

MENU



HOUSE SUGGESTIONS

APPETIZERS

GUACAMOLE WITH GRASSHOPPERS

\$140.00

FRESH GUACAMOLE PREPARED TO ORDER, TOPPED WITH CRISPY GRASSHOPPERS THAT ADD A SAVORY TOUCH AND A UNIQUE TEXTURE. SERVED WITH CORN TOSTADAS. IDEAL FOR STARTING YOUR MEAL AND SHARING.

CECINA AGUACHILE

\$170.00

DELICATE SLICES OF CURED CECINA, FRESH WATERMELON, RED ONION, AND A VIBRANT AGUACHILE BLEND. A BALANCE OF ACIDITY, FRESHNESS, AND A MILD SPICY KICK. A REFRESHING STARTER WITH CHARACTER.

SOUP

TRADITIONAL DRY NOODLE (FIDEO SECO)

\$90.00

HOUSE - TOASTED NOODLES MILDLY SAUCED WITH GUAJILLO CHILI ADOBO AND BEANS, SERVED WITH FRIED PASILLA CHILI, AVOCADO, CREAM, AND COTIJA CHEESE. COMFORTING, HOMEMADE, AND FULL OF FLAVOR.

MAIN COURSES

MEZCALERÍA STEAK

\$265.00

TENDER BEEF FILLET SERVED WITH CREAM MASHED POTATOES, ROASTED VEGETABLES, AND A DELICATE MUSHROOM SAUCE. AN ELEGANT CLASSIC FOR A COMPLETE DINING EXPERIENCE. PREPARATION TIME: 20 MINUTES.

LAMB RIB PIBIL

\$600.00

SERVED WITH HANDMADE TORTILLAS, RABIA SAUCE MADE WITH PICKLED RED ONIONS AND HABANERO PEPPERS. 1 KG PORTION, RECOMMENDED FOR 2 TO 3 PEOPLE. PREPARATION TIME: 20 MIN.



HOUSE RECOMMENDATION

PAIR THESE DISHES WITH OUR SELECTION OF TRADITIONAL MEZCALS, CRAFT BEERS, OR SIGNATURE COCKTAILS FOR A COMPLETE EXPERIENCE.

APPETIZERS

GRASSHOPPER PLATE

\$120.00

GRASSHOPPERS WITH XOCONOSTLE, ONION, AND GARLIC, SAUTÉED WITH EPAZOTE.

GUACAMOLE WITH GRASSHOPPER

\$140.00

SERVED WITH CORN TOSTADAS.

FLAUTAS BARBACOA

\$170.00

CRISPY TACOS COVERED IN PEANUT SAUCE, SERVED WITH LETTUCE, COTIJA CHEESE, AND CREAM.

PAIRING SUGGESTION: TOBALÁ FROM OCOTEPEC, OAXACA + \$85.00

AGUACHILE WITH CECINA \$170.00

THIN SLICES OF CURED BEEF WITH WATERMELON, RED ONION, AND AGUACHILE MIX.

TUNA TARTARE

\$200.00

FRESH TUNA LOIN DICED AND SERVED WITH AVOCADO AND HOUSE SAUCE.

PAIRING SUGGESTION: TOBALÁ FROM OCOTEPEC + \$85.00

GRILLED PROVOLONE

\$220.00

SERVED WITH ROASTED PEPPERS AND CHISTORRA.

RIB EYE CHICHARRÓN

\$280.00

SERVED OVER GUACAMOLE WITH MANCHEGO CHEESE SINCRONIZADAS.

PAIRING SUGGESTION: SIERRA NEGRA FROM SOLA DE VEGA, OAXACA + \$80.00

SOUPS AND SALADS

CONEJO EN LA LUNA SOUP

\$90.00

SERVED WITH QUESADILLAS, AVOCADO, CHICHARRÓN, AND FRIED PASILLA CHILI.

MEXICAN DRY NOODLE

\$90.00

COOKED IN GUAJILLO CHILI ADOBO WITH BEANS AND FRIED PASILLA CHILI.

SERVED WITH AVOCADO, CREAM, AND COTIJA CHEESE.

PEAR SALAD

\$170.00

MIXED GREENS WITH BLUE CHEESE, RED WINE PEARS, CRANBERRIES, AND TOASTED ALMONDS. DRESSED WITH HONEY MUSTARD VINAIGRETTE.

