

**CONEJO EN LA LUNA**



**COCINA & MEZCAL**

# STARTER

<b>Grasshopper plate</b>	<b>\$120.00</b>	<b>Melted cheese</b>	<b>\$220.00</b>
Grasshoppers sautéed with xoconostle, onion, garlic, and epazote.	Served with roasted peppers and chistorra sausage.		
<b>Guacamole with grasshopper</b>	<b>\$140.00</b>	<b>Ribeye Cracklings</b>	<b>\$280.00</b>
Served with corn tostadas.	Served on guacamole and manchego cheese quesadillas. Suggested pairing: Sierra Negra Sola de Vega Oaxaca + \$80.00.		
<b>Barbacoa flautas</b>	<b>\$170.00</b>	<b>Escamoles Casserole</b>	<b>\$480.00</b>
Fried rolled tacos drowned in peanut sauce, served with lettuce, Cotija cheese, and cream. Suggested pairing: Mezcal Tobala de Ocotépec Oaxaca + \$85.00.	100 gr. Escamoles with xoconostle, onion and garlic, sautéed in epazote butter and served with guacamole. Suggested pairing: Cenizo de Durango + \$75.00.		
<b>Aguachile with Cecina</b> 🔥	<b>\$170.00</b>	<b>Maguey worms</b>	<b>\$650.00</b>
Thin slices of cecina, watermelon, red onion, and aguachile mix.	100 gr. Toasted and served with guacamole. Suggested pairing: Mezcal Criollo del Estado de México +\$60.00.		
<b>Tuna tartar</b>	<b>\$200.00</b>		
Tuna loin in pieces, served with avocado and house sauce. Suggested pairing: Mezcal Tobala de Ocotépec +\$85.00.			

# SOUPS AND SALAD

<b>Conejo en la Luna Soup</b>	<b>\$90.00</b>	<b>Pear salad</b>	<b>\$170.00</b>
Roasted tomato soup, quesadillas, avocado, chicharrón, and fried pasilla chili.	Mixed greens, blue cheese, red wine-poached pears, cranberries, and toasted almonds. Dressed with a honey mustard vinaigrette.		
<b>Dry noodle</b>	<b>\$90.00</b>		
Mixed in a marinade base of guajillo chili, beans, with chopped fried pasilla chili. Served with avocado, cream and Cotija cheese.	Extra order: Garden salad \$40.00 – Avocado \$45.00 – Fries beans \$25.00 - Totopo \$25.00 - Chicharrón \$25.00 - Sherdded chicken \$35.00		

# MAIN DISHES

<b>Enmoladas, green o red enchiladas</b> Three pieces filled with threaded chicken, bathed in rancher mole, green or red sauce.	\$155.00	<b>Pork Shank Adobado or Beer-Braised</b> Served with cambray potatoes. <b>Preparation time: 20 minutes.</b> Suggested pairing: Mezcal Manzo from Michoacán + \$85.00-	\$270.00
<b>Breaded Chicken</b> Breast with a manchego cheese gratin and ham. Served with French fries and orchard salad. Suggested pairing: Mezcal Ensamble de San José Oaxaca + \$90.00.	\$215.00	<b>Glazed Salmon</b> Served with citrus sauce and rustic mashed potatoes.	\$275.00
<b>Arrachera</b> Served with French fries and house salad.	\$250.00	<b>Large beef milanesa</b> Extra crispy, topped with Manchego cheese, pork belly, flank steak, and chistorra. Served with rustic fries.	\$285.00
<b>Big Smash Burger</b> 100% beef patty, pork belly, cheese crust, serrano dressing, caramelized onions. Served with rustic fries.	\$265.00	<b>Pork Ribs</b> Pork ribs glazed with mezcal BBQ, xoconostle, and morita chili. Served with mashed potatoes. Suggested pairing: Mezcal Tobalá Ocotepec Oaxaca + \$85.	\$290.00
<b>Mezcaleria Steak</b> Filete de res, servido con puré de papa, vegetales asados y salsa de hongos. <b>Preparation time 20 minutes.</b>	\$265.00	<b>Braised Picaña</b> Adobada and flame-grilled with mezcal, served with rustic mashed potatoes.	\$295.00
		<b>Homestyle molcajete</b> Servido con salsa ranchera, con arrachera de res, longaniza, queso adobera, cebolla y nopales. <b>Preparation time 20 minutes</b>	\$480.00

