

MENU



HOUSE SUGGESTIONS

STARTERS

PROVOLONE CHEESE

\$220.00

SERVED WITH ROASTED PEPPERS AND CHISTORRA SAUSAGE.

CECINA AGUACHILE

\$230.00

DELICATE SLICES CURED CECINA, FRESH WATERMELON, RED ONION, AND A VIBRANT AGUACHILE BLEND. A BALANCE OF ACIDITY, FRESHNESS, AND A LIGHT KICK OF SPICE.

A REFRESHING STARTER WITH CHARACTER.

SANDWICHES

ITALIAN SAUSAGE

\$180.00

120 G ITALIAN SAUSAGE, PROVOLETA CHEESE, FRESH MOZZARELLA, ROASTED VEGETABLES, POMODORO SAUCE, AND BASIL.

MORTADELLA WITH PISTACHIO

\$190.00

50 G PISTACHIO MORTADELLA, BURRATA, ARUGULA, ROASTED VEGETABLES, AND OLIVE OIL.

TACO

BEST FRIEND (EL MEJOR AMIGO)

\$90.00

GRASSHOPPERS, GUACAMOLE, AND OAXACA CHEESE.



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.

PEAR SALAD

\$170.00

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

CHILI NACHOS

\$130.00

SERVED WITH CHILI, NACHO CHEESE, GUACAMOLE, PICO DE GALLO, AND SOUR CREAM.

GRILLED PROVOLONE

\$220.00

SERVED WITH ROASTED PEPPERS AND CHISTORRA.

AGUACHILE WITH CECINA

\$170.00

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

SANDWICHES

PROSCIUTTO

\$210.00

50G CURED PROSCIUTTO, PISTACHIO MASCARPONE, FRESH MOZZARELLA, AND ARUGULA.

PISTACHIO MORTADELLA

\$190.00

50G MORTADELLA AL PISTACCHIO, BURRATA, ARUGULA, ROASTED VEGETABLES, AND OLIVE OIL.

PROSCIUTTO ARROSTO

\$180.00

50G PROSCIUTTO ARROSTO, FRESH MOZZARELLA, ARUGULA, OLIVES, AND OLIVE OIL.

CAPRESSE

\$180.00

100G FRESH MOZZARELLA, BURRATA, PESTO, ROASTED TOMATO, ARUGULA, AND BALSAMIC VINEGAR.

PORCHETTA

\$180.00

120G PORCHETTA, ROASTED VEGETABLES, ARUGULA, AND OLIVES.

MEATBALLS

\$190.00

120G MEATBALLS, PROVOLETA CHEESE, FRESH MOZZARELLA, POMODORO SAUCE, ROASTED VEGETABLES, AND BASIL.

ITALIAN SAUSAGE

\$180.00

120G ITALIAN SAUSAGE, PROVOLETA CHEESE, FRESH MOZZARELLA, ROASTED VEGETABLES, POMODORO SAUCE, AND BASIL.

PARMESANA

\$180.00

120G EGGPLANT PARMESAN, GRATED PROVOLETA CHEESE, ROASTED VEGETABLES, FRESH MOZZARELLA, AND BASIL.

BEEF STEW

\$190.00

120G BEEF STEW, GRATED PROVOLETA CHEESE, FRESH MOZZARELLA CHEESE, ROASTED VEGETABLES, SPECIAL TOMATO SAUCE, AND BASIL.

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.

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.

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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