

CONEJO EN LA LUNA



COCINA & MEZCAL

STARTER

Tuna Tartar **\$250.00**
Tuna loin in pieces, served with avocado and house sauce. Suggested pairing: Tobala de Ocotepc +\$85.00

Escamoles casserole **\$590.00**
Escamoles seasoned with xoconostle, onion and garlic, with butter and epazote.

Guacamole with Grasshopper. **\$160.00**
Served with corn tostadas.

Provolone **\$250.00**
Served with roasted peppers and chistorra.

Grasshopper Plate **\$140.00**
Grasshoppers sautéed with xoconostle, onion, garlic, and epazote.

Aguachile with Cecina  **\$230.00**
Thin slices of cecina, watermelon, red onion, and aguachile mix.

SALAD AND SOUP

Pear Salad **\$195.00**
Mix of lettuce, blue cheese, pears in red wine, cranberries and toasted almonds. Dressed with a honey mustard vinaigrette.

Conejo en la Luna Soup **\$125.00**
Roasted tomato soup, quesadillas, avocado, chicharron, and fried pasilla chili.

Country Delicacies **\$195.00**
Mixture of green and purslane leaves, with cranberries, walnuts, cubed Manchego cheese, toasted sesame seeds and crispy onion. Dressed with guava vinaigrette.

Dry noodle **\$125.00**
Mixed in a marinade base of guajillo chili, beans, with chopped fried pasilla chili. Served with avocado, cream and Cotija cheese.

Extra order: Garden salad \$60.00 – Avocado \$60.00 – Fries beans \$45.00 -
Totopo \$45.00 - Chicharrón \$45.00 - Shredded chicken \$55.00

MAIN DISHES

Homestyle molcajeta **\$585.00**

Served with ranch sauce, beef skirt steak, sausage, adobera cheese, onion and cactus. **Preparation time 20 min.**

Pork Ribs. **\$355.00**

Pork ribs glazed with mezcal BBQ, xoconostle, and morita chili. Served with mashed potatoes. **Suggested pairing: Tobalá Ocotepéc Oaxaca + \$85.**

Big Smash Burger. **\$340.00**

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

Arrachera **\$340.00**

Served with rustic cambray potatoes and house salad.

Loaded Beef Ribs. **\$355.00**

Braised ribs served with mashed potatoes. **Suggested pairing: Cupreata Michoacán + \$80.**

Braised Picaña **\$355.00**

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

Chamorro (Pork Shank) **\$340.00**
Adobado or Beer-Braised

Served with cambray potatoes. Preparation time: 20 minutes. **Suggested pairing: Manso from Michoacán + \$85.**

Glazed Salmon. **\$340.00**

Served with citrus sauce and rustic mashed potatoes.

TACO 1 PIECE

El Buba

\$125.00

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.**

Quesabirria

\$125.00

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

Sr Barriga.

\$105.00

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

Chamorro perrón

\$105.00

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

Beef Jerky

\$105.00

Marquesa style, with fresh cheese, avocado, and nopales. **Suggestion pairig: Criollo from the State of Mexico + \$60.00**

Kraken

\$125.00

(Marinado con guajillo)

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

Beef filet

\$105.00

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

French

\$105.00

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

El Mejor Amigo (Best Friend)

\$105.00

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

Chumita

\$105.00

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

DESSERTS

Truffle Cake

\$185.00

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

Cheesecake with Red \$185.00

Fruits

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

OUR HISTORY

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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