

**CONEJO EN LA LUNA**



**COCINA & MEZCAL**

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# SWEET BREAD

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**Truffle Cruffin****\$45.00**

Filed with truffle cream.

**Pain au Chocolat****\$45.00**

Filled with dark chocolate.

**Pumpkin Cruffin****\$45.00**

Filled with pumpkin cream.

**Croissant****\$35.00****Tejocote Cruffin****\$45.00**

Filled with tecojote cream.

**Corn Muffin****\$40.00****Pistachio Cruffin****\$45.00**

Filled with pistachio cream.

**Concha with vanilla****\$35.00****Coffee Cream  
Croissant Roll****\$45.00**

Croissant roll filled with coffee cream.

**Concha with chocolate****\$35.00****Guava  
Croissant Roll****\$45.00**

Croissant roll filled with guava.

**Butter Cookie:  
Chips & Walnut  
Coffee****\$35.00****Blueberry & White  
Chocolate****Passion Fruit  
Croissant Roll****\$45.00**

Croissant roll filled with passion fruit cream.

**Clotted Cream Pastry****\$35.00****Almond  
Croissant Roll****\$45.00**

Croissant roll filled with almond cream.

**Lemon  
Croissant Roll****\$45.00**

Croissant roll filled with lemon cream.

OUR ARTISANAL BREAD IS MADE WITH UNIQUE RECIPES

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# THAT TAKE YOU TO THE MOON

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**Sweaty barbacoa  
tacos with crakling  
pork.**

**\$195.00**

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

**House French Toast.  
(3 pieces)**

**\$180.00**

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

**Banana Pancakes  
and Dulce de leche.  
(3 pieces)**

**\$180.00**

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.

**Nutella Pancakes.  
(3 pieces)**

**\$180.00**

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

**María Bonita.**

**\$180.00**

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 zucchini, corn and topped with a fried egg.

**Fruit Plate.**

**\$105.00**

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

Extra Order: - Creame \$25.00 – Avocado \$45.00 - Egg \$25.00 - Meal \$50.00 - Pork rinds \$25.00 - Chicken \$35.00 - Cotija Cheese \$35.00

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# CHILAQUILES AND SOMETHING MORE

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## Chilaquiles \$195.00

### Aborregados

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

## Caudillos Chilaquiles 🔥 \$195.00

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

## Pork Chilaquiles 🔥 \$165.00

Served with assorted carnitas, morita sauce, Cotija cheese and cream.

## Sor Juana Chilaquiles \$165.00

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

## Adelita Chilaquiles \$165.00

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

## Swiss Enchiladas \$165.00

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

## Carranza Chilaquiles \$155.00

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

Extra Order: - Creame \$25.00 – Avocado \$45.00 - Egg \$25.00 - Mealt \$50.00 - Pork rinds \$25.00 - Chicken \$35.00 - Cotija Cheese \$35.00

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# EGGS AND OMELETTE

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## **Motuleños eggs** **\$185.00**

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

## **Synchronized Eggs** **\$185.00**

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

## **Crackling eggs** **\$175.00**

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

## **Divorced eggs** **\$165.00**

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

## **Ranch-style eggs** **\$165.00**

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

## **Country-style Omelette** **\$165.00**

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

## **Mexican Omelette** **\$165.00**

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

## **For the bunnies** **\$120.00**

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

**Extra Order: - Creame \$25.00 – Avocado \$45.00 - Egg \$25.00 - Mealt \$50.00 - Pork rinds \$25.00 - Chicken \$35.00 - Cotija Cheese \$35.00**

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# OUR HISTORY

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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 AlFA. 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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