

CONEJO EN LA LUNA



COCINA & MEZCAL

SWEET BREAD

Croissant	\$55.00
Corn Muffin	\$65.00
Concha with vanilla	\$45.00
Concha with chocolate	\$45.00
Clotted Cream Pastry	\$40.00

OUR ARTISANAL BREAD IS MADE WITH UNIQUE RECIPES

THAT TAKE YOU TO THE MOON

House French Toast. \$225.00
(3 pieces)

Served with agave syrup, fruit compote, orange-flavored cream cheese, and fresh red fruits.

Banana Pancakes \$225.00
and Dulce de leche.
(3 pieces)

Layers of dulce de leche and orange-flavored cream cheese, topped with bananas flambéed in Criollo Mezcal "Conejo en la Luna," more dulce de leche, and walnuts.

Sweaty barbacoa tacos \$235.00
with crakling pork

5 pieces, served with avocado, Cotija cheese, pickled radishes and cilantro sprouts.

Nutella Pancakes. \$225.00
(3 pieces)

Layers of Nutella between each pancake, chocolate chips, strawberries, orange-flavored cream cheese, and crumble.

María Bonita. \$225.00

A sandwich made with York ham and Gruyère cheese, grilled and served with a zucchini flower and bell pepper sauce. It is accompanied by sautéed spinach, zucchini, corn, zucchini flower and topped with a fried egg.

Fruit Plate. \$135.00

A selection of seasonal fruits served with agave syrup, granola, and orange-flavored cream cheese.

**Extra Order breakfast: - Creame \$45.00 – Avocado \$65.00 - Egg \$45.00 - Mealt \$75.00 -
Pork rinds \$45.00 - Chicken \$55.00 - Cotija Cheese \$55.00**

CHILAQUILES ADN SOMETHING MORE

Chilaquiles \$235.00
Aborregados

Served with barbacoa, purslane, squash, nopales, and green sauce, Cotija cheese, and cream.

Sor Juana Chilaquiles \$205.00

Green or red chilaquiles served with Tenancingo cecina, Cotija cheese, and cream.

Carranza Chilaquiles \$195.00

Green or red chilaquiles served with a two fried egg, Cotija cheese, and cream.

Caudillos Chilaquiles 🔥 \$235.00

Covered in roasted habanero sauce with chistorra, flank steak, and avocado, Cotija cheese, and cream.

Adelita Chilaquiles \$205.00

Creamy green sauce chilaquiles with shredded chicken or two fried egg, Cotija cheese, and cream.

Swiss Enchiladas \$205.00

Stuffed with shredded chicken, covered in creamy green sauce, and topped with Manchego cheese.

Extra Order breakfast: - Creame \$45.00 – Avocado \$65.00 - Egg \$45.00 - Mealt \$75.00 -
Pork rinds \$45.00 - Chicken \$55.00 - Cotija Cheese \$55.00

EGGS AND OMELET

Motuleños eggs **\$225.00**

Two fried eggs on tortillas with beans, ham cubes, Manchego cheese, and peas. Served with refried beans and chilaquiles.

Crackling eggs **\$215.00**

Two fried eggs, served on pork rinds with red sauce. Served with refried beans and chilaquiles.

Divorced eggs **\$205.00**

Two fried eggs on tortillas with beans, topped with green and red sauce. Served with refried beans and chilaquiles.

Mexican Omelet **\$215.00**

Filled with longaniza and adobera cheese, topped with green sauce and pico de gallo. Served with refried beans and chilaquiles.

Synchronized Eggs **\$225.00**

Two fried eggs on a ham and Manchego cheese sincronizada, topped with green or red sauce. Served with refried beans and chilaquiles.

Ranch-style eggs **\$205.00**

Two fried eggs on fried corn tortillas, topped with green or red sauce. Served with refried beans and chilaquiles.

Country-style Omelet **\$205.00**

Filled with spinach, adobera cheese, poblano strips, and corn, topped with red sauce and pico de gallo. Served with refried beans and chilaquiles.

For the bunnies **\$150.00**

2 Mini pancakes and scrambled egg with ham. Accompanied by red fruits. Exclusively for children.

**Extra Order breakfast: - Creame \$45.00 – Avocado \$65.00 - Egg \$45.00 - Mealt \$75.00 -
Pork rinds \$45.00 - Chicken \$55.00 - Cotija Cheese \$55.00**

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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