



**FUNKY  
GEI  
SHA**



**ASIAN INSPIRED**

Asian Street Food, a journey through Asia and its street food stands,  
recipes that were passed from one generation to the next one with the most exotic and spicy flavors.

Our ancestors used herbalism and plants as a source of inspiration and healing. Their origins are uncertain and steeped in mythology. Funky geisha's Alchemy evolves to create potions that purify, repair and revitalize.

## SIGNATURE COCKTAILS

### TULSI

400 Conejos joven Mezcal · Ancho Reyes Verde · ginger · lime juice · ginger syrup · cucumber pulp · Tabasco

### FUNKY

Bacardi White Rum · Campari · roses Funky sharbat · lime juice · grapefruit juice cinnamon syrup · balsamic vinegar

### BHAKTI

400 Conejos joven Mezcal · green Chartreuse · orange liquor · orange oleo saccharum · pineapple · cardamom · lime juice

### MANDALA

Grey Goose Vodka · Fernet saffron syrup citrus

### BALI

Bombay Sapphire Gin · white wine pear with cinnamon puree · spices syrup lemongrass

### JAVA

Herradura Ultra Tequila · Tío Pepe Sherry Funky sharbat · passion fruit syrup pineapple juice

### UTOPIA

Patrón Silver Tequila · Absinth spices syrup · pineapple juice honey · lime

## MIXOLOGIST CREATIONS

### RED SCARLET

Patrón Cristalino Tequila · Narano Orange Liqueur · red fruits · volcano salt · agave honey

### SHIBUYA

Pacifico beer · Sake Nami · melon liquor lime juice · cinnamon syrup

### CARIBBEAN GOOSE

Grey Goose Vodka · Aperol freeze-dried pineapple · ginger syrup

### KING MIDAS

Patrón Silver Tequila · Vermouth Dry yuzu cinnamon syrup · pineapple juice

## INNOCENTS

Try any of our Signature Cocktails without alcohol

## BEERS

Stella Artois 330 ml  
Michelob Ultra 355 ml  
Herencia Cucapa Border 355 ml  
Victoria 355 ml

Negra Modelo 355 ml  
Modelo Especial 355 ml  
Pacifico (Clara/Suave) 355 ml  
Corona (Extra/Light/Cero) 355 ml

Our prices include taxes and are in Mexican pesos. Tips are not mandatory.

C-FG 29/10/24

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## APPETIZERS

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### MISO SOUP

Tofu · seaweed · and green onion

### TOM KHA GAI SOUP

Chicken · coconut milk · lemongrass

### EDAMAME

Spicy or robata

### BREADED SHRIMP

Lemon · togarashi · spicy chutney

### SKEWERS (2 pcs)

Cheese | Teriyaki Chicken  
Spicy shrimp | Asparagus

### VEGETARIAN SPRING ROLLS (2 pcs)

Spicy sweet & sour sauce

### THAI LETTUCE WRAPS

Spicy Sweet & Sour chicken

### SHORT RIB TACOS

Spicy sauce marinated short rib

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## SASHIMIS

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### SEARED TUNA

Olive oil · spicy Japanese sauce

### HAMACHI

Jalapeño Ponzu · fried leek · serrano pepper

### NORDIC SALMON

Yuzu & Peruvian yellow pepper sauce

### MIXED

Tuna · hamachi · salmon

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## NIGIRIS

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### TUNA (2 pcs)

### HAMACHI (2 pcs)

### NORDIC SALMON (2 pcs)

### ORA KING SALMON (2 pcs)

### SHRIMP (2 pcs)

### EEL (2 pcs)

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## MAKI ROLLS

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### ALASKAN FIRE ROLL

Avocado · cream cheese inside wrapped  
with spicy kanikama · drizzled with eel sauce

### DRAGON ROLL

Panko shrimp and cucumber inside  
wrapped with eel · eel sauce · spicy wafu

### MANGO CALIFORNIA ROLL

Stuffed with kanikama and cucumber · wrapped  
with avocado and served with mango sauce

### KIMCHI

Chinese cabbage · onion tempura  
avocado · black sesame sauce

### BOWL DE SALMÓN ORA KING

avocado · cucumber · carrot  
yuzu kosho · nori seaweed

### SPICY TUNA ROLL

Fresh tuna inside · with spicy tuna  
tartar · sriracha sauce

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## VEGAN

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### VEGETABLE YAKIMESHI

Japanese style sautéed rice with carrots  
zucchini · soy sauce

### VEGETABLE TEMPURA

Organic baby vegetables · habanero  
wafu · sweet and spicy sauce

### SHISHITO PEPPERS

Robata grilled · olive oil  
Maldon salt

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## WOK

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### PANANG CURRY

Spicy curry · basil · kafir · and peanuts  
Tofu | Chicken | Beef  
Shrimp | Mixed

