

**CONEJO EN LA LUNA**



**COCINA & MEZCAL**

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## STARTER

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### Guacamole with Grasshopper.

Served with corn tostadas.

\$140.00

### Grasshopper Plate

\$120.00

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

### Processed cheese

\$220.00

Served with roasted peppers and chistorra.

### Nachos with chili

\$130.00

Served with chili, yellow cheese, guacamole, pico de gallo, and cream

### Aguachile with Cecina🔥

\$170.00

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

### Pear Salad

\$170.00

Mix of lettuce, blue cheese, pears in red wine, cranberries and toasted almonds. Dressed with mustard and honey vinaigrette.

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## SÁNDWICHES

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### Serrano Ham

\$210.00

50 g cured prosciutto, pistachio mascarpone, fresh mozzarella, and arugula.

### Pistachio Mortadella

\$190.00

50 g mortadella al pistacchio, burrata, arugula, roasted vegetables, and olive oil.

### Roasted Pork Leg

\$180.00

50 g prosciutto arrosto, fresh mozzarella, arugula, olives, and olive oil.

### Capresse

\$180.00

100 g fresh mozzarella, burrata, pesto, roasted tomato, arugula, and balsamic vinegar.

### Oven-Baked Pork Belly

\$180.00

Porchetta (120 g) Roasted vegetables, arugula, and olives.

### Meatballs

\$190.00

120 g meatballs, provoleta cheese, fresh mozzarella, pomodoro sauce, roasted vegetables, and basil.

### Italian Sausage

\$180.00

Italian Sausage (120 g), Provoleta cheese, fresh mozzarella, roasted vegetables, pomodoro sauce, and basil.

### Parmesan

\$180.00

Eggplant Parmesan (120 g) Grated provoleta cheese, roasted vegetables, fresh mozzarella, and basil.

### Beef Stew

\$190.00

Beef Stew (120 g) Grated provoleta cheese, fresh mozzarella, roasted vegetables, special tomato sauce, and basil.

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## TACO 1 PIECE

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### 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.

### Sr Barriga.

\$90.00

Pork belly, frijoles meneados, salsa verde de aguacate y cilantro. Suggested pairing Lechuguilla de Chihuahua + \$85.00

### French

\$90.00

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

### El Mejor Amigo (Best Friend)

\$90.00

Grasshoppers, guacamole, and quesillo (Mexican string cheese).

### Kraken

\$110.00

#### (Marinado con guajillo)

Charred octopus served on a bed of smoked avocado purée, crispy onions, and roasted onion mayo.

### Chamorro perrón

\$90.00

Braised pork shank in black sauces, served with avocado and cilantro.

### Chumita

\$80.00

Hummus, quelites (Mexican greens), sautéed mushrooms, toasted almonds, goat cheese, and salsa macha. Suggested pairing: Cupreata Mochitlán from Guerrero + \$75.00.

### Beef Cecina

\$80.00

Grasshoppers, guacamole, and quesillo (Mexican string cheese).

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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 with Red Fruits

\$160.00

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 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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