH

## El Express

### EXPRESS LUNCH \$19

CHICKEN ENCHILADA SUIZA,  
STEAK TACO,  
GUACAMOLE, CHIPS,  
RICE, BEANS & SORBET  
No substitutions please.



## 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	\$14
DE JAIBA Spicy Jumbo Lump Crab, Creamy Tomatillo & Ranchera, Grapefruit	\$21

## Tacos 2/Order

BIRRIA Slow-Braised Beef Short Rib, Griddled Cheese, Onions, Cilantro, Consommé	\$15
CARNITAS Slow-Braised Pork, Chicharrones, Onion, Cilantro, Avocado Salsa	\$14
CARNE Pasilla-Marinated Steak, Onion, Cilantro, Salsa Roja	\$16
PESCADO (G) Dos Equis-Battered Cod, Mexican Tartar, Slaw, Avocado Salsa	\$14
CAMARONES Crispy Popcorn Shrimp, Habanero Slaw, Chipotle Mayo, Pico De Gallo	\$14
POLLO Grilled Chicken, Roasted Poblanos, Chihuahua Cheese, Salsa Roja	\$13
VEGETALES ✓ Smoked Carrots, Cauliflower, Kale, Pickled Red Onions, Pistachio Pipián	\$13

## 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 \$20

## CON TRÍO DE SALSA ✓

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

## Platos Principales Mains

SALMÓN MANCHAMANTELES* Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico	\$25
GUAJILLO HAMBURGER* (G) Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	\$18
CARNE ASADA* Mushroom Cream Sauce, Roasted Poblanos	\$39
QUESABIRRIA (G) Slow-Braised Beef Short Rib, Chihuahua Cheese, Flour Tortilla, Consommé	\$19

## 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	\$36
* Guajillo Shrimp, Pineapple	\$41
* Pasilla-Coffee Marinated Roseda Farms Ribeye*	\$67
* Smoked Carrots, Cauliflower, Kale, Pistachio Pipián 🍴	\$29

## Acompañantes Sides

PLÁTANOS FRITOS 🍴 Fried Plantains, Crema, Cotija	\$6	SWEET POTATO FRIES ✓ Chipotle Ketchup	\$5
ARROZ & FRIJOLES 🍴 Ana's White Rice & Refried Black Beans	\$5	ESQUITES 🍴 Roasted Corn, Chile de Árbol Mayo, Cotija	\$6
ZANAHORIAS 🍴 Grilled Carrots, Queso, Salsa Macha (Made with Pumpkin Seeds & Peanuts)	\$9	BUDÍN DE ELOTE 🍴 Cornbread, Salsa Roja, Morita Butter	\$6

A **KNEAD** RESTAURANT  
CULINARY DIRECTOR: ROBERTO SANTIBAÑEZ  
FOLLOW US [IG](#) [FB](#) /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.

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.