

# 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 MILD 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

(MARINADO CON GUAJILLO)

\$110.00

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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