

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®

MENÚ DE CENA

DINNER MENU

Aperitivos *Appetizers*

ENSALADA PICADA ✓	\$12
Jicama, Mango, Apple, Cucumbers, Hearts Of Romaine, Roasted Cashews, Spicy Tamarind Dressing	
QUESABIRRIA (G)	\$12
Flour Tortilla, Chihuahua Cheese, Slow-Braised Beef Birria	
TACOS DORADOS	\$10
Crispy Chicken Tacos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	
SOPA DEL DÍA	\$9

Para Compartir *To Share*

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*

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	

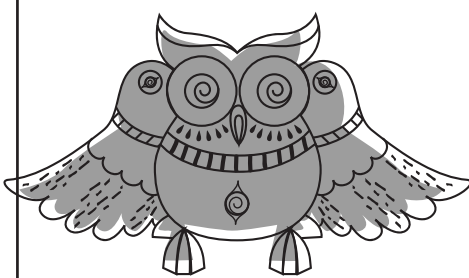
Tacos *3/Order*

SERVED WITH BLACK BEANS

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-Marinaded Skirt Steak, Onion, Cilantro, Spicy Salsa Roja	
HONGOS AL PASTOR ✓	\$17
Al Pastor-Marinaded Mushrooms, Onion, Cilantro, Grilled Pineapple, Salsa Verde	
POLLO	\$18
Grilled Chicken, Poblanos, Chihuahua Cheese, Roasted Tomato Salsa	

Platos Principales *Mains*

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	CHAMORRO	\$29
Braised Chicken, Chihuahua Cheese		Slow-Cooked Pork Shank, Creamy Spinach, Pickled Jalapeños	
ENCHILADAS RANCHERAS 🍴	\$19	BIRRIA	\$29
Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema		Slow-Braised Beef Short Rib, Spicy Guajillo Broth, Corn Tortillas	
*SALMÓN CON CALABACITAS	\$26	*CARNE ASADA	\$32
Adobo-Roasted Salmon, Zucchini & Butternut Squash Stew		Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	
*RIBEYE NORTEÑO (G)	\$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*

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	ESPÁRRAGOS ✓	\$8
Chipotle Ketchup		Asparagus, Roasted Jalapeños, Lemon Vinaigrette	
CHARRO-BACON BEANS	\$6	BETABELES 🍴	\$8
		Roasted Red & Yellow Beets, Queso Fresco, Pepitas	

BRICK OVEN VEGGIE DEL DÍA 🍴 \$7

A **KNEAD** RESTAURANT | SPRING 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.