

Botanas Snacks

CHIPS Y SALSA ROJA ✓ Medium Spicy Roasted Tomato Salsa	\$4
HUEVOS RELLENOS 🍴 Green Pipián Deviled Eggs	\$2 EA.
ALITAS (6) Ancho-Marinated Spiced Chicken Wings, Blue Cheese-Avocado Dip	\$10
BUDÍN DE ELOTE 🍴 Cornbread, Salsa Roja	\$6
EMPANADAS (3)	
✳️ Queso Con Hongos 🍴 / Mushrooms, Cheese, Tomatillo-Quemado Salsa	\$11
✳️ 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
TAQUITOS DE JAIBA (2) Spicy Rolled Crispy Crab Cake Tacos, Salsa Verde, Fennel Salad	\$14
LAS NACHAS 🍴 Mi Vida's Nachos! Corn Tostadas, Black Beans, Melted Cheese, Salsa Verde, Pasilla de Oaxaca Salsa, Crema, Pico de Gallo Add Chicken +\$7 / Steak* +\$10	\$13
TARTAR DE ATÚN* Sushi-Grade Raw Tuna, Beets, Avocado, Habanero, Pickled Onions, Crispy Garlic & Leeks	\$16
TIRADITO* Raw Snapper Sashimi, Chia Ponzu, Salsa Verde, Cucumber, Jicama, Crispy Tortillas	\$15

MI VIDA®

BRUNCH

✳️ Desayuno Breakfast ✳️

TACOS DE DESAYUNO (2) Scrambled Eggs, Pork Chorizo, Crispy Potatoes, Chihuahua Cheese, Pico De Gallo	\$13
PAN FRANCÉS 🍴 (G) Banana Custard French Toast, Whipped Cream, Piloncillo Syrup, Candied Pecans	\$16
BURRITO TEJANO (G) Flour Tortilla, Scrambled Eggs, Potatoes, Chorizo, Chihuahua Cheese, Tomatillo-Jalapeño Cream Sauce, Cilantro, Pasilla de Oaxaca Salsa	\$18
HUEVOS RANCHEROS* Sunny Side-Up Eggs, Chorizo, Black Beans, Roasted Tomato Salsa, Mixed Greens	\$17
CHILAQUILES CON JAMÓN Y HUEVOS Tortilla Chips, Spicy-Smoky Tomatillo Sauce, Ham, Scrambled Eggs, Crema, Queso Fresco, Onion, Cilantro	\$18

✳️ Enchiladas ✳️
2/Order

SUIZAS Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce	\$17
EN CHIPOTLE Slow-Braised Beef, Smokey Tomato & Tomatillo Sauce, Queso Fresco, Crema, Cabbage	\$15
RANCHERAS 🍴 Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	\$14

✳️ Tacos ✳️
2/Order

BIRRIA Slow-Braised Beef, Griddled Cheese, Onions, Cilantro, Consommé	\$15
CARNITAS Slow-Braised Pork, Chicharrones, Onion, Cilantro, Avocado Salsa	\$14
CARNE ASADA Charred Onion-Marinated Steak, Cabbage, Salsa Roja	\$16
PESCADO (G) Dos Equis-Battered Cod, Mexican Tartar, Slaw, Avocado Salsa	\$14
CAMARONES TIJUANA (G) Flour Tortilla, Guajillo-Garlic Shrimp, Melted Chihuahua, Chipotle Mayo, Pico De Gallo	\$15
POLLO ABUELITA (G) Herb-Marinated Grilled Chicken, Sautéed Onions, Guacachile	\$14
VEGETALES ✓ Smoked Carrots, Cauliflower, Kale, Pickled Red Onions, Pistachio Pipián	\$13



WHAT'S NEW

A KNEAD RESTAURANT
CULINARY DIRECTOR: JUAN PABLO LOZA
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.

✳️ Guacamole ✳️

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

CLASSIC ✓ \$14	
🦗 OAXACA \$15 Grasshoppers, Pork Chorizo, Blue Cheese, Grapes, Hibiscus Cherries, Chile Ancho, Sesame	DEL MAR \$18 Shrimp & Octopus Ceviche, Tomato, Habanero, Mango

✳️ CON TRÍO DE SALSA ✓ ✳️

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

Platos Principales Mains

SALMÓN ACAPULCO* Adobo-Rubbed Salmon, Avocado Purée, Arugula & Cucumber Salad, Preserved Lemon	\$26
QUESABIRRIA (G) Slow-Braised Beef, Chihuahua Cheese, Flour Tortilla, Consommé	\$19
COLIFLOR MAYA ✓ Smoky Roasted Cauliflower, Toasted Pumpkin Seed Salsa, Arugula, Lemongrass Vinaigrette, "Parmesan"	\$18

✳️ 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 🍴	\$28

Acompañantes Sides

PLÁTANOS FRITOS 🍴 Fried Plantains, Crema, Cotija	\$6	SWEET POTATO FRIES ✓ Chipotle Ketchup	\$5
ARROZ & FRIJOLES 🍴 Marisol's White Rice & Refried Black Beans	\$5	ESQUITES Roasted Corn, Pork Chorizo, Lemon Mayo-Crema, Cotija	\$6
ZANAHORIAS 🍴 Grilled Carrots, Queso, Salsa Macha (Made with Pumpkin Seeds & Peanuts)	\$9	EJOTES 🍴 Green Beans, Lemongrass, Queso Fresco, Tajín	\$7

✳️ 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.