

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 CENA

DINNER MENU

Aperitivos *Appetizers*

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| ENSALADA PICADA ✓ | \$12 |
| Jicama, Mango, Apple, Cucumbers, Hearts Of Romaine, Roasted Cashews, Spicy Tamarind Dressing | |
| TACOS DORADOS | \$10 |
| Crispy Chicken Tacos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija | |
| SOPA DEL DÍA | \$9 |

Para Compartir *To Share*

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| QUESO FUNDIDO | \$11 |
| Broiled Chihuahua & Oaxaca Cheeses, Chorizo, Salsa Verde, Hand-Pressed Corn Tortillas | |
| TATANACHOS 🍴 | \$14 |
| Crispy Tortillas, Black Beans, Melted Chihuahua & Oaxaca Cheeses, Crispy Ancho Peppers, Pickled Jalapeños, Salsa Verde, Crema, Cilantro [NO MODIFICATIONS PLEASE] | |
| ZARAPE DE PATO | \$15 |
| Slow-Braised Duck, Layered Corn Tortillas, Spicy Roasted Habanero Cream | |
| ALITAS ADOBADAS | \$13 |
| Adobo-Rubbed Spicy Chicken Wings, Avocado Mousse Dip | |

Mariscos *From The Sea*

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| CÓCTEL DE CAMARONES | \$15 |
| Shrimp, Avocado, Red Onion, Cilantro, Spicy Cocktail Sauce, Saltines | |
| *CEVICHE DE ATÚN | \$17 |
| Tuna, Chipotle-Orange Marinade, Avocado, Tomato, Orange, Cilantro | |
| *CEVICHE DE TIRITAS | \$17 |
| Hamachi, Jalapeño, Red Onion, Toasted Coconut | |
| EMPANADAS DE MARISCOS | \$14 |
| Guajillo Masa, Crab & Shrimp Salpicon, Mango-Habanero Salsa | |

Tacos *3/Order*

SERVED WITH BLACK BEANS

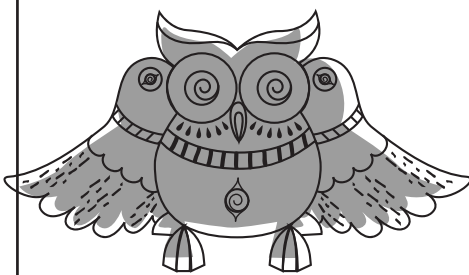
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|---|------|
| PESCADO | \$20 |
| Crispy Cod, Spicy Mexican Tartar Sauce, Pickled Cabbage, Avocado-Jalapeño Salsa | |
| CARNITAS | \$18 |
| Slow-Braised Pork, Chicharrones, Avocado Salsa Verde, Onion, Cilantro | |
| CARNE | \$19 |
| Pasilla-Marinated Skirt Steak, Onion, Cilantro, Spicy Salsa Roja | |
| VEGETALES ✓ | \$17 |
| Smoked Carrots, Roasted Cauliflower, Pistachio Pipian, Scallions | |
| POLLO | \$18 |
| Grilled Chicken, Poblanos, Roasted Tomato Salsa, Crema | |

Platos Principales *Mains*

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|---|------|---|------|
| ENCHILADAS DE MOLE NEGRO | \$22 | PESCADO A LA VERACRUZANA | \$27 |
| Braised Brisket, Sesame Seeds, Cotija, Crema | | Seared Cod, Roasted Tomato Sauce, Olives, Capers, Pickled Jalapeños | |
| ENCHILADAS SUIZAS | \$21 | COSTILLITAS CON MOLE | \$28 |
| Braised Chicken, Chihuahua Cheese | | Slow-Braised & Seared Baby Back Ribs, Mole Negro, Crema | |
| ENCHILADAS RANCHERAS 🍴 | \$19 | BIRRIA (G) | \$33 |
| Roasted Vegetables, Chihuahua Cheese, Cotija, Crema | | Slow-Braised Lamb Shank, Guajillo Broth, Grilled Bread | |
| *SALMÓN EN SALSA DE PIÑA | \$26 | *CARNE ASADA | \$32 |
| Roasted Salmon, Sweet Potato Mash, Pineapple-Tomatillo Sauce | | Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos | |
| *RIBEYE NORTEÑO | \$49 | POLLO CHILANGO | \$28 |
| Grilled & Sliced Ribeye, Melted Chihuahua Cheese, Pinto Beans, Molcajete Salsa, Flour Tortillas | | Half Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites | |
| *GUAJILLO HAMBURGER (G) | \$19 | BEYOND BURGER 🍴 (G) | \$20 |
| Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Sweet Potato Fries, Chipotle Ketchup | | Plant-Based Guajillo Burger, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Sweet Potato Fries, Chipotle Ketchup | |

PESCADO A LA TALLA \$36

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}

\$43 ADULTS | \$21 CHILDREN {12 AND UNDER}

NARANJAS, GUACAMOLE, CÓCTEL DE CAMARONES, QUESO FUNDIDO
TACOS DE PESCADO, *CARNE ASADA, ENCHILADAS SUIZAS
ARROZ BLANCO, FRIJOLE NEGROS
CHURROS CON CHOCOLATE

No substitutions please

Acompañantes *Sides*

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|--|-----|--|-----|
| PLATANOS FRITOS 🍴 | \$6 | ESQUITES 🍴 | \$6 |
| Fried Plantains, Crema, Cotija | | Roasted Corn, Chile De Árbol Mayo, Cotija | |
| ARROZ & FRIJOLE 🍴 | \$5 | BUDÍN DE ELOTE 🍴 | \$5 |
| Ana's White Rice & Refried Black Beans | | Cornbread | |
| SWEET POTATO FRIES ✓ | \$5 | COLECITAS | \$8 |
| Chipotle Ketchup | | Baked Brussel Sprouts, Poblano Cream, Chihuahua Cheese | |
| CHARRO-BACON BEANS | \$6 | BETABELES | \$8 |
| | | Roasted Red & Yellow Beets, Queso Fresco, Lime, Olive Oil, Pepitas | |

BRICK OVEN VEGGIE DEL DÍA 🍴 \$7

A **KNEAD** RESTAURANT | FALL 2021

CULINARY DIRECTOR: ROBERTO SANTIBÁÑEZ
FOLLOW US /MIVIDAMEXICO

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.