CONEJO EN LA LUNA

COCINA & BARRA



BREAKFAST MENU

SEASONAL SPECIALS

AMERICAN BREAKFAST

$195.00

TWO EGGS ANY STYLE (SCRAMBLED OR FRIED), GRILLED FRANKFURT SAUSAGE AND CRISPY BACON. SERVED WITH TWO FLUFFY HOTCAKES WITH BUTTER AND HONEY.

BANANA TOFFEE FRENCH TOAST

$190.00

ARTISAN BRIOCHE BREAD FILLED WITH BANANA CREAM AND TOPPED WITH DULCE DE LECHE TOFFEE SAUCE.

FINISHED WITH GRILLED BANANAS AND TOASTED WALNUTS.

TROPICAL FRENCH TOAST

$190.00

HOMEMADE BRIOCHE SOAKED IN A THREE-MILK BLEND WITH VANILLA AND ORANGE, FILLED WITH PASSION FRUIT CREAM.

SERVED WITH WHIPPED CREAM AND TROPICAL FRUITS.

VALLEY-STYLE POACHED EGGS

$185.00

TWO FRESH EGGS POACHED IN A LIGHT RED SAUCE, SERVED WITH SKIRT STEAK, TRADITIONAL MEXICAN LONGANIZA, ADOBERA CHEESE, AND AVOCADO SLICES.

"PUERCOS" CHILAQUILES 🔥

$165.00

SERVED WITH ASSORTED CARNITAS, MORITA CHILI SAUCE, COTIJA CHEESE, AND CREAM.



EXTRAS:

$25 CREAM
$45 AVOCADO
$25 EGG
$25 PORK CRACKLINGS
$35 SHREDDED CHICKEN
$35 COTIJA CHEESE
$50 CECINA

BREAKFAST
BAKERY

CLOTTED CREAM SERVING $35.00

VANILLA CONCHA $35.00

CHOCOLATE CONCHA $35.00

BUTTER COOKIE: $35.00

CHOCOLATE CHIPS & WALNUT
COFFEE
BLUEBERRIES & WHITE CHOCOLATE

CROISSANT $35.00

CORN MUFFIN $40.00

PAIN AU CHOCOLAT $45.00

FILLED WITH DARK CHOCOLATE.

TRUFFLE CRUFFIN $45.00

FILLED WITH TRUFFLE CREAM

PISTACHIO CRUFFIN $45.00

FILLED WITH PITACHIO CREAM

CHERRY CRUFFIN $45.00

FILLED WITH CHERRY CREAM

CROISSANT ROLL BANANA $45.00

FILLED WITH BANANA CREAM

CROISSANT ROLL COFFEE $45.00

FILLED WITH COFFEE CREAM

CROISSANT ROLL GUAVA $45.00

FILLED WITH GUAVA CREAM

CROISSANT ROLL PASSION FRUIT $45.00

FILLED WITH PASSION FRUIT CREAM $45.00

CROISSANT ROLL ALMOND $45.00

FILLED WITH ALMOND CREAM

CROISSANT ROLL LEMON

FILLED WITH LEMON CREAM $45.00

OUR ARTISAN BREAD IS MADE WITH UNIQUE RECIPES.

SIGNATURE DISHES

BARBACOA TACOS WITH CHICHARRÓN — $195.00

5 PIECES, SERVED WITH AVOCADO, COTIJA CHEESE, PICKLED RADISH, AND CILANTRO SPROUTS.

HOUSE FRENCH TOAST (3 PCS) — $180.00

AGAVE HONEY, RED FRUIT COMPOTE, ORANGE CREAM CHEESE, AND FRESH BERRIES.

BANANA & DULCE DE LECHE PANCAKES (3 PCS) — $180.00

LAYERED WITH DULCE DE LECHE, ORANGE CREAM CHEESE, FLAMBÉED BANANAS IN CONEJO EN LA LUNA MEZCAL, TOPPED WITH WALNUTS.