## ONLY SATURDAYS AND SUNDAYS

<b>Lamb barbecue per kilo.</b> Lamb meat cooked in a conical stone oven, wrapped in maguey stalks.	\$800.00	<b>Lamb consome</b> Cooked with lamb meat, prepared with chickpeas, potatoes and carrots.	\$90.00
<b>Extra order: Garden salad \$40.00 – Avocado \$45.00 – Fries beans \$25.00 - Totopo \$25.00 - Chicharrón \$25.00 - Sherdded chicken \$35.00</b>			

# TACO 1 PIECE

## Chumita

Hummus, quelites (Mexican greens), sautéed mushrooms, toasted almonds, goat cheese, and salsa macha.

**Suggested pairing:** Cupreata Mochitlán from Guerrero + \$75.00.

**\$80.00**

## Beef Cecina

Grasshoppers, guacamole, and quesillo (Mexican string cheese).

**\$80.00**

## El Panzón

Beef belly cooked with epazote, xoconostle, cuaresmeño chili, onion, and garlic.

**\$80.00**

## El Chismoso

Glazed pork ear with ginger and agave honey, hoisin sauce, and pickled cucumbers.

**\$80.00**

## French

Beef tongue, green mole, and toasted pumpkin seeds. **Suggested pairing:** Pitzometl from Puebla + \$75.00.

**\$90.00**

## Sr Barriga

Pork belly, frijoles meneados, salsa verde de aguacate y cilantro. Suggested pairing Lechuguilla de Chihuahua + \$85.00

**\$90.00**

## El Mejor Amigo (Best Friend) \$90.00

Grasshoppers, guacamole, and quesillo (Mexican string cheese).

## Pescadito del Mercado \$90.00

### (Market Fish)

Battered fish, coleslaw, pico de gallo, and chipotle mayo.

**Suggested pairing:** Espadín Matatlán + \$75.00.

## Chamorro perrón

**\$90.00**

Braised pork shank in black sauces, served with avocado and cilantro.

## Beef filet

**\$90.00**

Beef filet, Manchego cheese, refried beans, pickled radish, and serrano chili-lime salsa. **Suggested pairing:** Tobaziche Sola de Vega Oaxaca + \$85.00.

## El Buba

**\$110.00**

Shrimp wrapped in bacon with bell peppers and Manchego cheese. Served with avocado and jalapeño-lime mayo.

**Suggested pairing:** Espadín San José, Oaxaca + \$75.00.

## Quesabirria

**\$110.00**

Flour tortilla quesadilla with lamb birria and quesillo. Served with consommé. **Suggested pairing:** Tuxca from Colima + \$80.00.

## Kraken

**\$110.00**

### (marinated with huajillo chili)

Charred octopus served on a bed of smoked avocado purée, crispy onions, and roasted onion mayo.

**Extra order: Garden salad \$40.00 – Avocado \$45.00 – Fries beans \$25.00 - Totopo \$25.00 - Chicharrón \$25.00 - Shredded chicken \$35.00**

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## DESSERTS

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**Truffle Cake**

Chocolate sponge cake filled with semi-dark truffle and covered in chocolate.

**\$160.00****Cheesecake with Red****Fruits**

Classic cheesecake topped with red fruit compote and fresh red fruits.

**\$160.00**

# OUR HISTORY

**Conejo en la Luna: more than a mezcalería, a cultural and gastronomic experience.**

**Founded in 2017 in Teotihuacán, State of Mexico, Conejo en la Luna was created with the purpose of promoting traditional mezcal and honoring Mexican culture from its roots. Its first location, set against the impressive pre-Hispanic landscape, allows visitors to immerse themselves in a sensory experience—from tasting traditional mezcals to visiting the distillery and the maguey garden.**

**Over time, the brand has become a benchmark for traditional mezcal in Mexico City, opening iconic locations in Colonia del Valle, Condesa, Roma, Lomas de Chapultepec, and Alfa. Its concept combines contemporary Mexican cuisine, signature cocktails, and a carefully curated selection of more than 20 varieties of mezcal crafted by producers from different regions of the country.**

**The brand's mission is to be a gathering place for those who enjoy traditional mezcal and Mexican gastronomy; its vision is to share the country's cultural richness through an authentic experience.**

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