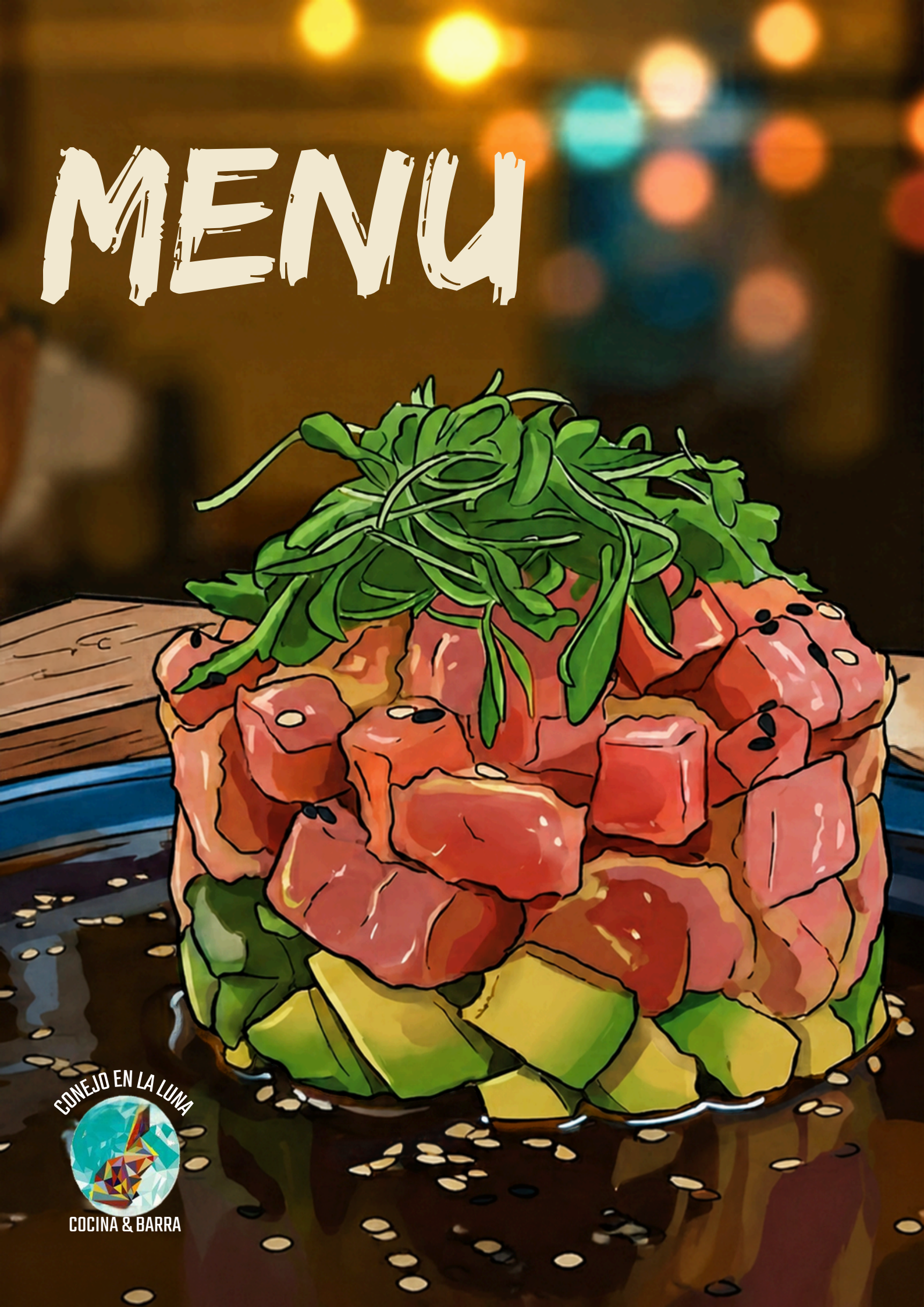
MENU



CONEJO EN LA LUNA

COCINA & BARRA

APPETIZERS

GRASSHOPPER PLATE $140.00
GRASSHOPPERS WITH XOCONOSTLE, ONION, AND GARLIC, SAUTÉED WITH EPAZOTE.

