

MENU



HOUSE SUGGESTIONS

APPETIZERS

GUACAMOLE WITH GRASSHOPPERS

\$160.00

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

\$230.00

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)

\$125.00

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

\$340.00

THICK 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.

BRAISED BEEF RIBS

\$355.00

SLOW - BRAISED BEEF RIB A+ SERVED WITH MASHED POTATOES
PAIRING SUGGESTION: CUPREATA (MICHOACAN) + \$80.00
PREPARATION TIME: 20 MINUTES.

HOUSE RECOMMENDATION

PAIR THESE DISHES WITH OUR SELECTION OF TRADITIONAL MEZCALS, CRAFT BEERS, OR SIGNATURE COCKTAILS FOR A COMPLETE EXPERIENCE.

APPETIZERS

ESCAMOLES CASSEROLE

\$590.00

3.5 OZ. SAUTÉED ANT LARVAE SEASONED WITH XOCONOSTLE, ONION, AND GARLIC, FINISHED WITH BUTTER AND EPAZOTE.

GRILLED PROVOLETA CHEESE

\$250.00

SERVED WITH ROASTED PEPPERS AND CHISTORRA.

AGUACHILE WITH CECINA

\$230.00

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

TUNA TARTARE

\$250.00

FRESH TUNA LOIN DICED AND SERVED WITH AVOCADO AND HOUSE SAUCE.

PAIRING SUGGESTION: TOBALÁ FROM OCOTEPEC + \$85.00

GUACAMOLE WITH GRASSHOPPER

\$160.00

SERVED WITH CORN TOSTADAS.

GRASSHOPPER PLATE

\$140.00

GRASSHOPPERS WITH XOCONOSTLE, ONION, AND GARLIC, SAUTÉED WITH EPAZOTE.

SOUPS AND SALADS

CONEJO EN LA LUNA SOUP

\$125.00

SERVED WITH QUESADILLAS, AVOCADO, CHICHARRÓN, AND FRIED PASILLA CHILI.

MEXICAN DRY NOODLE

\$125.00

COOKED IN GUAJILLO CHILI ADOBO WITH BEANS AND FRIED PASILLA CHILI. SERVED WITH AVOCADO, CREAM, AND COTIJA CHEESE.

CONSOMÉ RANCHERO

\$125.00

SHREDDED CHICKEN, CARROTS, BABY POTATOES, ZUCCHINI, CHICKPEAS, AND MANCHEGO CHEESE.

PEAR SALAD

\$195.00

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

COUNTRYSIDE DELIGHTS

\$195.00

MIXED GREENS AND PURSLANE, WITH CRANBERRIES, PECANS, CUBED MANCHEGO CHEESE, TOASTED SESAME SEEDS, AND CRISPY ONIONS. DRESSED WITH A GUAVA VINAIGRETTE.

EXTRA:

EXTRA ORDERS FOR FOOD MENU:

GARDEN SALAD	\$60.00
AVOCADO	\$60.00
REFRIED BEANS	\$45.00
TOTOPOS	\$45.00
PORK RINDS	\$45.00
SHREDDED CHICKEN	\$55.00

MAIN COURSES

MEXICAN HOMESTYLE MOLCAJETE

\$585.00

SERVED WITH RANCHERA SAUCE,
BEEF FLANK STEAK, CHICKEN BREAST,
LONGANIZA, ADOBERA CHEESE,
ONION, AND CACTUS (NOPALES).
PREPARATION TIME: 20 MIN.

BEEF SHORT RIB

\$355.00

BRAISED, SERVED WITH RUSTIC
MASHED POTATOES.
PAIRING SUGGESTION: CUPREATA
FROM MICHOACÁN + \$80.00.

PORK SHANK ADOBADO OR BEER-BRAISED

\$340.00

SERVED WITH BABY POTATOES.
PREPARATION TIME: 20 MIN.
PAIRING SUGGESTION: MANSO
FROM MICHOACÁN + \$85.

GLAZED SALMON

\$340.00

SERVED WITH CITRUS SAUCE AND
RUSTIC MASHED POTATOES.

MEZCALERIA STEAK

\$340.00

BEEF FILET SERVED WITH RUSTIC
MASHED POTATOES, ROASTED
VEGETABLES, AND MUSHROOM
SAUCE.
PREPARATION TIME: 20 MIN.

SLOW-COOKED PICANHA

\$355.00

MARINATED AND FLAMBÉED WITH
MEZCAL, SERVED WITH RUSTIC MASHED
POTATOES.

