

Guacamole

Our Hand-Crushed Classic Guacamole
Served With House-Made Chips and Pasilla De Oaxaca Salsa ✓ \$14
Add Blue Cheese, Grapes, Smoked Almonds 🍯 +\$3

MI-VIDA®

RESTAURANTE

MENÚ DE COMIDA

LUNCH MENU

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
SOPA DEL DÍA	\$9

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	\$16
*CEVICHE DE TIRITAS Hamachi, Jalapeño, Red Onion, Toasted Coconut	\$17
EMPANADAS DE MARISCOS Guajillo Masa, Crab & Shrimp Salpicon, Mango-Habanero Salsa	\$13

Tacos *3/Order*

PESCADO Crispy Cod, Spicy Mexican Tartar Sauce, Pickled Cabbage, Avocado-Jalapeño Salsa, Arugula & Tomato Salad	\$17
COCHINITA PIBIL Slow-Braised Achiote-Marinaded Pork, Cured Red Onions, Habanero Salsa	\$16
CARNE Pasilla-Marinaded Skirt Steak, Onion, Cilantro, Spicy Salsa Roja, Charro-Bacon Beans	\$16
VEGETALES ✓ Smoked Carrots, Roasted Cauliflower, Pistachio Pipian, Scallions, Arugula & Tomato Salad	\$15
POLLO Grilled Chicken, Poblanos, Roasted Tomato Salsa, Crema	\$15

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 CALABACITAS Roasted Salmon, Zucchini, Tomatoes, Corn, Crema	\$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 Half Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites	\$26	*GUAJILLO HAMBURGER (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			



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, FRIJOLES 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 & FRIJOLES 🍯 Ana's White Rice & Refried Black Beans	\$5	BUDÍN DE ELOTE 🍯 Cornbread	\$5
SWEET POTATO FRIES ✓ Chipotle Ketchup	\$5	SANDÍA Watermelon, Queso Fresco, Pepitas	\$8
NOPALES Cactus, Onions, Tomatoes, Cilantro	\$7	CALABACITAS 🍯 Green & Yellow Zucchini, Chayote, Pistachio-Jalapeño Sauce	\$8
BRICK OVEN VEGGIE DEL DÍA 🍯 \$7			

Bebidas *Drinks* \$4

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

A **KNEAD** RESTAURANT | SUMMER 2021
CULINARY DIRECTOR: ROBERTO SANTIBÁÑEZ
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SERVICE @ MI-VIDA

A 20% GRATUITY IS CUSTOMARY AND APPROPRIATE.
PARTIES OF 5+ WILL BE CHARGED A 20% GRATUITY.
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.