



BREAKFAST MENU

BREAKFAST

SEASONAL SPECIALS

AMERICAN BREAKFAST

\$230.00

TWO EGGS ANY STYLE (SCRAMBLED OR FRIED), GRILLED FRANKFURT SAUSAGE AND CRISPY BACON. SERVED WITH TWO FLUFFY HOTCAKES WITH BUTTER AND HONEY.

BANANA TOFFEE FRENCH TOAST

\$225.00

ARTISAN BRIOCHE BREAD FILLED WITH BANANA CREAM AND TOPPED WITH DULCE DE LECHE TOFFEE SAUCE.

FINISHED WITH GRILLED BANANAS AND TOASTED WALNUTS.

TROPICAL FRENCH TOAST

\$225.00

HOMEMADE BRIOCHE SOAKED IN A THREE-MILK BLEND WITH VANILLA AND ORANGE, FILLED WITH PASSION FRUIT CREAM.

SERVED WITH WHIPPED CREAM AND TROPICAL FRUITS.

VALLEY-STYLE POACHED EGGS

\$220.00

TWO FRESH EGGS POACHED IN A LIGHT RED SAUCE, SERVED WITH SKIRT STEAK, ADOBERA CHEESE, AND AVOCADO SLICES.

BAKERY

CONCHA

\$45.00

CHOCOLATE OR VANILLA

PAIN AU CHOCOLAT

\$55.00

FILLED WITH DARK CHOCOLATE.

SIDE OF CLOTTED CREAM

\$40.00

CONCHA WITH CLOTTED CREAM

\$70.00

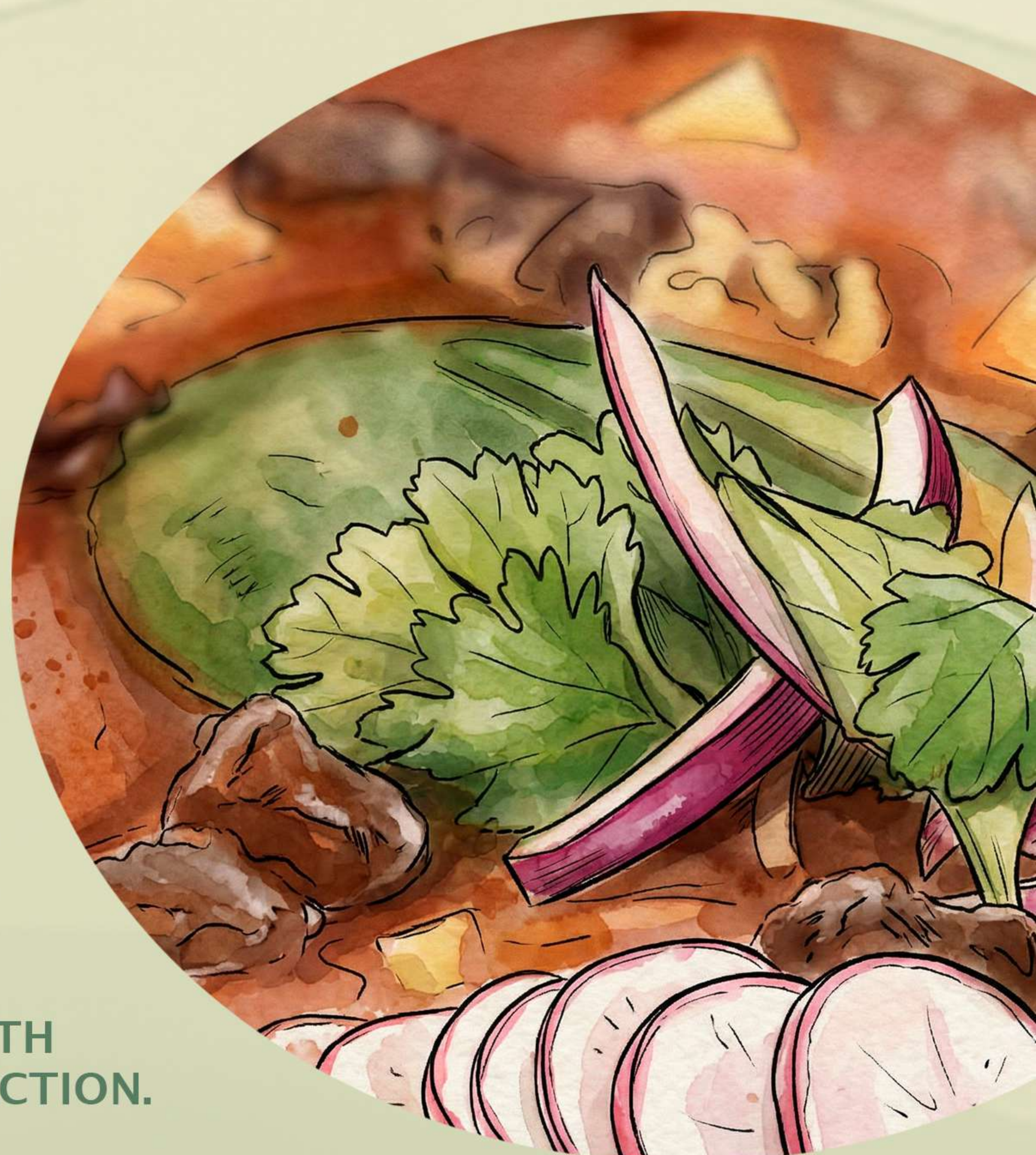
CROISSANT

\$55.00

CORN MUFFIN

\$65.00

OUR ARTISANAL BAKED GOODS ARE MADE WITH UNIQUE RECIPES. ASK ABOUT OUR DAILY SELECTION.



