

❖ 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
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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
ENCHILADAS SUIZAS Braised Chicken, Chihuahua Cheese	\$17
ENCHILADAS RANCHERAS 🍴 Roasted Vegetables, Chihuahua Cheese, Cotija, Crema	\$16
QUESADILLA (G) 🍴 Grilled Adobo-Stained Flour Tortillas, Chihuahua & Oaxaca Cheeses, Salsa Verde Cruda Grilled Chicken +\$2 *Grilled Skirt Steak +\$4	\$15
POLLO CHILANGO Half Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites	\$26
ENSALADA SIMPLE Grilled Marinated Chicken, Iceberg Lettuce, Tomatoes, Red Onion, Blue Cheese-Chile Dressing	\$17

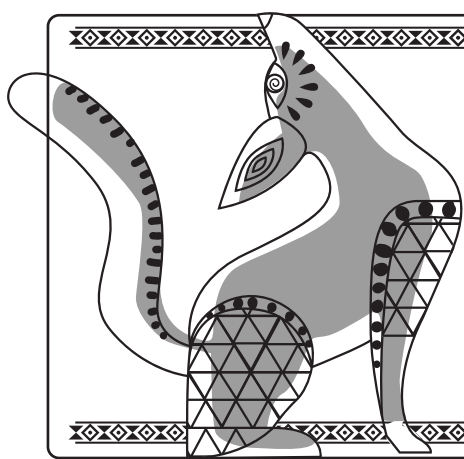
PESCADO A LA VERACRUZANA Seared Cod, Roasted Tomato Sauce, Olives, Capers, Pickled Jalapeños	\$24
*CARNE ASADA Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	\$26
*SALMÓN EN SALSA DE PIÑA Roasted Salmon, Sweet Potato Mash, Pineapple-Tomatillo Sauce	\$23
*ENSALADA CON COTIJA Marinated & Grilled Skirt Steak, Arugula, Romaine, Spinach, Cotija, Roasted Carrots, Avocado, Buttered & Toasted Pecans, Lime-Lemongrass Dressing	\$24
*GUAJILLO HAMBURGER (G) Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Sweet Potato Fries, Chipotle Ketchup	\$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
CARNITAS Slow-Braised Pork, Chicharrones, Avocado Salsa Verde, Onion, Cilantro, Charro-Bacon Beans	\$15

CARNE Pasilla-Marinated Skirt Steak, Onion, Cilantro, Spicy Salsa Roja, Charro-Bacon Beans	\$16
VEGETALES ✓ Roasted Cauliflower & Mushrooms, Spicy Peanut Salsa Macha, Scallions, Arugula & Tomato Salad	\$17



Gabores 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
ARROZ & FRIJOLE 🍴 Ana's White Rice & Refried Black Beans	\$5
SWEET POTATO FRIES ✓ Chipotle Ketchup	\$5

ESQUITES 🍴 Roasted Corn, Chile De Árbol Mayo, Cotija	\$6
BUDÍN DE ELOTE 🍴 Cornbread	\$5
CALABAZA AL HORNO 🍴 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
FOLLOW US /MIVIDAMEXICO

SERVICE @ MI-VIDA

A 20% GRATUITY IS CUSTOMARY AND APPROPRIATE
PLEASE, NO MORE THAN 4 CREDIT CARDS PER TABLE

PLEASE NOTIFY US OF ANY ALLERGIES

🍴 Vegetarian ✓ Vegan (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.