

## 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*

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	\$10
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}	\$14
ZARAPE DE PATO Slow-Braised Duck, Layered Corn Tortillas, Spicy Roasted Habanero Cream	\$15
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	\$17
*CEVICHE DE TIRITAS Hamachi, Jalapeño, Red Onion, Toasted Coconut	\$17
EMPANADAS DE MARISCOS Guajillo Masa, Crab & Shrimp Salpicon, Mango-Habanero Salsa	\$14

### Tacos *3/Order*

SERVED WITH BLACK BEANS

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

### Platos Principales *Mains*

ENCHILADAS DE MOLE NEGRO Braised Brisket, Sesame Seeds, Cotija, Crema	\$22	PESCADO A LA VERACRUZANA Seared Cod, Roasted Tomato Sauce, Olives, Capers, Pickled Jalapeños	\$27
ENCHILADAS SUIZAS Braised Chicken, Chihuahua Cheese	\$21	CHAMORRO Slow-Cooked Pork Shank, Creamy Spinach, Pickled Jalapeños	\$29
ENCHILADAS RANCHERAS 🍯 Roasted Vegetables, Chihuahua Cheese, Cotija, Crema	\$19	BIRRIA Slow-Braised Beef Short Rib, Spicy Guajillo Broth, Tortillas	\$29
*SALMÓN EN SALSA DE PIÑA Roasted Salmon, Sweet Potato Mash, Pineapple-Tomatillo Sauce	\$26	*CARNE ASADA Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	\$32
*RIBEYE NORTEÑO (G) Grilled & Sliced Ribeye, Melted Chihuahua Cheese, Pinto Beans, Molcajete Salsa, Flour Tortillas	\$49	POLLO CHILANGO Half Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites	\$28
*GUAJILLO HAMBURGER (G) Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Sweet Potato Fries, Chipotle Ketchup	\$19	BEYOND BURGER 🍯 (G) Plant-Based Guajillo Burger, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Sweet Potato Fries, Chipotle Ketchup	\$20

#### 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*

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

BRICK OVEN VEGGIE DEL DÍA 🍯 \$7

A KNEAD RESTAURANT | WINTER 2022

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.