

BUENA VIDA

Contemporary Mexican Cuisine

\$20 Buena Vida LUNCH EXPERIENCE

unlimited small plates

Our corn tortillas and chips are **hand made daily** in house from **organic masa**. Buena Vida is proud to **source local produce**, seafood, and meats wherever possible. Some of our partners include Cheshire farms, Langenfeller farms and Roseda farms.

GUACAMOLES

Traditional \$10
avocado / tomato
onion / cilantro / lime

Yucatan \$12
pickled mango firefly farms
goat cheese / basil

Girasol \$12
sundried tomato
sunflower seed

CEVICHE AND RAW BAR

Heirloom Tomato Ceviche \$7

"leche de tomate" / hearts of palm / red onion / olive
lemon balm / pepita

Local Shrimp Ceviche \$11

hibiscus / lime / tangerine / cucumber / shaved coconut
red onion / freso

SALADS

Primavera \$7

grilled asparagus / avocado / roasted tomato / corn / goat cheese
charred lemon - agave vinaigrette

Cucumber \$5

baby heirloom tomato / red pepper / queso fresco / ancho - crouton
house tajin / lemon balm

Jicama & Green Apple \$5

heirloom carrot / chayote / grapefruit

SOUPS

Black Bean and Kale \$6

roasted poblano & tomato broth
corn smoked panela tofu / cilantro

Long Island Duck Tortilla \$8

chile pasilla / panela / radish / lime / cilantro

TORTAS

Grilled chicken \$6

bean puree / avocado / tomato / lettuce / pickled chile
morita mayo

Ahogada \$6

pork carnitas / onion / spicy tomato sauce

Veggie \$6

mushroom / squash / rajias / chihuahua cheese

STARTERS

Shishitos Tostados \$6

macha / cotija / crispy shallot / sal de chapulin

Queso Fundido Con Champignon \$11

melted quesos Oaxaca & Chihuahua / roasted mushroom
chipotle- apricot chutney / organic tortillas

Potato & Cheese Flautas \$7

yukon gold & Oaxaca cheese puree / black bean
shaved cabbage / cotija

Crab Nachos \$8

corn torilla chips / black bean puree / chihuahua chesse sauce
rajas / pickled chiles

Chicken Tinga Tostada \$7

Locust point farms roasted chicken / tomato / onion chopped
little gem lettuce / crema / cotija

Sangrita Mariscada Tostada * \$7

shrimp / crab / spicy tomato / guacamole

· SIDES ·

street corn & hominy \$6

mayo / lime / cotija / chile powder

Mexican rice &

refried black beans \$4

QUESADILLAS

Cheese \$6

chihuahua & oxacan cheeses / pico de gallo

Grilled Chicken \$8

achiote grilled chicken chihuahua & oxacan cheeses
pico de gallo

Squash blossom \$8

goat and Oaxacan cheese / shaved summer squash
morita mayo

Steak \$9

tecate marinated ribeye / mexican cheeses / pico de gallo

TACOS

all of our tacos are served on hand made organic corn tortillas

Al Pastor \$3

slow roasted langenfeller farms pork / roasted pineapple / salsa verde

Fried North Carolina Shrimp \$4

avocado salsa verde / lemon- garlic mayo / pickled cabbage

Carnitas \$3.5

mexican coca - cola marinated local pork / chile de arbol

Grilled chicken \$3

achiote / chile morita / bean puree / pico de gallo

Kennet Square PA Mushroom \$3

rajas / fried shallot / avocado - verde

Crispy Chihuahua Cheese \$2.5

avocado / chile de arbol / cilantro

Crispy Tofu \$3

avocado / pickled chile / chile morita mayo / cilantro

· CHEFS CREATIONS ·

VEGETABLE

Spinach & Cheese Enchiladas \$10

melted quesos Oaxaca & chihuahua / roasted
garlic / swiss chard / crema / pickled onion

Fingerling Sweet Potato Tostones \$8

hazelnut - ancho salsa / orange mojo
cocoa nibs

MEATS

Roasted Chicken & Cheese Enchiladas \$12

chipotle / salsa roja / crema / cotija

Roasted Chicken Adobado \$12

bacon / white charro beans / swiss chard
pepita

SEAFOOD

Shrimp & Crab Enchiladas \$12

creamy Oaxaca cheese / corn / rajias 3
chile sauce

local Skate Wing Chicharron \$10

lemon - garlic mayo / chile vinegar

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please inform your server of any food allergies.