

## ❖ 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

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

### Mariscos From The Sea

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

### Aperitivos Appetizers

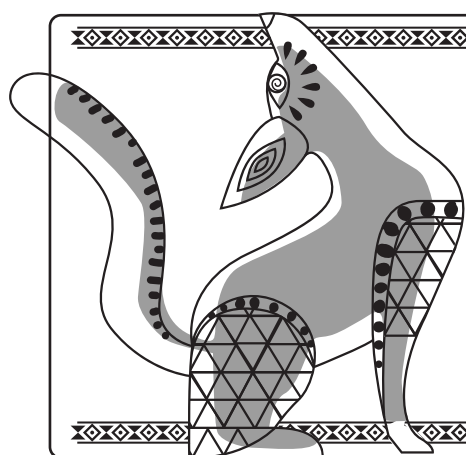
<b>ENSALADA PICADA</b> ✓ Jicama, Mango, Apple, Cucumbers, Hearts Of Romaine, Roasted Cashews, Spicy Tamarind Dressing	\$12	<b>TACOS DORADOS</b> Crispy Chicken Tacos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	\$9
SOPA DEL DÍA \$9			

### Platos Principales Mains

<b>ENCHILADAS DE MOLE NEGRO</b> Braised Brisket, Sesame Seeds, Cotija, Crema	\$18	<b>PESCADO A LA VERACRUZANA</b> Seared Cod, Roasted Tomato Sauce, Olives, Capers, Pickled Jalapeños	\$24
<b>ENCHILADAS SUIZAS</b> Braised Chicken, Chihuahua Cheese	\$17	<b>*CARNE ASADA</b> Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	\$26
<b>ENCHILADAS RANCHERAS</b> 🍴 Roasted Vegetables, Chihuahua Cheese, Cotija, Crema	\$16	<b>*SALMÓN EN SALSA DE PIÑA</b> Roasted Salmon, Sweet Potato Mash, Pineapple-Tomatillo Sauce	\$23
<b>QUESADILLA (G)</b> 🍴 Grilled Adobo-Stained Flour Tortillas, Chihuahua & Oaxaca Cheeses, Salsa Verde Cruda <b>Grilled Chicken +\$2 *Grilled Skirt Steak +\$4</b>	\$15	<b>*ENSALADA CON COTIJA</b> Marinated & Grilled Skirt Steak, Arugula, Romaine, Spinach, Cotija, Roasted Carrots, Avocado, Buttered & Toasted Pecans, Lime-Lemongrass Dressing	\$24
<b>POLLO CHILANGO</b> Half Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites	\$26	<b>*GUAJILLO HAMBURGER (G)</b> Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Sweet Potato Fries, Chipotle Ketchup	\$17
<b>ENSALADA SIMPLE</b> Grilled Marinated Chicken, Iceberg Lettuce, Tomatoes, Red Onion, Blue Cheese-Chile Dressing	\$17	<b>BEYOND BURGER (G)</b> 🍴 Plant-Based Guajillo Burger, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Sweet Potato Fries, Chipotle Ketchup	\$18
<b>PESCADO A LA TALLA \$32</b> Roasted Whole Butterflied Branzino, Red & Green Adobos, Black Beans, Radishes			

### ❖ Tacos 3/Order ❖

<b>PESCADO</b> Crispy Cod, Spicy Mexican Tartar Sauce, Pickled Cabbage, Avocado-Jalapeño Salsa, Arugula & Tomato Salad	\$17	<b>CARNE</b> Pasilla-Marinated Skirt Steak, Onion, Cilantro, Spicy Salsa Roja, Charro-Bacon Beans	\$16
<b>CARNITAS</b> Slow-Braised Pork, Chicharrones, Avocado Salsa Verde, Onion, Cilantro, Charro-Bacon Beans	\$15	<b>VEGETALES</b> ✓ 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

<b>PLATANOS FRITOS</b> 🍴 Fried Plantains, Crema, Cotija	\$6	<b>ESQUITES</b> 🍴 Roasted Corn, Chile De Árbol Mayo, Cotija	\$6
<b>ARROZ &amp; FRIJOLE</b> 🍴 Ana's White Rice & Refried Black Beans	\$5	<b>BUDÍN DE ELOTE</b> 🍴 Cornbread	\$5
<b>SWEET POTATO FRIES</b> ✓ Chipotle Ketchup	\$5	<b>CALABAZA AL HORNO</b> 🍴 Roasted Acorn Squash, Piloncillo, Cotija Cheese, Crema	\$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 | FALL 2020

CULINARY DIRECTOR: ROBERTO SANTIBÁÑEZ  
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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