

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

CLASSIC

✓

\$14

OAXACA

\$16

DEL MAR

\$19

Grasshoppers, Pork Chorizo, Blue Cheese, Grapes, Hibiscus Cherries, Chile Ancho, Sesame

Shrimp & Octopus Ceviche, Tomato, Habanero, Mango

CON TRÍO DE SALSA

✓

Pasilla De Oaxaca

Salsa Verde Cruda

Salsa Habanero

\$4

Botanas Snacks		
CHIPS Y SALSA ROJA ✓		\$4
Medium Spicy Roasted Tomato Salsa		
HUEVOS RELLENOS 🍴		\$2 EA.
Green Pipián Deviled Eggs		
ALITAS (6)		\$11
Ancho-Marinated Spiced Chicken Wings, Blue Cheese–Avocado Dip		
BUDÍN DE ELOTE 🍴		\$6
Cornbread, Salsa Roja		
EMPANADAS (3)		
✳️ Queso Con Hongos 🍴 / Mushrooms, Cheese, Tomatillo–Quemado Salsa	\$12	
✳️ 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)		\$10
Crispy Chicken Taquitos, Pasilla de Oaxaca & Tomatillo–Serrano Salsas, Crema, Cotija		
ENSALADA VERDE 🍴		\$13
Baby Gem, Avocado, Cucumber, Queso Fresco, Jalapeño Vinaigrette, Salsa Macha Verde, Cornbread Croutons (Made with Pumpkin Seeds & Peanuts)		
SOPA Seasonal Soup		\$10
QUESO FUNDIDO		\$14
Broiled Chihuahua Cheese, Pork Chorizo, Salsa Verde, Corn Tortillas		
TAQUITOS DE JAIBA (2)		\$14
Spicy Rolled Crispy Crab Cake Tacos, Salsa Verde, Fennel Salad		
LAS NACHAS 🍴		\$14
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		
TARTAR DE ATÚN*		\$18
Sushi-Grade Raw Tuna, Beets, Avocado, Habanero, Pickled Onions, Crispy Garlic & Leeks		
TIRADITO*		\$15
Raw Snapper Sashimi, Chia Ponzu, Salsa Verde, Cucumber, Jicama, Crispy Tortillas		

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	\$44	
✳️ Pasilla-Coffee Marinated Roseda Farms Ribeye*	\$69	
✳️ Smoked Carrots, Cauliflower, Kale, Pistachio Pipián 🍴	\$31	

Enchiladas 2/Order		
SUIZAS		\$16
Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce		
EN CHIPOTLE		\$17
Slow-Braised Beef, Smokey Tomato & Tomatillo Sauce, Queso Fresco, Crema, Cabbage		
RANCHERAS 🍴		\$16
Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema		

Tacos 3/Order		
BIRRIA		\$22
Slow-Braised Beef, Griddled Cheese, Onions, Cilantro, Consommé		
POLLO ABUELITA (G)		\$18
Herb-Marinated Grilled Chicken, Sautéed Onions, Guacachile		
CARNE ASADA		\$18
Charred Onion-Marinated Steak, Cabbage, Salsa Roja		
PESCADO (G)		\$20
Dos Equis–Battered Cod, Mexican Tartar, Slaw, Avocado Salsa		
CAMARONES TIJUANA (G)		\$18
Flour Tortilla, Guajillo–Garlic Shrimp, Melted Chihuahua, Chipotle Mayo, Pico De Gallo		
VEGETALES ✓		\$18
Smoked Carrots, Cauliflower, Kale, Pickled Red Onions, Pistachio Pipián		
SMASHBURGER (G)		\$19
Guajillo Beef, Flour Tortilla, Special Sauce, Cheese, “Pickle” de Gallo		

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.

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

HUEVOS RELLENOS, GUACAMOLE, QUESO FUNDIDO

CHOICE OF

EMPANADA – Mariscos or Queso Con Hongos

TACO – Carne Asada, Pollo Abuelita, or Vegetales

ENCHILADA – Suizas or Rancheras

MAIN – Salmón Acapulco*, NY A La Parrilla*, or Quesadilla de Vegetales

ARROZ & FRIJOLES, CHURROS

Platos Principales Mains		
BARBACOA DE RES		\$28
Slow-Braised Short Rib, Chickpeas, Cucumbers, Tomatoes, Cilantro		
SALMÓN ACAPULCO*		\$29
Adobo-Rubbed Salmon, Avocado Purée, Arugula & Cucumber Salad, Preserved Lemon		
NY A LA PARRILLA*		\$49
Grilled New York Strip, “The Charred Onion,” Sesame, Lemongrass Green Beans, Crispy Leeks, Salsa Mestiza		
PESCADO EN COSTRA DE HIERBAS		\$34
Herb-Crusted Fresh Catch, Avocado, Charred Tomato, Citrus Mayo, Herb Salad, Preserved Lemon		
CARNITAS CON HUESO <i>(Limited Availability)</i>		\$34
Slow-Braised Pork Shank, Charred Chayotes, Tomatillos, Arugula & Orange Salad		
COLIFLOR MAYA ✓		\$19
Smoky Roasted Cauliflower, Toasted Pumpkin Seed Salsa, Arugula, Lemongrass Vinaigrette, “Parmesan”		
COSTILLITAS AL PASTOR	(Half/Full)	\$25/\$49
Fall-Off-The-Bone Chile Marinaded Pork Ribs, Grilled Pineapple–Tomatillo Salsa, Charred & Pickled Onions, Jalapeño		

El Chingón*

Serves 2 \$149

40oz Roseda Farms Tomahawk Ribeye

Whiskey-Flamed, Charred Onions, Chiles Toreados

Acompañantes Sides			
ZANAHORIAS 🍴	\$10	ESQUITES 🍴	\$7
Grilled Carrots, Queso, Salsa Macha (Made with Pumpkin Seeds & Peanuts)		Roasted Corn, Pork Chorizo, Lemon Mayo–Crema, Cotija	
PLÁTANOS FRITOS 🍴	\$6	SWEET POTATO FRIES ✓	\$5
Fried Plantains, Crema, Cotija		Chipotle Ketchup	
ARROZ & FRIJOLES 🍴	\$5	EJOTES 🍴	\$8
Ana’s White Rice & Refried Black Beans		Green Beans, Lemongrass, Queso Fresco, Tajín	

SERVICE @ MI-VIDA

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