

## Botanas Snacks

HUEVOS RELLENOS 🍴 Green Pipían 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	\$12
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 +\$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 DEL DÍA Today's Soup	\$10
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	\$17
* 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
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 Pipían	\$13
SMASHBURGER (G) Guajillo Beef, Flour Tortilla, Special Sauce, Cheese, "Pickle" de Gallo	\$14

## Guacamole

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

\* Classic ✓ \$15

\* With Blue Cheese, Grapes, Smoked Almonds 🍴 \$16

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

## 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	\$21

## 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	\$38
* Guajillo Shrimp, Pineapple	\$42
* Pasilla-Coffee Marinated Ribeye*	\$69
* Smoked Carrots, Cauliflower, Kale, Pistachio Pipían 🍴	\$29

## Acompañantes Sides

PLÁTANOS FRITOS 🍴 Fried Plantains, Crema, Cotija	\$7	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 /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.