SIGNATURE DISHES

BARBACOA TACOS WITH CHICHARRÓN

5 PIECES, SERVED WITH AVOCADO, COTIJA CHEESE, PICKLED RADISH, AND CILANTRO SPROUTS.

HOUSE FRENCH TOAST (3 PCS)

AGAVE HONEY, RED FRUIT COMPOTE, ORANGE CREAM CHEESE, AND FRESH BERRIES.

BANANA & DULCE DE LECHE PANCAKES (3 PCS)

LAYERED WITH DULCE DE LECHE, ORANGE CREAM CHEESE, FLAMBÉED BANANAS IN CONEJO EN LA LUNA MEZCAL, TOPPED WITH WALNUTS.

EXTRAS:

- \$45 CREAM
- \$65 AVOCADO
- \$45 EGG
- \$45 PORK CRACKLINGS
- \$55 SHREDDED CHICKEN
- \$55 COTIJA CHEESE
- \$70 CECINA

\$235.00

NUTELLA PANCAKES (3 PCS)

NUTELLA BETWEEN LAYERS, CHOCOLATE CHIPS INSIDE, STRAWBERRIES, ORANGE CREAM CHEESE, AND CRUMBLE.

\$225.00

MARÍA BONITA SANDWICH

YORK HAM AND GRUYÈRE CHEESE SANDWICH, GRILLED. SERVED WITH SQUASH BLOSSOM SAUCE AND SAUTÉED SQUASH AND CORN, TOPPED WITH A FRIED EGG.

\$225.00

FRUIT PLATE

SEASONAL FRUIT SELECTION WITH AGAVE HONEY, GRANOLA, AND ORANGE CREAM CHEESE.

\$225.00

\$225.00

\$135.00



EGGS & OMELETTES

MOTULEÑOS EGGS

\$225.00

TWO FRIED EGGS OVER TORTILLAS WITH BEANS, HAM CUBES, MANCHEGO CHEESE, FRIED PLANTAIN, AND PEAS.

SERVED WITH REFRIED BEANS AND CHILAQUILES.

SYNCED EGGS (SINCRONIZADOS)

\$225.00

TWO FRIED EGGS ON A HAM AND CHEESE SINCRONIZADA, TOPPED WITH GREEN OR RED SAUCE.

SERVED WITH REFRIED BEANS AND CHILAQUILES.

ENCHILADO EGGS (WITH CHICHARRÓN)

\$215.00

TWO FRIED EGGS SERVED OVER PORK CRACKLINGS IN RED SAUCE.

SERVED WITH REFRIED BEANS AND CHILAQUILES.

DIVORCED EGGS

\$205.00

TWO FRIED EGGS ON TORTILLAS WITH BEANS, TOPPED WITH RED AND GREEN SAUCES.

SERVED WITH REFRIED BEANS AND CHILAQUILES.

RANCH EGGS

\$205.00

TWO FRIED EGGS OVER TORTILLAS, TOPPED WITH GREEN OR RED SAUCE.

SERVED WITH REFRIED BEANS AND CHILAQUILES.

CAMPIRANO OMELETTE

\$205.00

FILLED WITH MUSHROOMS, SPINACH, ADOBERA CHEESE, POBLANO STRIPS, SQUASH BLOSSOM, AND CORN. TOPPED WITH RED SAUCE AND PICO DE GALLO.

SERVED WITH REFRIED BEANS AND CHILAQUILES.

MEXICAN OMELETTE

\$215.00

FILLED WITH SAUSAGE AND ADOBERA CHEESE, TOPPED WITH GREEN SAUCE AND PICO DE GALLO.

SERVED WITH REFRIED BEANS AND CHILAQUILES.

FOR KIDS

\$150.00

2 MINI PANCAKES AND SCRAMBLED EGG WITH HAM

*SERVED WITH BERRIES.

EXTRAS:

CREAM \$45
AVOCADO \$65
EGG \$45
PORK CRACKLINGS \$45
SHREDDED CHICKEN \$55
COTIJA CHEESE \$55
CECINA \$70

CHILAQUILES & MORE

“ABORREGADOS” CHILAQUILES

\$235.00

WITH BARBACOA, VERDOLAGAS, SQUASH, NOPALES, GREEN SAUCE, COTIJA CHEESE, AND CREAM.

“CAUDILLOS” CHILAQUILES 🔥 🔥

\$235.00

WITH ROASTED HABANERO SAUCE, CHISTORRA, SKIRT STEAK, AVOCADO, COTIJA CHEESE, AND CREAM.

“ADELITA” CHILAQUILES

\$205.00

WITH CREAMY GREEN SAUCE, SHREDDED CHICKEN OR FRIED EGG, COTIJA CHEESE, AND CREAM.

SWISS ENCHILADAS

\$205.00

STUFFED WITH SHREDDED CHICKEN, TOPPED WITH CREAMY GREEN SAUCE AND MELTED MANCHEGO CHEESE.

“SOR JUANA” CHILAQUILES

\$205.00

RED OR GREEN CHILAQUILES WITH CECINA, COTIJA CHEESE, AND CREAM.

“CARRANZA” CHILAQUILES

\$195.00

RED OR GREEN CHILAQUILES WITH ONE FRIED EGG, COTIJA CHEESE, AND CREAM.

EXTRAS:

\$45 CREAM

\$65 AVOCADO

\$45 EGG

\$45 PORK CRACKLINGS

\$55 SHREDDED CHICKEN

\$55 COTIJA CHEESE

\$70 CECINA



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.

