






## Botanas Snacks

HUEVOS RELLENOS 	\$1.75 EA.
Green Pipian Deviled Eggs	
NARANJAS ENCHILADAS 	\$4.25
Chile-Rubbed Oranges	
CHIPS & SALSA 	\$5.25
Roasted Tomatillo Salsa	
TAQUITOS DE ATÚN*	\$15.00
Miso-Marinated Tuna, Avocado, Fresnos	
SABORES DE BROCHETTAS	\$17.00
Skewer Sampler (Two Of Each Served)	
* Pollo / Agave-Marinated Chicken, Pasilla De Oaxaca, Avocado Salsa Verde	
* Camarones / Shrimp, Pumpkin Seed Salsa Macha	
* Carne* / Skirt Steak, Mole Negro, Crispy Shallots, Serranos (Mole Is Made With Peanuts)	
EMPANADAS (3)	
* Picadillo  / Vegan "Beef" Picadillo, Avocado-Chipotle Salsa	\$11.50
* Queso Con Hongos  / Mushrooms, Chihuahua Cheese, Tomatillo Quemado Salsa	\$11.50
* Mariscos / Crab & Shrimp Salpicón, Mango-Habanero Salsa	\$17.00

## Fiesta de Botanas

A SELECTION OF OUR MOST POPULAR SNACKS  
SERVES 3 \$50.00 / SERVES 4 +\$16.00 / SERVES 5 +\$32.00

TACOS DORADOS, CÓCTEL DE CAMARONES, BROCHETAS DE CARNE, EMPANADAS DE JAIBA, NARANJAS, QUESO FRESCO, CHICHARRONES, PICKLED VEGGIES, HABANERO & AVOCADO SALSAS

No substitutions please

## Aperitivos Appetizers



QUESO FUNDIDO	\$13.50
Broiled Chihuahua Cheese, Chorizo, Salsa Verde, Corn Tortillas	
TATANACHOS 	\$16.50
Crispy Tortillas, Black Beans, Melted Chihuahua Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro	
ALITAS ADOBADAS	\$14.00
Adobo-Rubbed Spicy Chicken Wings, Avocado Mousse Dip	
ZARAPE DE PATO	\$18.00
Slow-Braised Duck, Layered Corn Tortillas, Spicy Roasted Habanero Cream	
TACOS DORADOS	\$10.50
Chicken Taquitos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	
ENSALADA PICADA 	\$14.50
Jicama, Mango, Apple, Cucumbers, Romaine, Roasted Cashews, Spicy Tamarind Dressing	
QUESADILLA DE MOLE VERDE (G)	\$14.00
Mole Verde-Braised Chicken, Chihuahua Cheese, Flour Tortilla	
SOPA DEL DÍA	\$10.50
CÓCTEL DE CAMARONES	\$18.00
Shrimp, Avocado, Cilantro, Cocktail Sauce (Saltines Upon Request)	
CARNITAS DE ATÚN	\$22.00
Crispy Tuna, Charro Bean Purée, Avocado, Salsa Macha, Tostada	
CEVICHE	
* Tiritas* / Yellowtail, Jalapeño, Toasted Coconut	\$18.50
* Atún* (G) / Tuna, Chipotle, Orange, Avocado	\$18.50

# MI-VIDA®

## DINNER

### Guacamole

Our Hand-Crushed Classic Guacamole

- \* Served With House-Made Chips and Pasilla De Oaxaca Salsa  \$14.50
- \* With Blue Cheese, Grapes, Smoked Almonds  \$16.50
- \* "Con Todo" Bacon, Crema, Cotija, Pumpkin Seeds, Pickled Fresnos \$17.50
- \* With Crab & Shrimp Salpicón, Habanero, Cilantro \$21.00

## Platos Principales Mains



BIRRIA	\$29.75
Slow-Braised Beef Short Rib, Spicy Guajillo Broth, Corn Tortillas	
ENCHILADAS DE MOLE NEGRO	\$23.75
Braised Brisket, Sesame Seeds, Cotija, Crema (Mole Is Made With Peanuts)	
SALMÓN MANCHAMANTELES*	\$27.75
Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico	
GUAJILLO HAMBURGER* (G)	\$19.50
Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	
ENCHILADAS RANCHERAS 	\$19.50
Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	
PASTA CON CAMARONES Y CHORIZO (G)	\$31.00
Shrimp, Pork Chorizo, Tagliatelle, Serrano, Tequila-Crema	
ENCHILADAS SUIZAS	\$22.75
Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce	
CARNE ASADA*	\$39.00
Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	
PESCADO A LA TALLA	\$49.00
Whole Roasted Butterflied Branzino, Red & Green Adobos, Black Beans	
LANGOSTA AL PASTOR	\$43.00
Lobster, Cilantro Rice, Pineapple, Escabeche	
CHAMORRO	\$29.75
Slow-Cooked Pork Shank, Creamy Spinach, Pickled Jalapeños, Corn Tortillas	
MAR Y TIERRA*	\$58.00
Filet Medallions, Jumbo Lump Crab & Cheese Enchiladas, Chipotle Butter	
POLLO CHILANGO	\$28.75
Half Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites	
BEYOND BURGER  (G)	\$23.00
Beyond "Beef", Brioche Bun, Pico, Avocado, Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	

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.

## Tacos 3/Order

SERVED WITH BLACK BEANS

PESCADO	\$21.00
Crispy Cod, Spicy Mexican Tartar Sauce, Slaw, Avocado Salsa	
CARNITAS	\$18.50
Slow-Braised Pork, Chicharrones, Onion, Cilantro, Avocado Salsa Verde	
CARNE	\$21.00
Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja	
CAMARONES	\$21.00
Crispy Popcorn Shrimp, Habanero Slaw, Chipotle Mayo, Pico De Gallo	
POLLO	\$19.50
Grilled Chicken, Poblanos, Chihuahua Cheese, Salsa Roja	

## Sabores de Mexico



### Served Family Style

MINIMUM 2 GUESTS / REQUIRED FOR PARTIES OF 7-9  
\$44 PER ADULT | \$22 PER CHILD {12 AND UNDER}  
must be ordered for the entire table

NARANJAS, GUACAMOLE, CÓCTEL DE CAMARONES, QUESO FUNDIDO, TACOS DE PESCADO, CARNE ASADA\*, ENCHILADAS SUIZAS, ARROZ BLANCO, FRIJOLES NEGROS, CHURROS

No substitutions please

## Acompañantes Sides

PLÁTANOS FRITOS 	\$7.00	SWEET POTATO FRIES 	\$5.25
Fried Plantains, Crema, Cotija		Chipotle Ketchup	
BUDÍN DE ELOTE 	\$7.50	ENSALADA DE CÍTRICOS 	\$7.25
Cornbread, Salsa Roja, Morita Butter		Mixed Citrus, Queso Fresco, Pepita Brittle, Grapes	
ARROZ & FRIJOLES 	\$5.25	ESQUITES 	\$7.25
Ana's White Rice & Refried Black Beans		Roasted Corn, Chile De Árbol Mayo, Cotija	
COLECITAS	\$8.25	CHARRO BEANS 	\$6.25
Roasted Brussels Sprouts, Bacon, Sugared Pecans, Pickled Fresnos			

 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.