MENU

CONEJO EN LA LUNA

MEZCAL & TRADICIÓN

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 PROVOLETA CHEESE $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

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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