NUTELLA PANCAKES (3 PCS) — $180.00

NUTELLA BETWEEN LAYERS, CHOCOLATE CHIPS INSIDE, STRAWBERRIES, ORANGE CREAM CHEESE, AND CRUMBLE.

MARÍA BONITA SANDWICH — $180.00

YORK HAM AND GRUYÈRE CHEESE SANDWICH, GRILLED. SERVED WITH SQUASH BLOSSOM SAUCE AND SAUTÉED SQUASH AND CORN, TOPPED WITH A FRIED EGG.

FRUIT PLATE — $120.00

SEASONAL FRUIT SELECTION WITH AGAVE HONEY, GRANOLA, AND ORANGE CREAM CHEESE.

EXTRAS:

$25 CREAM
$45 AVOCADO
$25 EGG
$25 PORK CRACKLINGS
$35 SHREDDED CHICKEN
$35 COTIJA CHEESE
$50 CECINA



EGGS & OMELETTES

MOTULEÑOS EGGS — $185.00

TWO FRIED EGGS OVER TORTILLAS WITH BEANS, HAM CUBES, MANCHEGO CHEESE, FRIED PLANTAIN, AND PEAS.

SERVED WITH REFRIED BEANS AND CHILAQUILES.

SYNCED EGGS (SINCRONIZADOS) — $185.00

TWO FRIED EGGS ON A HAM AND CHEESE SINCRONIZADA, TOPPED WITH GREEN OR RED SAUCE.

SERVED WITH REFRIED BEANS AND CHILAQUILES.

ENCHILADO EGGS (WITH CHICHARRÓN) — $175.00

TWO FRIED EGGS SERVED OVER PORK CRACKLINGS IN RED SAUCE.

SERVED WITH REFRIED BEANS AND CHILAQUILES.

DIVORCED EGGS — $165.00

TWO FRIED EGGS ON TORTILLAS WITH BEANS, TOPPED WITH RED AND GREEN SAUCES.

SERVED WITH REFRIED BEANS AND CHILAQUILES.

RANCH EGGS — $165.00

TWO FRIED EGGS OVER TORTILLAS, TOPPED WITH GREEN OR RED SAUCE.

SERVED WITH REFRIED BEANS AND CHILAQUILES.

CAMPIRANO OMELETTE — $165.00

FILLED WITH MUSHROOMS, SPINACH, ADOBERA CHEESE, POBLANO STRIPS, SQUASH BLOSSOM, AND CORN. TOPPED WITH RED SAUCE AND PICO DE GALLO.

SERVED WITH REFRIED BEANS AND CHILAQUILES.

MEXICAN OMELETTE — $165.00

FILLED WITH SAUSAGE AND ADOBERA CHEESE, TOPPED WITH GREEN SAUCE AND PICO DE GALLO.

SERVED WITH REFRIED BEANS AND CHILAQUILES.

FOR KIDS — $120.00

2 MINI PANCAKES AND SCRAMBLED EGG WITH HAM

*SERVED WITH BERRIES.

EXTRAS:

$25 CREAM
$45 AVOCADO
$25 EGG
$25 PORK CRACKLINGS
$35 SHREDDED CHICKEN
$35 COTIJA CHEESE
$50 CECINA

CHILAQUILES & MORE

“ABORREGADOS” CHILAQUILES — $195.00

WITH BARBACOA, VERDOLAGAS, SQUASH, NOPALES, GREEN SAUCE, COTIJA CHEESE, AND CREAM.

“CAUDILLOS” CHILAQUILES 🔥🔥 — $195.00

WITH ROASTED HABANERO SAUCE,RADITIONAL MEXICAN LONGANIZA, SKIRT STEAK, AVOCADO, COTIJA CHEESE, AND CREAM.

“ADELITA” CHILAQUILES — $165.00

WITH CREAMY GREEN SAUCE, SHREDDED CHICKEN OR FRIED EGG, COTIJA CHEESE, AND CREAM.

SWISS ENCHILADAS — $165.00

STUFFED WITH SHREDDED CHICKEN, TOPPED WITH CREAMY GREEN SAUCE AND MELTED MANCHEGO CHEESE.

