

**CONEJO EN LA LUNA**



**COCINA & MEZCAL**

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## STARTER

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### Grasshopper plate

\$120.00

Grasshoppers sautéed with xoconostle, onion, garlic, and epazote.

### Guacamole with grasshopper

\$140.00

Served with corn tostadas.

### Barbacoa flautas

\$170.00

Fried rolled tacos drowned in peanut sauce, served with lettuce, Cotija cheese, and cream.

**Suggested pairing:** Mezcal Tobala de Ocotepéc Oaxaca + \$85.00.

### Aguachile with 🔥

\$170.00

### Cecina

Thin slices of cecina, watermelon, red onion, and aguachile mix.

### Tuna tartar

\$200.00

Tuna loin in pieces, served with avocado and house sauce.

**Suggested pairing:** Mezcal Tobala de Ocotepéc + \$85.00.

### Melted cheese

\$220.00

Served with roasted peppers and chistorra sausage.

### Ribeye Cracklings

\$280.00

Served on guacamole and manchego cheese quesadillas.

**Suggested pairing:** Sierra Negra Sola de Vega Oaxaca + \$80.00.

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## SOUP AND SALAD

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### Conejo en la Luna soup

\$90.00

Roasted tomato soup, quesadillas, avocado, chicharron, and fried pasilla chili.

### Dry noodle

\$90.00

Mixed in a marinade base of guajillo chili, beans, with chopped fried pasilla chili. Served with avocado, cream and Cotija cheese.

### Pear salad

\$170.00

Mixed greens, blue cheese, red wine-poached pears, cranberries, and toasted almonds. Dressed with a honey mustard vinaigrette.

**Extra order:** Garden salad \$40.00 – Avocado \$45.00 – Fries \$25.00 – Totopo \$25.00 - Chicharrón \$25.00 - Shredded chicken \$35.00

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# MAIN DISHES

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## Big Smash Burger

\$265.00

100% beef patty, pork belly, cheese crust, serrano dressing, caramelized onions. Served with rustic fries.

## Mezcaleria Steak

\$265.00

Filete de res, servido con puré de papa, vegetales asados y salsa de hongos. **Preparation time 20 minuts.**

## Pork Shank Adobado or Beer-Braised

\$270.00

Served with cambray potatoes. **Preparation time: 20 minutes.**

**Suggested pairing:**

**Manso from Michoacán + \$85.**

## Glazed Salmon.

\$275.00

Served with citrus sauce and rustic mashed potatoes.

## Large beef milanese

\$285.00

Extra crispy, topped with Manchego cheese, pork belly, flank steak, and chistorra. Served with rustic fries.

## Pork Ribs

\$290.00

Pork ribs glazed with mezcal BBQ, xoconostle, and morita chili. Served with mashed potatoes.

**Suggested pairing:**

**Tobalá Ocotepéc Oaxaca + \$85.**

## Loaded Beef Ribs

\$295.00

Braised ribs served with mashed potatoes.

**Suggested pairing:**

**Cupreata Michoacán + \$80.**

## Braised Picaña

\$310.00

Adobada and flame-grilled with mezcal, served with rustic mashed potatoes

## Homestyle molcajete

\$480.00

Servido con salsa ranchera, con arrachera de res, longaniza, queso adobera, cebolla y nopales. **Preparation time 20 minuts**

**Extra order: Garden salad \$40.00 – Avocado \$45.00 – Fries beens \$25.00 - Totopo \$25.00 - Chicharrón \$25.00 - Sherdded chicken \$35.00**

# TACO 1 PIECE

## Chumita

\$80.00

Hummus, quelites (Mexican greens), sautéed mushrooms, toasted almonds, goat cheese, and salsa macha.

**Suggested pairing:** Cupreata Mochitlán from Guerrero + \$75.00. Valid for cometodo promotion.

## Beef Cecina

\$80.00

Grasshoppers, guacamole, and quesillo (Mexican string cheese). **Valid for cometodo promotion.**

## El Panzón

\$80.00

Beef belly cooked with epazote, xoconostle, cuaresmeño chili, onion, and garlic. **Valid for cometodo promotion.**

## El Chismoso

\$80.00

Glazed pork ear with ginger and agave honey, hoisin sauce, and pickled cucumbers. **Valid for cometodo promotion.**

## French

\$90.00

Beef tongue, green mole, and toasted pumpkin seeds. **Suggested pairing:** Pitzometl from Puebla + \$75.00. **Valid for cometodo promotion.**

## Sr Barriga

\$90.00

Pork belly, frijoles meneados, salsa verde de aguacate y cilantro. **Suggested pairing:** Lechuguilla de Chihuahua + \$85.00 **Valid for cometodo promotion.**

## El Mejor Amigo (Best Friend) \$90.00

Grasshoppers, guacamole, and quesillo (Mexican string cheese). **Valid for cometodo promotion.**

## Pescadito del Mercado (Market Fish) \$90.00

Battered fish, coleslaw, pico de gallo, and chipotle mayo.

**Suggested pairing:** Espadín Matatlán + \$75.00. **Valid for cometodo promotion.**

## Chamorro perrón

\$90.00

Braised pork shank in black sauces, served with avocado and cilantro. **Valid for cometodo promotion.**

## Beef filet

\$90.00

Beef filet, Manchego cheese, refried beans, pickled radish, and serrano chili-lime salsa. **Suggested pairing:** Tobaziche Sola de Vega Oaxaca + \$85.00.

## El Buba

\$110.00

Shrimp wrapped in bacon with bell peppers and Manchego cheese. Served with avocado and jalapeño-lime mayo.

**Suggested pairing:** Espadín San José, Oaxaca + \$75.00. **Valid for cometodo promotion.**

## Quesabirria

\$110.00

Flour tortilla quesadilla with lamb birria and quesillo. Served with consommé. **Suggested pairing:** Tuxca from Colima + \$80.00.

## Kraken

\$110.00

(marinated with huajillo chili)

Charred octopus served on a bed of smoked avocado purée, crispy onions, and roasted onion mayo. **Valid for cometodo promotion.**

**Extra order: Garden salad \$40.00 – Avocado \$45.00 – Fries beans \$25.00 - Totopo \$25.00 - Chicharrón \$25.00 - Sherdded chicken \$35.00**

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# DESSERTS

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**Truffle Cake**

**\$160.00**

Chocolate sponge cake filled with semi-dark truffle and covered in chocolate.

**Cheesecake**

**\$160.00**

**with Red Fruits**

Classic cheesecake topped with red fruit compote and fresh red fruits.

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# OUR HISTORY

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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 AIFA. 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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