GUACAMOLE WITH GRASSHOPPER $160.00
SERVED WITH CORN TOSTADAS.

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

GRILLED PROVOLETA CHEESE $250.00
SERVED WITH ROASTED PEPPERS AND TRADITIONAL MEXICAN LONGANIZA.

ESCAMOLES CASSEROLE $590.00
3.5 OZ. SAUTEED ANT LARVAE SEASONED WITH XOCONOSTLE, ONION, AND GARLIC, FINISHED WITH BUTTER AND 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.

BROTH 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 SALAD $195.00
MIXED GREENS AND PURSLANE, WITH CRANBERRIES, PECANS, CUBED MANCHEGO CHEESE, TOASTED SESAME SEEDS, AND CRISPY ONIONS. DRESSED WITH A GUAVA VINAIGRETTE.

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

MAIN COURSES

BIG SMASH BURGER — $340.00

BURGER WITH PORK BELLY, ADOBERA CHEESE CRUST, MANCHEGO CHEESE, SERRANO DRESSING, AND CARAMELIZED ONIONS.

SERVED WITH RUSTIC FRIES.

MEZCALERIA STEAK — $340.00

BEEF FILET SERVED WITH RUSTIC MASHED POTATOES, ROASTED VEGETABLES, AND MUSHROOM SAUCE.

PREPARATION TIME: 20 MIN.

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.

ARRACHERA — $340.00

SERVED WITH RUSTIC BABY POTATOES AND HOUSE SALAD.

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.

BEEF SHORT RIB — $355.00

BRAISED, SERVED WITH RUSTIC MASHED POTATOES.

PAIRING SUGGESTION: CUPREATA FROM MICHOACÁN + $80.00.

SLOW-COOKED PICANHA — $355.00

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

MEXICAN HOMESTYLE MOLCAJETE — $585.00

SERVED WITH RANCHERA SAUCE, BEEF FLANK STEAK, CHICKEN BREAST, TRADITIONAL MEXICAN LONGANIZA, ADOBERA CHEESE, ONION, AND CACTUS (NOPALES).

PREPARATION TIME: 20 MIN.

EXTRA:

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 — $105.00
HUMMUS, WILD GREENS, SAUTÉED MUSHROOMS, TOASTED ALMONDS, GOAT CHEESE, AND SALSA MACHA.
PAIRING SUGGESTION: CUPREATA FROM MOCHITLÁN, GUERRERO + $75.00

BEEF CECINA — $105.00
MARQUESA-STYLE CURED BEEF WITH FRESH CHEESE, AVOCADO, AND NOPALES.
PAIRING SUGGESTION: CRIOLLO FROM STATE OF MEXICO + $60.00

SR BARRIGA — $105.00
PORK BELLY WITH BEANS AND AVOCADO-CILANTRO GREEN SAUCE.
PAIRING SUGGESTION: LECHUGUILLA FROM CHIHUAHUA + $85.00

EL MEJOR AMIGO — $105.00
(BEST FRIEND)

GRASSHOPPERS WITH GUACAMOLE AND OAXACA CHEESE.

EL BUBA — $125.00
SHRIMP WITH BACON, BELL PEPPER, AND MANCHEGO CHEESE.
SERVED WITH AVOCADO AND JALAPEÑO-LIME MAYONNAISE.
PAIRING SUGGESTION: ESPADÍN FROM SAN JOSÉ OAXACA + $75.00

CHAMORRO PERRÓN — $105.00
PORK SHANK SAUTÉED IN DARK SAUCES WITH AVOCADO AND CILANTRO.

BEEF FILET — $105.00
BEEF FILET WITH MANCHEGO CHEESE, BEANS, PICKLED RADISH, AND SERRANO CHILI SAUCE.
PAIRING SUGGESTION: TOBAZICHE FROM SOLA DE VEGA, OAXACA + $85.00

KRAKEN 🔥 — $125.00
(MARINATED IN GUAJILLO CHILI)

GRILLED OCTOPUS WITH SMOKED AVOCADO PUREE AND CRISPY ONIONS.

