

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 	\$1.75 EA.
Green Pipian Deviled Eggs	
NARANJAS ENCHILADAS ✓	\$4.25
Chile-Rubbed Oranges	
CHIPS & SALSA ✓	\$4.00
Roasted Tomatillo Salsa	
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	\$12.50
Broiled Chihuahua Cheese, Chorizo, Salsa Verde, Corn Tortillas	
TATANACHOS 	\$14.50
Crispy Tortillas, Black Beans, Melted Chihuahua Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro	
TACOS DORADOS	\$9.25
Chicken Taquitos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	
SOPA DEL DÍA	\$9.25
CÓCTEL DE CAMARONES	\$17.00
Shrimp, Avocado, Cilantro, Cocktail Sauce (Saltines Upon Request)	
CARNITAS DE ATÚN	\$21.00
Crispy Tuna, Charro Bean Purée, Avocado, Salsa Macha, Tostada	
CEVICHES	
* Tiritas* / Yellowtail, Jalapeño, Toasted Coconut	\$16.50
* Atún* (G) / Tuna, Chipotle, Orange, Avocado	\$16.50

MI-VIDA®

LUNCH

Platos Principales Mains

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

Ensaladas Salads

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

Tacos 3/Order

SERVED WITH BLACK BEANS

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



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

CHOICE OF SIDE, FLAN DE ESPRESSO OR CHURROS CON CHOCOLATE

No substitutions please



Acompañantes Sides

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

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.