

MI-VIDA®

✧ Restaurant Week ✧

BRUNCH | \$35 PER GUEST

Para Comenzar To Start

CHOICE OF

EMPANADAS DE ESQUITES 🌿

Roasted Corn, Cotija, Chihuahua, Chile De Árbol, Avocado Salsa

ENSALADA PICADA ✓

Roasted Cashews, Jicama, Mango, Apple, Cucumber, Romaine,
Spicy Tamarind Dressing

GUACAMOLE ✓

Our Hand-Crushed Classic Guacamole
Served With House-Made Tortilla Chips

Platos Principales Mains

CHOICE OF

CROQUE MADAME AL MOLE* (G)

Brioche, Ham, Sunny-Side Up Egg, Chihuahua,
Mole Poblano (Made with Peanuts)

PAN FRANCÉS DE TRES LECHES CÍTRICAS (G)

Citrus-Infused Tres Leches French Toast,
Orange Crème Anglaise, Whipped Cream

TACOS DE CAMARONES TIJUANA (G)

Flour Tortilla, Guajillo-Garlic Shrimp, Melted Chihuahua,
Chiptle Mayo, Pico De Gallo

Postre Dessert 🌿

CHOICE OF

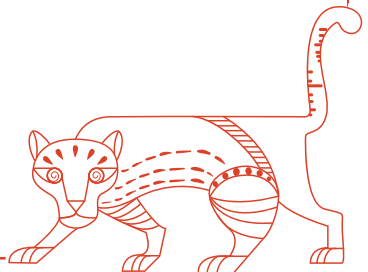
TRES LECHES DE CHOCOLATE (G)

Whipped Cream

FLAN DE ESPRESSO

🌿 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.



MI-VIDA[®]

✧ Restaurant Week ✧

LUNCH | \$35 PER GUEST

Para Comenzar To Start

CHOICE OF

EMPANADAS DE ESQUITES 🌱

Roasted Corn, Cotija, Chihuahua, Chile De Árbol,
Avocado Salsa

ENSALADA PICADA ✓

Roasted Cashews, Jicama, Mango, Apple, Cucumber, Romaine,
Spicy Tamarind Dressing

GUACAMOLE ✓

Our Hand-Crushed Classic Guacamole
Served With House-Made Tortilla Chips

Platos Principales Mains

CHOICE OF

TACOS DE CAMARONES TIJUANA (G)

Flour Tortilla, Guajillo-Garlic Shrimp, Melted Chihuahua,
Chipotle Mayo, Pico De Gallo

EL JEFE (G)

Pan de Bastón, Chicken Milanese, Avocado, Provolone,
Refried Black Beans, Chipotle Mayo, Pickled Jalapeños,
Pickled Red Onions

ESPAGUETI VERDE 🌱 (G)

Spaghetti, Poblano Cream, Crispy Tortillas, Basil

Postre Dessert 🌱

CHOICE OF

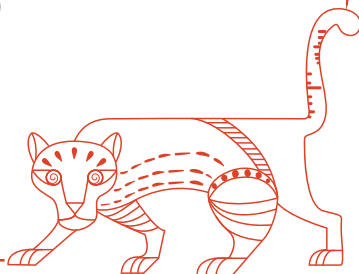
TRES LECHES DE CHOCOLATE (G)

Whipped Cream

FLAN DE ESPRESSO

🌱 Vegetarian ✓ Plant-Based (G) Contains Gluten

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MI·VIDA®

✧ Restaurant Week ✧

DINNER | \$40 PER GUEST

Para Comenzar To Start

CHOICE OF

CROQUETAS DE BIRRIA

Slow-Braised Beef, Potato, Chihuahua, Habanero Sauce

ENSALADA PICADA ✓

Roasted Cashews, Jicama, Mango, Apple, Cucumber, Romaine,
Spicy Tamarind Dressing

GUACAMOLE ✓

Our Hand-Crushed Classic Guacamole
Served With House-Made Tortilla Chips

Platos Principales Mains

CHOICE OF

TACOS DE CAMARONES TIJUANA (G)

Flour Tortilla, Guajillo-Garlic Shrimp, Melted Chihuahua,
Chipotle Mayo, Pico De Gallo

ENCHILADAS SUIZAS ROJAS

Braised Chicken, Chihuahua, Roasted Tomato Sauce

SALMÓN A LA TALLA*

Avocado, Guajillo, Arugula, Cucumber, Candied Lemon

ESPAQUETI VERDE 🌿 (G)

Spaghetti, Poblano Cream, Crispy Tortillas, Basil

Postre Dessert 🍰

CHOICE OF

TRES LECHES DE CHOCOLATE (G)

Whipped Cream

FLAN DE ESPRESSO

🌿 Vegetarian ✓ Plant-Based (G) Contains Gluten

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