EXTRA:

EXTRA ORDERS FOR FOOD MENU:

GARDEN SALAD \$40.00

AVOCADO \$45.00

REFRIED BEANS \$25.00

TOTOPOS \$25.00

PORK RINDS \$25.00

SHREDDED CHICKEN \$35.00

MAIN COURSES

BIG SMASH BURGER

\$265.00

BURGER WITH PORK BELLY, ADOBERA CHEESE CRUST, MANCHEGO CHEESE, SERRANO DRESSING, AND CARAMELIZED ONIONS. SERVED WITH RUSTIC FRIES.

MEZCALERIA STEAK

\$265.00

BEEF FILET SERVED WITH RUSTIC MASHED POTATOES, ROASTED VEGETABLES, AND MUSHROOM SAUCE.

PREPARATION TIME: 20 MIN.

PORK SHANK ADOBADO OR BEER-BRAISED

\$270.00

SERVED WITH BABY POTATOES.

PREPARATION TIME: 20 MIN.
PAIRING SUGGESTION: MANSO FROM MICHOACÁN + \$85.

GLAZED SALMON

\$275.00

SERVED WITH CITRUS SAUCE AND RUSTIC MASHED POTATOES.

BREADED BEEF MILANESA

\$285.00

EXTRA CRISPY, AU GRATIN WITH MANCHEGO CHEESE, SERVED WITH PORK BELLY, FLANK STEAK, AND CHISTORRA. SERVED WITH RUSTIC FRIES.

PORK RIBS

\$290.00

PORK RIBS GLAZED WITH MEZCAL BBQ, XOCONOSTLE, AND MORITA CHILE, SERVED WITH RUSTIC MASHED POTATOES.

PAIRING SUGGESTION: TOBALÁ FROM OCOTEPEC, OAXACA + \$85.00.

BEEF SHORT RIB

\$295.00

BRAISED, SERVED WITH RUSTIC MASHED POTATOES.

PAIRING SUGGESTION: CUPREATA FROM MICHOACÁN + \$80.00.

SLOW-COOKED PICANHA

\$310.00

MARINATED AND FLAMBÉED WITH MEZCAL, SERVED WITH RUSTIC MASHED POTATOES.

MEXICAN HOMESTYLE MOLCAJETE

\$480.00

SERVED WITH RANCHERA SAUCE, BEEF FLANK STEAK, CHICKEN BREAST, LONGANIZA, ADOBERA CHEESE, ONION, AND CACTUS (NOPALES).

PREPARATION TIME: 20 MIN.

LAMB RIB PIBIL

\$600.00

SERVED WITH HANDMADE TORTILLAS, RABIA SAUCE MADE WITH PICKLED RED ONIONS AND HABANERO PEPPERS.

1 KG PORTION, RECOMMENDED FOR 2 TO 3 PEOPLE.

PREPARATION TIME: 20 MIN.

EXTRA:

EXTRA ORDERS FOR FOOD MENU:

GARDEN SALAD \$40.00

AVOCADO \$45.00

REFRIED BEANS \$25.00

TOTOPOS \$25.00

PORK RINDS \$25.00

SHREDDED CHICKEN \$35.00



1 PIECE TACOS

CHUMITA

\$80.00

HUMMUS, WILD GREENS, SAUTÉED MUSHROOMS, TOASTED ALMONDS, GOAT CHEESE, AND SALSA MACHA.
PAIRING SUGGESTION: CUPREATA FROM MOCHITLÁN, GUERRERO + \$75.00
ALL-YOU-CAN-EAT TACOS.

BEEF CECINA

\$80.00

MARQUESA-STYLE CURED BEEF WITH FRESH CHEESE, AVOCADO, AND NOPALES.
PAIRING SUGGESTION: CRIOLLO FROM STATE OF MEXICO + \$60.00
ALL-YOU-CAN-EAT TACOS.

EL PANZÓN

\$80.00

BEEF TRIPE COOKED WITH EPAZOTE, XOCONOSTLE, CHILI, ONION, AND GARLIC.
ALL-YOU-CAN-EAT TACOS.

EL CHISMOSO

\$80.00

GLAZED PORK EAR WITH GINGER AND AGAVE HONEY, HOISIN SAUCE, AND PICKLES.
ALL-YOU-CAN-EAT TACOS.

PESCADITO DEL MERCADO

\$90.00

BATTERED FISH WITH CABBAGE SALAD, PICO DE GALLO, AND CHIPOTLE MAYO.
PAIRING SUGGESTION: ESPADÍN FROM MATATLÁN + \$75.00
ALL-YOU-CAN-EAT TACOS.

