

# Por Vida

MEZCAL AND MEXICAN

## LUNCH 12 - 4

### ALL YOU CAN ENJOY TACOS - \$35

Available only on Weekdays

Start with a refreshing Agua Fresca. Choice of Soup of the day or salad with guajillo-sesame dressing. Then choose your tacos from the following (served two tacos at a time). Finish off with two churros and spiced chocolate ganache

### MOLE & ROASTED CAULIFLOWER

Mole Negro y Coliflor

Hibiscus pickled cabbage, cilantro, crema, cotija, chile-lime peanuts

### SQUASH TACO

Taco de calabaza

Roasted squash, chile honey, pepitas, salsa borracha, cabbage, crema

### SLOW ROASTED PORK SHOULDER

Cochinita Pibil

Rubbed in achiote and citrus, avocado salsa, pickled onion

### CHICKEN NORTEÑO

Pollo Asado

Citrus and spice, pickled cabbage, chile de arbol salsa, crema, pico de gallo

### GRILLED STEAK

Carne Asada

Quesillo, avocado salsa, pico de gallo, cilantro

### FISH TACO

Taco de Pescado

BC Rockfish, Mexican ash sauce, black rice, crema, x'ni'pec

### BIRRIA QUESADILLAS

Birria-dillas

Beef birria, Oaxaca cheese, chile and beef broth for dipping

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[www.porvida.ca](http://www.porvida.ca)  
[@porvida\\_oakville](https://www.instagram.com/porvida_oakville)

\*Please add applicable tax  
\*\*Some restrictions apply, dine  
in only, no sharing

# SMALL PLATES

## SOUP OF THE DAY \$10

Sopa del día

## SHRIMP CEVICHE IN SPICY SQUID INK \$17

Aguachile Negro

Salsa bruja, habanero, ginger, cucumber, ash, charred avocado

## LOBSTER TARTARE TOSTADAS \$21

Tostada de tartare de langosta

Caper, morita, shallot, lime, peanut salsa macha, avocado

## MUSHROOM TOSTADAS \$18

Tostada de Hongos

Crispy tortilla, sikil pak, wild mushroom, mushroom vinaigrette, onion, cilantro

## ROASTED BEET SALAD \$16

Ensalada de Betabel y Mole Rosa

Pink mole, roasted red and yellow beets, candied walnuts, kale, orange, goat cheese, tepache honey

## GRILLED AVOCADO SALAD \$16

Chile-lime pepitas, pickled onion, quinoa, cilantro, crema, cotija, lime, guajillo-sesame oil

Add steak...\$10 Add chicken...\$6

# MAIN PLATES

## HUEVOS RANCHEROS \$15

Two sunny side eggs, spiced tomato salsa, soft fried tortillas, refried beans, avocado. Choice of house made chorizo or avocado salsa

## MEXICAN DIPPED SANDWICH \$19

Pambazo

Bread soaked in a guajillo salsa and fried, filled with potato and house made chorizo, lettuce, crema, quesillo. Side salad

## SUCKLING PIG AND RICE \$21

Lechón (limited quantities)

Roasted suckling pig, black rice, salsa de aguacate, cilantro, pico de gallo, jalapeno aioli, tortillas. Limited quantities

## VEGETABLE MOLE STEW \$21

Mole de Olla

Pasilla and guajillo chile broth, root vegetables, chochoyotes, crema, avocado, tortillas

## FISH CHICHARRÓN \$28

Chicharron de Pescado

Fried sole fillet, black rice, x'ni'pec, cabbage slaw, arbol salsa

## ROASTED CHICKEN IN MOLE MADRE \$30

Pollo en Mole Madre

700+ day old mole, roasted potato, wild mushroom

## COFFEE RUBBED RIBEYE AAA \$35

Chuleton Marinado en Cafe

7 oz ribeye, seasonal compound butter, barley esquites, wilted greens