

BUENA VIDA

Contemporary Mexican Cuisine

35\$ Buena Vida 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

Chilled Scallop & Avocado en Escabeche 8\$

pork chicharron/ chickpea/ bell pepper/ lime/ fresno/ cilantro

Local Shrimp Ceviche 12\$

hibiscus/ lime/ tangerine/ cucumber/ shaved coconut/ red onion
fresno/ amaranth

Guajillo Spiced Tuna 12\$

watermelon/ watermelon radish/ preserved tomato/ smoked crema
fresca/ salsa macha/ pepita

Mezcal Cured Organic Salmon Tostada 8\$

avocado salsa verde/ smoked trout roe/ cucumber/ serrano

SOUPS

Black Bean and Kale 6\$

roasted poblano & tomato broth/ potato corn/smoked panela & tofu
cilantro

Long Island Duck Tortilla 8\$

avocado/ chile pasilla/ panela/ radish/ lime cilantro

SALADS

Primavera 7\$

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

Cucumber 5\$

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

Melon 7\$

flavors of margarita/ Broadbent ham/ queso requeson chamoy/ mint
cilantro

Grains and Corns 6\$

quinoa/ farro/ wheat berry/ roasted pepper tomato/ lemon olive oil

Jicama & Green Apple 5\$

heirloom carrot/ chayote/ grapefruit

STARTERS

Shishitos Toreados 6\$

macha/ cotija/ crispy shallot/ sal de chapulin

Queso Fundido Con Champignon 10\$

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

Sweet Corn Empandas 9\$

crispy organic masa/ guacamole/ Oaxaca cheese/ corn
rajas/ garlic- guajillo salsa

Potato & Cheese Flautas 8\$

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

Sope de Chilorio 6\$

Langenfeller farms pork shoulder/ organic masa guacamole
black bean/ pickled cabbage/ crema

Chicken Tinga Tostada 8\$

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

Open Faced Chicken Quesadilla 8\$

grilled chicken thigh/ Oaxaca cheese/ poblano/ morita mayo
pico

Fried Green Tomatillos 5\$

guajillo tajin/ cotija/ chile toreado mayo

• SIDES •

street corn & hominy 4\$

mayo / lime/ cotija/ chile powder

Mexican rice &

refried black beans 12\$

roasted Baby squash 4\$

adobo

white charro beans 12\$

house bacon & chorizo

TACOS

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

Al Pastor 3.5\$

slow roasted langenfeller farms pork/ roasted pineapple/ salsa verde

Fried North Carolina Shrimp 3.5\$

avocado salsa verde/ lemon- garlic mayo/ pickled cabbage

Barbacoa de Res

slow roasted beef shoulder/ ancho/ onion/ cilantro 4.5\$

Ribeye Carne Asada 12\$

poblano/ onion/ cilantro/ grilled scallion/ salsa verde

Wild Caught Chesapeake Catfish 3.5\$

modelo beer tempura/ pickled chile/ salsa verde/ lemon- garlic mayo

Duck Carnitas 5\$

orange/pickled cabbage/ chile ancho- hazelnut salsa

House Made Chorizo & Queso 4\$

Langenfeller farms pork/ Oaxaca cheese/ salsa verde

Crispy Chihuahua Cheese 3\$

avocado/ chile de arbol/ cilantro

Kennet Square PA Mushroom 3\$

rajas/ fried shallot/ chunky avocado- verde

Crispy Tofu 3\$

avocado/ pickled chile/ chile morita mayo/ cilantro

Lengua 4\$

Braised beef tongue

Heritage Farms house cured bacon / salsa verde

• CHEFS CREATIONS •

VEGETABLE

Mushroom & Corn Enchiladas 9\$

queso requeson/ smoked & pickled
cauliflower/ guajillo

Spinach & Cheese Enchiladas 8\$

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

Fingerling Sweet Potato Tostones 8\$

hazelnut- ancho salsa/ orange mojo/ cocoa nibs

MEATS

Ribeye Steak Alambre Fajita 12\$

Heritage Farms house cured bacon/ rajas/
Oaxaca cheese/ heirloom tomato-

Heritage Farms Pork Tenderloin 11\$

Oaxacan black mole/ roasted baby
squashes/ pecan/ pickled onion

Roasted Chicken Adobado 12\$

bacon/ white charro beans/swiss chard/
pepita

SEAFOOD

Local Skate Wing Chicharron 10\$

Lemon- garlic mayo/ chile vinegar

Shrimp & Crab Enchiladas 12\$

Creamy Oaxaca cheese/ corn/ rajas
heirloom cherry tomato pico

Albondigas Mariscadas 13\$

butter broiled seafood meatballs/ lobster
crab/ shrimp/ charred salsa verde/ pickled
chile