

MI-VIDA®

✧ Restaurant Week ✧

BRUNCH | \$35 PER GUEST

Para Comenzar To Start

CHOICE OF

EMPANADAS DE ESQUITES 🌿

Roasted Corn, Cotija, Chihuahua, Chile De Árbol, Avocado Salsa

ENSALADA PICADA ✓

Roasted Cashews, Jicama, Mango, Apple, Cucumber, Romaine,
Spicy Tamarind Dressing

GUACAMOLE ✓

Our Hand-Crushed Classic Guacamole
Served With House-Made Tortilla Chips

Platos Principales Mains

CHOICE OF

CROQUE MADAME AL MOLE* (G)

Brioche, Ham, Sunny-Side Up Egg, Chihuahua,
Mole Poblano (Made with Peanuts)

PAN FRANCÉS DE TRES LECHES CÍTRICAS (G)

Citrus-Infused Tres Leches French Toast,
Orange Crème Anglaise, Whipped Cream

TACOS DE CAMARONES TIJUANA (G)

Flour Tortilla, Guajillo-Garlic Shrimp, Melted Chihuahua,
Chiptle Mayo, Pico De Gallo

Postre Dessert 🌿

CHOICE OF

TRES LECHES DE CHOCOLATE (G)

Whipped Cream

FLAN DE ESPRESSO

🌿 Vegetarian ✓ Plant-Based (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.

