

Guacamole

Our Hand-Crushed Classic Guacamole

* Served With House-Made Chips and Pasilla de Oaxaca Salsa ✓ \$14.50

* "Con Todo" Bacon, Crema, Cotija, Pumpkin Seeds, Pickled Fresnos \$16.50

* With Crab & Shrimp Salpicón, Habanero, Cilantro \$20.00

Botanas Snacks

HUEVOS RELLENOS 🍴 Green Pipian Deviled Eggs	\$1.75 EA.
NARANJAS ENCHILADAS ✓ Chile-Rubbed Oranges	\$4.25
CHIPS & SALSA ✓ Roasted Tomatillo Salsa	\$4.00
EMPANADAS (3)	
* Picadillo ✓ / Vegan "Beef" Picadillo, Avocado-Chipotle Salsa	\$10.50
* Queso Con Hongos 🍴 / Mushrooms, Chihuahua Cheese, Tomatillo Quemado Salsa	\$10.00
* Mariscos / Crab & Shrimp Salpicón, Mango-Habanero Salsa	\$16.00

Aperitivos Appetizers

QUESO FUNDIDO Broiled Chihuahua Cheese, Chorizo, Salsa Verde, Corn Tortillas	\$12.50
TATANACHOS 🍴 Crispy Tortillas, Black Beans, Melted Chihuahua Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro	\$14.50
TACOS DORADOS Chicken Taquitos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	\$9.25
SOPA DEL DÍA CÓCTEL DE CAMARONES Shrimp, Avocado, Cilantro, Cocktail Sauce (Saltines Upon Request)	\$9.25
CARNITAS DE ATÚN Crispy Tuna, Charro Bean Purée, Avocado, Salsa Macha, Tostada	\$17.00
CEVICHES	
* Tiritas* / Yellowtail, Jalapeño, Toasted Coconut	\$21.00
* Atún* (G) / Tuna, Chipotle, Orange, Avocado	\$16.50

MI-VIDA®

LUNCH

Platos Principales Mains

MOLLETES DE AGUACATE* (G) Our Avocado Toast! Chorizo, Cotija, Pickled Onions, Pico De Gallo, Poached Egg	\$16.50
ENCHILADAS SUIZAS Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce	\$17.50
GUAJILLO HAMBURGER* (G) Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	\$18.50
QUESADILLA DE MOLE VERDE (G) Mole Verde-Braised Chicken, Chihuahua Cheese, Flour Tortilla	\$17.00
ENCHILADAS DE MOLE NEGRO Braised Brisket, Sesame Seeds, Cotija, Crema (Mole Is Made With Peanuts)	\$19.50
SALMÓN MANCHAMANTELES* Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico	\$26.75
ENCHILADAS RANCHERAS 🍴 Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	\$16.50
CARNE ASADA* Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	\$32.00

Ensaladas Salads

ENSALADA PICADA ✓ Jicama, Mango, Apple, Cucumbers, Romaine, Roasted Cashews, Spicy Tamarind Dressing Add Chicken +\$6 or Steak +\$10	\$12.50
ENSALADA CÉSAR CON POLLO (G) Bibb Lettuce, Roasted Jalapeño-Caesar Dressing, Croutons	\$17.50
ENSALADA CON COTIJA* Marinated & Grilled Skirt Steak, Cotija Cheese, Strawberries, Mangos, Avocado, Pecans, Lime-Lemongrass Dressing	\$30.00

Tacos 3/Order

SERVED WITH BLACK BEANS

POLLO Grilled Chicken, Poblanos, Chihuahua Cheese, Salsa Roja	\$16.50
PESCADO Crispy Cod, Spicy Mexican Tartar Sauce, Slaw, Avocado Salsa	\$19.00
CARNITAS Slow-Braised Pork, Chicharrones, Onion, Cilantro, Avocado Salsa Verde	\$16.50
CARNE Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja	\$19.00
CAMARONES Crispy Popcorn Shrimp, Habanero Slaw, Chipotle Mayo, Pico De Gallo	\$20.00



Locals who Lunch

3-COURSE LUNCH \$24.99

CHOICE OF STARTER

GUACAMOLE, CHIPS & SALSA, EMPANADAS DE PICADILLO, EMPANADAS DE QUESO CON HONGOS

CHOICE OF MAIN

ENCHILADAS SUIZAS, ENCHILADAS RANCHERAS, MOLLETES DE AGUACATE, ENSALADA CESAR CON POLLO, ENSALADA PICADA, GUAJILLO HAMBURGER, CARNITAS TACOS, POLLO TACOS, HONGOS TACOS

CHOICE OF SIDE, FLAN DE ESPRESSO OR CHURROS CON CHOCOLATE

No substitutions please

Acompañantes Sides

PLÁTANOS FRITOS 🍴 Fried Plantains, Crema, Cotija	\$7.00	SWEET POTATO FRIES ✓ Chipotle Ketchup	\$5.25
ARROZ & FRIJOLES 🍴 Ana's White Rice & Refried Black Beans	\$5.25	ENSALADA DE CÍTRICOS 🍴 Mixed Citrus, Queso Fresco, Pepita Brittle, Grapes	\$7.25
BUDÍN DE ELOTE 🍴 Cornbread, Salsa Roja, Morita Butter	\$6.50	COLECITAS Roasted Brussels Sprouts, Bacon, Sugared Pecans, Pickled Fresnos	\$7.25
ESQUITES 🍴 Roasted Corn, Chile De Árbol Mayo, Cotija	\$6.25	CHARRO BEANS ✓	\$6.25

A **KNEAD** RESTAURANT
CULINARY DIRECTOR: ROBERTO SANTIBAÑEZ
FOLLOW US /MIVIDAMEXICO

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, especially if you have certain medical conditions.

🍴 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.