### YELLOW CURRY

Tofu | Chicken | Beef  
Shrimp | Mixed

### DRUNKEN NOODLES

Rice noodles · vegetables · oyster sauce  
Tofu | Chicken | Beef  
Shrimp | Mixed

### PAD THAI

Rice noodles · tamarind sauce peanuts · vegetables  
Tofu | Chicken | Beef  
Shrimp | Mixed

### SPICY LOBSTER PAD THAI

Classic Thai dish · Stir-fried rice noodles  
with fresh lobster · carrot · onion · Chinese  
pea · bell pepper · hot tamarind sauce

### MONGOLIAN BEEF

Caramelized · oyster sauce  
ginger green onion

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## RICE

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### MIXED YAKIMESHI

Japanese style stir fry rice · shrimp  
beef · chicken · vegetables

### GOHAN

### OIL TRUFFLE-MUSHROOM RICE

Japanese style stir fry rice · shiitake, cremini and portobello  
mushrooms · white truffle oil · parmesan cheese

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## ROBATA

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### FILET

225 g · black garlic sauce

### LOBSTER

Kaffir butter

### SURF & TURF

Black garlic sauce · Kaffir butter · shishitos

### OYSTER SAUCE GLAZED SALMON WITH APPLE CURRY

220 g Robata glazed salmon · creamy  
apple curry with shiitake mushrooms

### RACK OF LAMB IN ANISE ORANGE SAUCE

Glazed in orange sauce with  
hints of anise and peanuts

### LACQUERED DUCK IN PLUM SAUCE

Robata grilled · hoisin sauce  
cucumber · scallion · tortillas

### ROBATA SPICY BEEF

Robata grilled beef with our spicy  
Funky sauce (soy · ginger · sambal)

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## DESSERTS

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### MAGMA CAKE

Warm chocolate brownie over oreo cookie crust · chocolate chips · vanilla ice cream · caramel sauce chopped pecan

### CHEESECAKE POPS

Crispy cheesecake pops · Miso, caramel and strawberry sauces Vanilla ice cream

### LEMONGRASS CREME BRULEÉ

lemon tea-infused cream · caramelized sugar layer · served with almond crisp berries green tea ice cream

### BANANA WITH AN ACCENT

Phyllo pastry rolls filled with caramelized banana jelly and flambéed with rum chopped pecan vanilla ice cream · miso caramel

### CHEESECAKE WITH BERRIES

Fresh strawberries · strawberry sauce flower petal meringue · served table-side with nitrogen raspberries

### ICE CREAM

Vanilla · dulce de leche · chocolate

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## COFFEE

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### AMERICANO

240 ml

### CAPPUCCINO

240 ml

### ESPRESSO

50 ml

### CORTADO ESPRESSO

40 ml

### DOUBLE ESPRESSO

60 ml

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## CARAJILLOS

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### CLASSIC 120 ml

Chocolate covered coffee beans Licor 43 · strawberries

### MAZAPÁN 120 ml

Coffee · Licor 43 · Frangelico Vodka · tres leches syrup

### SPECULAAS 120 ml

Coffee · Licor 43 · vodka · Speculaas syrup

### DE OLLA 120 ml

De olla cold brew · Licor 43 vodka · piloncillo syrup

### ROSES 120 ml

Coffee · vodka roses and cinnamon syrup

### IRISH 120 ml

Coffee · Kahlua · Licor 43 Jameson whiskey · cream

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## TEA

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### RONNEFELDT TEA 240 ml

Almond Dreams · Fruity Camomile · Golden Milk · Masala Chai Morgentau · Refreshing Mint · Rooibos Vanilla

### RONNEFELDT TEA 240 ml

Earl Grey · Fancy Sencha · Green Dragon Pai Mu Tan & Melon · Red Fruit

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## DIGESTIFS

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### ANÍS LAS CADENAS 45 ml

AMARETO DISARONNO 45 ml

BAILEY'S 45 ml

CHARTREUSE AMARILLO 45 ml

### CHARTREUSE VERDE 45 ml

CHINCHON DULCE 45 ml

CHINCHON SECO 45 ml

FERNET BRANCA 45 ml

### FRANGELICO 45 ml

GRAND MARNIER CORDON ROUGE 45 ml

KAHLUA 45 ml

LICOR 43 45 ml

### PACHARAN ZOCO 45 ml

SAMBUCA VACCARI BLANCO 45 ml

SAMBUCA VACCARI NERO 45 ml

STREGA 45 ml

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