“SOR JUANA” CHILAQUILES — $165.00

RED OR GREEN CHILAQUILES WITH CECINA, COTIJA CHEESE, AND CREAM.

“CARRANZA” CHILAQUILES — $165.00

RED OR GREEN CHILAQUILES WITH ONE FRIED EGG, COTIJA CHEESE, AND CREAM.

EXTRAS:

$25 CREAM
$45 AVOCADO
$25 EGG
$25 PORK CRACKLINGS
$35 SHREDDED CHICKEN
$35 COTIJA CHEESE
$50 CECINA



OUR STORY

AN ANCIENT MEXICAN LEGEND TELLS US THAT IT ALL BEGAN IN TEOTIHUACÁN, WHERE THE GODS GATHERED TO IGNITE A NEW ERA. THE WORLD REMAINED CAST IN SHADOW, DESPERATE FOR LIGHT. TWO GODS OFFERED THEMSELVES TO THE SACRED FIRE; THE FIRST THREW HIMSELF IN AND BECAME THE SUN. THE SECOND LEAPT SHORTLY AFTER, ILLUMINATING THE SKY JUST AS BRIGHTLY. FOR A FLEETING MOMENT, TWO SUNS BURNED AT ONCE, BUT SUCH BLINDING LIGHT THREATENED THE BALANCE OF THE UNIVERSE.

TO RESTORE HARMONY, THE GODS MARKED THE FACE OF THE SECOND SUN WITH THE SILHOUETTE OF A RABBIT, SOFTENING ITS GLOW AND TRANSFORMING IT INTO THE MOON. SINCE THAT DAY, THE RABBIT HAS REMAINED IN THE NIGHT SKY—A UNIVERSAL SYMBOL OF BALANCE, MEMORY, AND GENEROSITY.

AS THE MOON WATCHED THE PASSING OF CENTURIES, THE EARTH BELOW BEGAN TO TRANSFORM. THE FIELDS AWAKENED, THE MAGUEYES REACHED FOR THE SKY, COMMUNITIES FLOURISHED, AND EVERY CORNER OF MEXICO BIRTHED ITS OWN STORIES TO HONOR THE EARTH, THE FIRE, AND THE STEADY MARCH OF TIME.

WITH PROFOUND PATIENCE, GENERATIONS OF MASTER MEZCALEROS LEARNED TO TRANSFORM THE MAGUEY INTO SOMETHING FAR GREATER THAN A MERE DRINK. THEY FORGED A WAY TO SHARE OUR ORIGIN, A WAY TO GATHER PEOPLE, A WAY TO CELEBRATE LIFE.

THEY SAY THAT ONE NIGHT, UNDER THE SILVER GLOW OF THE MOON, THE RABBIT DESCENDED TO THE EARTH. HE DID NOT COME SEEKING WEALTH, NOR DID HE COME SEEKING POWER. HE CAME IN SEARCH OF STORIES.

ON HIS JOURNEY, HE DISCOVERED VILLAGES, VIBRANT KITCHENS, BUSTLING MARKETS, LIVELY FIESTAS, SACRED TRADITIONS, AND TABLES WHERE THERE WAS ALWAYS ROOM FOR ONE MORE. HE MET THE KEEPERS OF THE MAGUEY, THOSE WHO PRESERVED RECIPES PASSED DOWN THROUGH GENERATIONS, THOSE WHO SHARED THEIR FOOD WITH OPEN HEARTS, AND THOSE WHO UNDERSTOOD THAT THE BEST THINGS IN LIFE ONLY TRULY MAKE SENSE WHEN THEY ARE SHARED. PIECE BY PIECE, HE GATHERED EVERYTHING HE FOUND: STORIES, FLAVORS, INGREDIENTS, PEOPLE, ARTISANAL MEZCALES, AND MEMORIES.

HE GATHERED THEM ALL UNTIL HE BUILT A HOME WHERE EVERYTHING—AND EVERYONE—COULD FIND EACH OTHER AROUND THE VERY SAME TABLE.

THAT HOME IS CONEJO EN LA LUNA.

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