PORK RIBS

\$355.00

PORK RIBS GLAZED WITH MEZCAL BBQ,
XOCONOSTLE, AND MORITA CHILE,
SERVED WITH RUSTIC MASHED
POTATOES.

PAIRING SUGGESTION: TOBALÁ FROM
OCOTEPEC, OAXACA + \$85.00.

BIG SMASH BURGER

\$340.00

BIG SMASH BURGER: PORK BELLY,
ADOBERA CHEESE CRUST, MANCHEGO
CHEESE, SERRANO PEPPER DRESSING,
CAMELIZED ONIONS.
SERVED WITH RUSTIC BABY POTATOES.

ARRACHERA

\$340.00

SERVED WITH RUSTIC BABY POTATOES
AND HOUSE SALAD.
MAKE IT AN EXECUTIVE COMBO.

EXTRA:

EXTRA ORDERS FOR FOOD MENU:

GARDEN SALAD \$60.00

AVOCADO \$60.00

REFRIED BEANS \$45.00

TOTOPOS \$45.00

PORK RINDS \$45.00

SHREDDED CHICKEN \$55.00



1 PIECE TACOS

CHUMITA

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

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

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)

GRASSHOPPERS WITH GUACAMOLE AND OAXACA CHEESE. ALL-YOU-CAN-EAT TACOS.

CHAMORRO PERRÓN

PORK SHANK SAUTÉED IN DARK SAUCES WITH AVOCADO AND CILANTRO. ALL-YOU-CAN-EAT TACOS.

DE FILETE DE RES

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.

\$105.00 **KRAKEN**
(MARINADO CON GUAJILLO)

GRILLED OCTOPUS WITH SMOKED AVOCADO PUREE AND CRISPY ONIONS. ALL-YOU-CAN-EAT TACOS.

QUESABIRRIA

\$105.00 FLOUR TORTILLA QUESADILLA WITH LAMB BIRRIA AND CHEESE, SERVED WITH CONSOMMÉ. PAIRING SUGGESTION: TUXCA FROM COLIMA + \$80.00

EL BUBA

\$105.00 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.

\$125.00

\$125.00

\$125.00

EXTRA:

EXTRA ORDERS FOR FOOD MENU:

GARDEN SALAD \$60.00

AVOCADO \$65.00

REFRIED BEANS \$45.00

TOTOPOS \$45.00

PORK RINDS \$45.00

SHREDDED CHICKEN \$55.00

\$105.00

\$105.00

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.

INTENSE CHOCOLATE

\$185.00

SEMI-SWEET CHOCOLATE TART WITH
CHOCOLATE TRUFFLE AND VANILLA ICE CREAM.



OUR STORY

CONEJO EN LA LUNA IS MORE THAN A MEZCAL BAR—IT IS A CULTURAL AND GASTRONOMIC DESTINATION.

FOUNDED IN 2017 IN TEOTIHUACÁN, STATE OF MEXICO, THE BRAND WAS CREATED WITH THE PURPOSE OF PROMOTING TRADITIONAL MEZCAL AND HONORING MEXICAN HERITAGE AT ITS ROOTS. ITS ORIGINAL LOCATION, SET AGAINST A REMARKABLE PRE-HISPANIC BACKDROP, INVITES GUESTS TO IMMERSE THEMSELVES IN A UNIQUE SENSORY EXPERIENCE—FROM TASTING ARTISANAL MEZCALS TO LEARNING ABOUT DISTILLATION PROCESSES AND AGAVE CULTIVATION.

OVER TIME, THE BRAND HAS ESTABLISHED ITSELF AS A LEADING NAME FOR TRADITIONAL MEZCAL IN MEXICO CITY, OPENING LANDMARK LOCATIONS IN DEL VALLE, ROMA, TEOTIHUACAN, AIFA, PACHUCA, AND COLIMA. ITS CONCEPT BLENDS CONTEMPORARY MEXICAN GASTRONOMY, SIGNATURE COCKTAILS, AND A CURATED SELECTION OF OVER 20 VARIETIES OF MEZCAL, CRAFTED BY ARTISANAL PRODUCERS FROM DIVERSE REGIONS ACROSS THE COUNTRY.

OUR MISSION: TO SERVE AS A MEETING PLACE FOR THOSE WHO APPRECIATE TRADITIONAL MEZCAL AND MEXICAN GASTRONOMY. OUR VISION: TO SHARE THE RICHNESS OF MEXICO'S CULTURAL HERITAGE THROUGH AN AUTHENTIC AND MEMORABLE EXPERIENCE.

