

CONEJO EN LA LUNA



COCINA & MEZCAL

SEASONAL SPECIALS

American Breakfast

\$195.00

Two eggs cooked to your liking (scrambled or fried), grilled Frankfurt sausage, and crispy bacon. Served with two fluffy pancakes with butter and honey.

Toffee Banana French Toast

\$190.00

Artisan brioche bread filled with banana cream and topped with dulce de leche toffee sauce. Finished with roasted bananas and toasted walnuts.

Tropical French Toast

\$190.00

Homemade brioche soaked in a three-milk mixture of vanilla and orange, filled with passion fruit cream. Served with whipped cream and fresh red berries.

Drowned eggs

\$185.00

Two fresh eggs smothered in a soupy red sauce, accompanied by golden dried beef, adobera cheese and avocado slices.

Pork Chilaquiles 🔥

\$165.00

Served with assorted carnitas, morita sauce, Cotija cheese and cream.

Ordenes extra: - Crema \$25.00 – Aguacate \$45.00 - Huevo \$25.00 - Cecina \$50.00 - Chicharrón \$25.00 - Pollo deshebrado \$35.00 - Queso Cotija \$35.00

SWEET BREAD

Truffle Cruffin Filled with truffle cream.	\$45.00	Pain au Chocolat Filled with dark chocolate.	\$45.00
Pumpkin Cruffin Filled with pumpkin cream.	\$45.00	Croissant	\$35.00
Tejocote Cruffin Filled with tecojote cream.	\$45.00	Corn Muffin	\$40.00
Pistachio Cruffin Filled with pistachio cream.	\$45.00	Concha with vanilla	\$35.00
Coffee Cream Croissant Roll Croissant roll filled with coffee cream.	\$45.00	Concha with chocolate	\$35.00
Guava Croissant Roll Croissant roll filled with guava.	\$45.00	Butter Cookie: Chips & Walnut Coffee Blueberry & White Chocolate	\$35.00
Passion Fruit Croissant Roll Croissant roll filled with passion fruit cream.	\$45.00	Clotted Cream Pastry	\$35.00
Almond Croissant Roll Croissant roll filled with almond cream.	\$45.00		
Lemon Croissant Roll Croissant roll filled with lemon cream.	\$45.00		

OUR ARTISANAL BREAD IS MADE WITH UNIQUE RECIPES

THAT TAKE YOU TO THE MOON

**Sweaty barbacoa
tacos with crakling
pork** \$195.00

5 pieces, served with avocado, Cotija cheese, pickled radishes and cilantro sprouts.

**House French Toast
(3 pieces)** \$180.00

Served with agave syrup, fruit compote, orange-flavored cream cheese, and fresh red fruits.

**Banana Pancakes
and Dulce de leche
(3 pieces)** \$180.00

Layers of dulce de leche and orange-flavored cream cheese, topped with bananas flambéed in Criollo Mezcal "Conejo en la Luna," more dulce de leche, and walnuts.

**Nutella Pancakes.
(3 pieces)** \$180.00

Layers of Nutella between each pancake, chocolate chips, strawberries, orange-flavored cream cheese, and crumble.

Maria Bonita \$180.00

A sandwich made with York ham and Gruyère cheese, grilled and served with a zucchini flower and bell pepper sauce. It is accompanied by sautéed zucchini, corn and topped with a fried egg.

Fruit Plate \$105.00

A selection of seasonal fruits served with agave syrup, granola, and orange-flavored cream cheese.

Extra Order: - Creame \$25.00 - Avocado \$45.00 - Egg \$25.00 - Mealt \$50.00 - Pork rinds \$25.00 - Chicken \$35.00 - Cotija Cheese \$35.00

EGGS AND OMELETTE

Motuleños eggs	\$185.00	Ranch-style eggs	\$165.00
Two fried eggs on tortillas with beans, ham cubes, Manchego cheese, and peas. Served with refried beans and chilaquiles.			
Synchronized Eggs	\$185.00	Country-style Omelette	\$165.00
Two fried eggs on a ham and Manchego cheese sincronizada, topped with green or red sauce. Served with refried beans and chilaquiles.			
Crackling eggs	\$175.00	Mexican Omelette	\$165.00
Two fried eggs, served on pork rinds with red sauce. Served with refried beans and chilaquiles.			
Divorced eggs	\$165.00	For the bunnies	\$120.00
Two fried eggs on tortillas with beans, topped with green and red sauce. Served with refried beans and chilaquiles.			

Extra Order: - Creame \$25.00 – Avocado \$45.00 - Egg \$25.00 - Mealt \$50.00 - Pork rinds \$25.00 - Chicken \$35.00 - Cotija Cheese \$35.00

CHILAQUILES AND SOMETHING MORE

Chilaquiles Aborregados

Served with barbacoa, purslane, squash, nopales, and green sauce, Cotija cheese, and cream.

\$195.00

Caudillos Chilaquiles **\$195.00**

Covered in roasted habanero sauce with chistorra, flank steak, and avocado, Cotija cheese, and cream.

Adelita Chilaquiles **\$165.00**

Creamy green sauce chilaquiles with shredded chicken or a fried egg, Cotija cheese, and cream.

Sor Juana Chilaquiles **\$165.00**

Green or red chilaquiles served with Tenancingo cecina, Cotija cheese, and cream.

Swiss Enchiladas **\$165.00**

Stuffed with shredded chicken, covered in creamy green sauce, and topped with Manchego cheese.

Carranza Chilaquiles **\$155.00**

Green or red chilaquiles served with a fried egg, Cotija cheese, and cream.

Extra Order: - Creame \$25.00 – Avocado \$45.00 - Egg \$25.00 - Mealt \$50.00 - Pork rinds \$25.00 - Chicken \$35.00 - Cotija Cheese \$35.00

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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