

❖ Guacamole ❖

Our Hand-Crushed Classic Guacamole
Served With House-Made Chips & Pasilla De Oaxaca Salsa ✓ \$14

Add Blue Cheese, Grapes, Smoked Almonds 🍴 +\$3

MI-VIDA®

RESTAURANTE

❖ MENÚ DE COMIDA ❖

LUNCH MENU

Para Compartir To Share

QUESO FUNDIDO Broiled Chihuahua & Oaxaca Cheeses, Chorizo, Salsa Verde, Hand-Pressed Corn Tortillas	\$11
TATANACHOS 🍴 Crispy Tortillas, Black Beans, Melted Chihuahua & Oaxaca Cheeses, Crispy Ancho Peppers, Pickled Jalapeños, Salsa Verde, Crema, Cilantro {NO MODIFICATIONS PLEASE}	\$13
ALITAS ADOBADAS Adobo-Rubbed Spicy Chicken Wings, Avocado Mousse Dip	\$13

Mariscos From The Sea

CÓCTEL DE CAMARONES Shrimp, Avocado, Red Onion, Cilantro, Spicy Cocktail Sauce, Saltines	\$15
*CEVICHE DE ATÚN Tuna, Chipotle-Orange Marinade, Avocado, Tomato, Orange, Cilantro	\$15
TOSTADA DE JAIBA Jumbo Lump Crab, Crispy Tortilla, Black Bean Spread, Romaine, Poblano Peppers, Basil Dressing, Radish, Tomato	\$15
EMPANADAS DE MARISCOS Guajillo Masa, Crab & Shrimp Salpicon, Mango-Habanero Salsa	\$12

Aperitivos Appetizers

ENSALADA PICADA ✓ Jicama, Mango, Apple, Cucumbers, Hearts Of Romaine, Roasted Cashews, Spicy Tamarind Dressing	\$12	TACOS DORADOS Crispy Chicken Tacos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	\$9
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SOPA DEL DÍA \$9

Platos Principales Mains

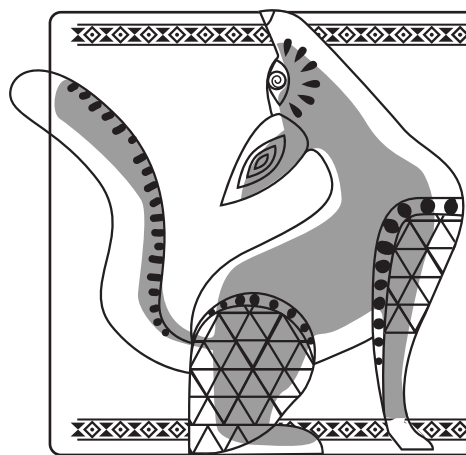
ENCHILADAS DE MOLE NEGRO Braised Brisket, Sesame Seeds, Cotija, Crema	\$18	PESCADO A LA VERACRUZANA Seared Cod, Roasted Tomato Sauce, Olives, Capers, Pickled Jalapeños	\$24
ENCHILADAS SUIZAS Braised Chicken, Chihuahua Cheese	\$17	*CARNE ASADA Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	\$26
ENCHILADAS RANCHERAS 🍴 Roasted Vegetables, Chihuahua Cheese, Cotija, Crema	\$16	*SALMÓN EN COSTRA Pumpkin Seed-Crusted Salmon, Sweet Potato-Plantain Mash, Guajillo Passion Fruit Adobo	\$23
QUESADILLA (G) 🍴 Grilled Adobo-Stained Flour Tortillas, Chihuahua & Oaxaca Cheeses, Salsa Verde Cruda Grilled Chicken +\$2 *Grilled Skirt Steak +\$4	\$15	*ENSALADA CON COTIJA Marinated & Grilled Skirt Steak, Arugula, Romaine, Spinach, Cotija, Roasted Carrots, Avocado, Buttered & Toasted Pecans, Lime-Lemongrass Dressing	\$24
POLLO CHILANGO Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites	\$26	*GUAJILLO BEEF BURGER (G) Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Sweet Potato Fries, Chipotle Ketchup	\$17
ENSALADA SIMPLE Grilled Marinated Chicken, Iceberg Lettuce, Tomatoes, Red Onion, Blue Cheese-Chile Dressing	\$17	BEYOND BURGER (G) 🍴 Plant-Based Guajillo Burger, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Sweet Potato Fries, Chipotle Ketchup	\$18

PESCADO A LA TALLA \$32

Roasted Whole Butterflied Branzino, Red & Green Adobos,
Black Beans, Radishes

❖ Tacos 3/Order ❖

PESCADO Crispy Cod, Spicy Mexican Tartar Sauce, Pickled Cabbage, Avocado-Jalapeño Salsa, Arugula & Tomato Salad	\$17	CARNE Pasilla-Marinaded Skirt Steak, Onion, Cilantro, Spicy Salsa Roja, Charro-Bacon Beans	\$16
CARNITAS Slow-Braised Pork, Chicharrones, Avocado Salsa Verde, Onion, Cilantro, Charro-Bacon Beans	\$15	VEGETALES ✓ Roasted Cauliflower & Mushrooms, Spicy Peanut Salsa Macha, Scallions, Arugula & Tomato Salad	\$17



Sabores de Mexico

Served Family Style

MINIMUM 2 GUESTS / REQUIRED PARTIES OF 7-9

{must be ordered for the entire table}

\$25 ADULTS | \$13 CHILDREN {12 AND UNDER}

HUEVOS RELLENOS, GUACAMOLE, ENSALADA DE LA CASA
TACOS DE CARNE, ENCHILADAS SUIZAS
ARROZ BLANCO, FRIJOLE NEGROS
CHURROS CON CHOCOLATE

No substitutions please

Acompañantes Sides

PLATANOS FRITOS 🍴 Fried Plantains, Crema, Cotija	\$6	ESQUITES 🍴 Roasted Corn, Chile De Árbol Mayo, Cotija	\$6
ARROZ & FRIJOLE 🍴 Ana's White Rice & Refried Black Beans	\$4	BUDÍN DE ELOTE 🍴 Cornbread	\$5
SWEET POTATO FRIES ✓ Chipotle Ketchup	\$5	ENSALADA DE SANDIA 🍴 Watermelon, Queso Fresco, Cucumber, Lime	\$8

BRICK OVEN VEGGIE DEL DÍA 🍴 \$7

Bebidas Drinks \$4

JARRITOS GRAPEFRUIT MEXICAN COKE BOING! MANGO TOPO CHICO TOPO CHICO TWIST OF LIME AGUA FRESCA VIRGIN LOLA

A **KNEAD** RESTAURANT | SUMMER 2020

CULINARY DIRECTOR: ROBERTO SANTIBÁÑEZ

FOLLOW US /MIVIDAMEXICO



STRAWS AVAILABLE UPON REQUEST

🍴 Vegetarian

✓ Vegan

(G) Gluten: Made with Flour/Wheat

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.

PLEASE, NO MORE THAN FOUR CREDIT CARDS PER TABLE.

PLEASE NOTIFY US OF ANY ALLERGIES