

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

Find us online!

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