

MI-VIDA®

RESTAURANTE

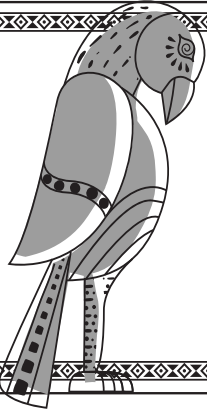
MENÚ DE Brunch

Botanas Bites

HUEVOS RELLENOS Green Pipian Deviled Eggs	\$1.50 EA.
NARANJAS ENCHILADAS Chile-Rubbed Oranges	\$4

Especiales

BURRITO TEJANO (G) Flour Tortilla, Scrambled Eggs, Potatoes, Chorizo, Chihuahua Cheese, Tomatillo-Jalapeño Cream Sauce, Cilantro, Pasilla de Oaxaca Salsa	\$17
HUEVOS RANCHEROS Sunny-Side Up Eggs, Smoked Ham, Crispy Tostada, Black Beans, Cotija, Crema, Cilantro, Ranchera Salsa	\$16
CHILAQUILES CON JAMÓN Y HUEVOS Tortilla Chips, Spicy-Smoky Tomatillo Sauce, Glazed Ham, Scrambled Eggs, Crema, Queso Fresco, Onion, Cilantro	\$17
PAN FRANCES (G) Banana Custard French Toast, Whipped Cream, Piloncillo Syrup, Sugared Pecans	\$16



Sabores de Mexico

Served Family Style

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}

NARANJAS, GUACAMOLE, CÓCTEL DE CAMARONES
PAN FRANCES, ENCHILADAS SUIZAS
ARROZ BLANCO, FRIJOLE NEGROS
CHURROS CON CHOCOLATE

No substitutions please

Cócteles de Brunch Brunch Cocktails

MIMOSA	\$9
GUAVINI	\$9
BLOODY MARY	\$10
SANGRE DE MI VIDA Tequila Bloody Mary	\$11
CAFÉ FRAPPÉ Uruapan Charanda Rum, Rompope, Cold Brew Coffee, Biscoff Cookie Butter, Sweet Vanilla Cream	\$14
PONCHE DE LOLA Mango-Infused Vodka, Sauza Blue Reposado, Ginger, Guava, Mint, Strawberry, Bubbles Pitcher (Serves 5)	\$11 \$49

Bebidas Drinks

JARRITOS GRAPEFRUIT
MEXICAN COKE
BOING! MANGO
TOPO CHICO SPARKLING WATER
TOPO CHICO TWIST OF LIME
AGUA FRESCA
VIRGIN LOLA
\$4

A KNEAD RESTAURANT | SUMMER 2020

CULINARY DIRECTOR: ROBERTO SANTIBAÑEZ
FOLLOW US /MIVIDAMEXICO



STRAWS AVAILABLE UPON REQUEST

PLEASE NOTIFY US OF ANY ALLERGIES

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.