FOOD

SNACKS

BORDER FRIES (250 gr.) **$110**
French fries with feta, dill, and a parmesan crust; served with tzatziki sauce and Dos Aves ketchup.

TATER TOTS (310 gr.) **$180**
Fried tater tots sprinkled with parmesan; served with truffle and morita aioli.

PORK BELLY WITH ESQUITES (350 gr.) **$245**
Classic esquites on whipped feta with guacamole, parmesan crust, and crispy pork belly slices; served with wonton chips.

COWBOY DIP (175 gr.) **$175**
Creamy beef Machaca dip with jalapeño cracklings; served with crostinis and wonton chips.

BAKED FETA (170 gr.) **$195**
Portion of baked feta cheese with Arpía Beer base, tapenade, crushed tomatoes, herbs, and seed oil; served with crostinis.

ORANGE BLOSSOM PIZZETA (135 gr.) **$195**
Oven-baked pizza with cheese and oriental sauce base, topped with orange chicken, cilantro, and eel sauce made with sake and Lechuza Beer.

WONTON WITH ESQUITES (100 gr.) **$15**
Esquites served over a bed of whipped feta cheese, topped with guacamole, cotija cheese, morita chilli and worton chips.

STARTERS

TARTAR TRILOGY (240 gr.) **$240**
Tasting of tuna, beef, and crushed tomatoes; served with crispy flatbread.

BANG BANG CAULIFLOWER (340 gr.) **$185**
Crispy beer-battered cauliflower with Turaca Beer, covered in Bang Bang sauce; served with house ponzu.

DRUNKEN FLAUTAS (4 pzas.) **$210**
Wonton flautas soaked in a beer-based drunken sauce made with Picozapato Beer; served with cream, cilantro-seasoned dried beef, and cotija cheese.

IMPERIAL SALAD (310 gr.) **$175**
Half-moon cucumbers with strawberries, yellow lemon, avocado, and cashew nuts, sprinkled with feta, parmesan, and sesame seeds; served with Mongolian vinaigrette.

OCEAN SLICE TOSTADA (140 gr.) **$185**
Corn tostada topped with sliced tuna and tomato salad marinated in mongolian sauce, served with nori and avocado

HOUSE SPECIALTIES (MAIN COURSES)

DOS AVES BURGER (330 gr.) **$280**
Hand-cut ribeye burger with morita and truffle aioli, crispy pork belly, cheddar cheese, crushed tomatoes, and onions caramelized in Carraca Beer; served with fries (100 gr.) and Dos Aves ketchup.

MONGOLIAN TACOS (160 gr. / 3 pcs.) **$230**
Mongolian beef tacos in mongolian sauce, cilantro, and yellow lemon wedges in corn tortillas.
Choice of protein: Brisket or Ribeye

POISONOUS PACIFIC AGUACHILE (400 gr.) **$270**
Green shrimp aguachile with Ala Ligera Beer, cucumber, red onion, radish, and serrano chili slices.

FRIED WONTON WITH CHEDDAR AND SUADERO (420 gr.) **$290**
Crispy wontons with white cheddar cheese sauce and suadero, bathed in bone marrow sauce; served with pico de gallo and Lechuza Beer-based eel sauce.

DESSERTS

LEGENDARY BROWNIE **$120**
Brownie filled with cheesecake and pistachios, soaked in chocolate tres leches made with Garra Daga Beer.

CREPE WITH MEZCAL-FLAMBÉED MANGO **$180**
Traditional crepe filled with our cheesecake and topped with mango flambéed in Viviente Cupreata mezcal with tequilana.

DRINKS

BEER BASED COCKTAILS

LECHUZA SPRITZ **$160**
Inspired by the innovative Spritz 43, this cocktail is crafted with sparkling wine, our house "Lechuza" beer (Vienna style), Licor 43, and dehydrated grapefruit. A refreshing and slightly caramelized drink with a citrus twist.

EL GANSO **$140**
A sweet creation blending the deep roasted notes of our "Garra Daga" (Imperial Stout) with strawberry and natural syrup; capturing the essence of a smooth, chocolatey dessert experience.

TURACABALDI **$140**
A bright, citrus-forward experience made with our "Turaca" (Session IPA), fresh orange juice, and dehydrated orange. Balanced with the bitterness of classic Aperol and elevated with chickpea water, perfect for a sunny afternoon.

NEGRONI IMPERIAL **$150**
A bold reinterpretation of the classic Negroni, combining the intensity of Vermouth and Campari with the hoppy character of our "Arpía" (Imperial IPA), finished with a citrusy note of dehydrated orange.

BULL BIRD **$130**
A vibrant, flavorful combination of our caramel- and nut-forward Lechuza beer (Vienna style), white rum, lime juice, and a sweet touch of natural syrup. Refreshing, sweet, and modern.

BEERMOSA **$100**
A fresh take on the traditional Mimosa, our version with "Carraca" Pilsner, sparkling wine, orange juice, and a subtle touch of natural syrup. Finished with the aromatic zest of dehydrated orange, a bright start to any day!

MEZCAL BASED COCKTAILS

MEXICAN BRAMBLE **$170**
A vibrant cocktail that combines the passion of our "Viviente" Mezcal (Cupreata & Espadín Ensemble) with a light sweetness from blackberry jam and natural syrup. Balanced by fresh lime juice and finished with dehydrated lime, a refreshing yet bold alternative!

UNCLE ELDERBERRY **$170**
A sophisticated floral experience combining exotic elderflower syrup and natural syrup, elevated by a refined touch of Tio Pepe sherry. All harmonized with "Viviente" Mezcal (Cupreata & Espadín Ensemble).

SWEET WATERMELON **$170**
Our "Viviente" Cupreata Mezcal shines in this tropical fusion of watermelon and lime juices, agave syrup, dehydrated grapefruit, and a sparkling grapefruit soda. Smooth in texture and vibrant in flavor.

MEZCAL TONIC **$170**
A bold and refreshing twist on the classic gin & tonic. "Viviente" Cupreata Mezcal meets a fusion of ginger concentrate, lime juice, coconut water, honey, and dehydrated lime—brought together with the subtle bitterness of tonic water. Spicy, daring, and unforgettable.

VIVIENTE SPRITZ **$190**
Effervescent from sparkling wine, citrusy with grapefruit juice and dehydrated grapefruit, floral and sweet with elderflower syrup, and slightly smoky thanks to our "Viviente" Cupreata Mezcal. A cocktail that gracefully blends timeless sensations with modern ingredients.

VIVIENTE MEZCAL SHOTS

CUPREATA (2 oz.) **$190**
CUPREATA AND ESPADÍN (2 oz.) **$160**
CUPREATA AND TEQUILANA (2 oz.) **$160**
MEZCAL FLIGHT VARIETY (3) **$450**

SOFT DRINKS

COCA R Y C	**$45**
SPRITE	**$45**
FRESCA	**$45**
TOPO CHICO	**$50**
ORANGEADE	**$45**
LEMONADE	**$45**
ELECTROLYTE WATER	**$45**

COFFEE

ESPRESSO	**$45**
AMERICANO	**$45**
LATTE	**$60**
CAPUCCINO	**$60**

DOS AVES®

ALL PRICES INCLUDE GST
PRICES ARE STATED IN LOCAL CURRENCY