QUESABIRRIA 🔥 — $125.00
FLOUR TORTILLA QUESADILLA WITH LAMB BIRRIA AND CHEESE, SERVED WITH CONSOMMÉ.
PAIRING SUGGESTION: TUXCA FROM COLIMA + $80.00

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

DESSERTS

CHOCOLATE TRUFFLE CAKE

$185.00

CHOCOLATE POUND CAKE, FILLED WITH SEMI-SWEET TRUFFLE, COVERED IN CHOCOLATE.

CHEESECAKE WITH RED BERRIES

$185.00

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

AN ANCIENT MEXICAN LEGEND TELLS US THAT IT ALL BEGAN IN TEOTIHUACÁN, WHERE THE GODS GATHERED TO IGNITE A NEW ERA. THE WORLD REMAINED CAST IN SHADOW, DESPERATE FOR LIGHT. TWO GODS OFFERED THEMSELVES TO THE SACRED FIRE; THE FIRST THREW HIMSELF IN AND BECAME THE SUN. THE SECOND LEAPT SHORTLY AFTER, ILLUMINATING THE SKY JUST AS BRIGHTLY. FOR A FLEETING MOMENT, TWO SUNS BURNED AT ONCE, BUT SUCH BLINDING LIGHT THREATENED THE BALANCE OF THE UNIVERSE.

TO RESTORE HARMONY, THE GODS MARKED THE FACE OF THE SECOND SUN WITH THE SILHOUETTE OF A RABBIT, SOFTENING ITS GLOW AND TRANSFORMING IT INTO THE MOON. SINCE THAT DAY, THE RABBIT HAS REMAINED IN THE NIGHT SKY—A UNIVERSAL SYMBOL OF BALANCE, MEMORY, AND GENEROSITY.

AS THE MOON WATCHED THE PASSING OF CENTURIES, THE EARTH BELOW BEGAN TO TRANSFORM. THE FIELDS AWAKENED, THE MAGUEYES REACHED FOR THE SKY, COMMUNITIES FLOURISH, AND EVERY CORNER OF MEXICO BIRTHED ITS OWN STORIES TO HONOR THE EARTH, THE FIRE, AND THE STEADY MARCH OF TIME.

WITH PROFOUND PATIENCE, GENERATIONS OF MASTER MEZCALEROS LEARNED TO TRANSFORM THE MAGUEY INTO SOMETHING FAR GREATER THAN A MERE DRINK. THEY FORGED A WAY TO SHARE OUR ORIGIN, A WAY TO GATHER PEOPLE, A WAY TO CELEBRATE LIFE.

THEY SAY THAT ONE NIGHT, UNDER THE SILVER GLOW OF THE MOON, THE RABBIT DESCENDED TO THE EARTH. HE DID NOT COME SEEKING WEALTH, NOR DID HE COME SEEKING POWER. HE CAME IN SEARCH OF STORIES.

ON HIS JOURNEY, HE DISCOVERED VILLAGES, VIBRANT KITCHENS, BUSTLING MARKETS, LIVELY FIESTAS, SACRED TRADITIONS, AND TABLES WHERE THERE WAS ALWAYS ROOM FOR ONE MORE. HE MET THE KEEPERS OF THE MAGUEY, THOSE WHO PRESERVED RECIPES PASSED DOWN THROUGH GENERATIONS, THOSE WHO SHARED THEIR FOOD WITH OPEN HEARTS, AND THOSE WHO UNDERSTOOD THAT THE BEST THINGS IN LIFE ONLY TRULY MAKE SENSE WHEN THEY ARE SHARED. PIECE BY PIECE, HE GATHERED EVERYTHING HE FOUND: STORIES, FLAVORS, INGREDIENTS, PEOPLE, ARTISANAL MEZCALES, AND MEMORIES.

HE GATHERED THEM ALL UNTIL HE BUILT A HOME WHERE EVERYTHING—AND EVERYONE—COULD FIND EACH OTHER AROUND THE VERY SAME TABLE.

THAT HOME IS CONEJO EN LA LUNA.

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