SR BARRIGA

\$90.00

PORK BELLY WITH BEANS AND AVOCADO-CILANTRO GREEN SAUCE.
PAIRING SUGGESTION: LECHUGUILLA FROM CHIHUAHUA + \$85.00
ALL-YOU-CAN-EAT TACOS.

EL MEJOR AMIGO (BEST FRIEND)

\$90.00

GRASSHOPPERS WITH GUACAMOLE AND OAXACA CHEESE.
ALL-YOU-CAN-EAT TACOS.

CHAMORRO PERRÓN

\$90.00

PORK SHANK SAUTÉED IN DARK SAUCES WITH AVOCADO AND CILANTRO.
ALL-YOU-CAN-EAT TACOS.

FRENCH

\$90.00

BEEF TONGUE WITH GREEN MOLE AND TOASTED PUMPKIN SEEDS.
PAIRING SUGGESTION: PITZOMETL FROM PUEBLA + \$75.00
ALL-YOU-CAN-EAT TACOS.

BEEF FILET

\$90.00

BEEF FILET WITH MANCHEGO CHEESE, BEANS, PICKLED RADISH, AND SERRANO CHILI SAUCE.
PAIRING SUGGESTION: TOBAZICHE FROM SOLA DE VEGA, OAXACA + \$85.00
ALL-YOU-CAN-EAT TACOS.

KRAKEN

\$110.00

(MARINADO CON GUAJILLO)

GRILLED OCTOPUS WITH SMOKED AVOCADO PUREE AND CRISPY ONIONS.
ALL-YOU-CAN-EAT TACOS.

QUESABIRRIA

\$110.00

FLOUR TORTILLA QUESADILLA WITH LAMB BIRRIA AND CHEESE, SERVED WITH CONSOMMÉ.
PAIRING SUGGESTION: TUXCA FROM COLIMA + \$80.00

EL BUBA

\$110.00

SHRIMP WITH BACON, BELL PEPPER, AND MANCHEGO CHEESE.
SERVED WITH AVOCADO AND JALAPEÑO-LIME MAYONNAISE.
PAIRING SUGGESTION: ESPADÍN FROM SAN JOSÉ DE OAXACA + \$75.00
ALL-YOU-CAN-EAT TACOS.

EXTRA ORDERS FOR FOOD MENU:

GARDEN SALAD \$40.00 – AVOCADO \$45.00 – REFRIED BEANS \$25.00 – TOTOPOS \$25.00 –
PORK RINDS \$25.00 – SHREDDED CHICKEN \$35.00

DESSERTS

CHOCOLATE TRUFFLE CAKE

\$160.00

CHOCOLATE POUND CAKE, FILLED WITH SEMI-SWEET TRUFFLE, COVERED IN CHOCOLATE.

CHEESECAKE WITH RED BERRIES

\$160.00

CHEESECAKE, TOPPED WITH RED BERRY COMPOTE AND FRESH RED BERRIES.



OUR STORY

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 TO PROMOTE TRADITIONAL MEZCAL AND HONOR MEXICAN CULTURE FROM ITS ROOTS. ITS FIRST LOCATION, SURROUNDED BY A PRE-HISPANIC ENVIRONMENT, ALLOWS GUESTS TO IMMERSE THEMSELVES IN A SENSORY EXPERIENCE—FROM TASTING TRADITIONAL MEZCALS TO VISITING THE DISTILLERY AND AGAVE GARDEN.

OVER TIME, THE BRAND HAS BECOME A REFERENCE FOR TRADITIONAL MEZCAL IN MEXICO CITY, OPENING ICONIC LOCATIONS IN COLONIA DEL VALLE, CONDESA, ROMA, LOMAS DE CHAPULTEPEC, AND AIFA. ITS CONCEPT COMBINES CONTEMPORARY MEXICAN CUISINE, SIGNATURE COCKTAILS, AND A CURATED SELECTION OF OVER 20 VARIETIES OF MEZCAL FROM DIFFERENT REGIONS OF THE COUNTRY.

MISSION: TO BE A MEETING POINT FOR THOSE WHO ENJOY TRADITIONAL MEZCAL AND MEXICAN CUISINE.

VISION: TO SHARE MEXICO'S CULTURAL RICHNESS THROUGH AN AUTHENTIC EXPERIENCE.

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