



**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 Silver Tequila · Grand Marnier berries · 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

MOCKTAILS

Try any of our Signature Cocktails without alcohol

SAKE AND JAPANESE WHISKY

NAMI

Junmai Ginjo · Sinaloa Mexico
Fresh, semi-dry
Bot 750 ml
Tokuri 150 ml
Glass 60 ml

SHIRATAKI JOZEN WHITE

Junmai Ginjo · Niigata Japan
Sutyl and revitalizing
Bot 750 ml
Bot 300 ml

SHIRATAKI JOZEN BLUE

Junmai Daiginjo · Niigata Japan
Light and fruity
Bot 750 ml
Bot 300 ml

SAWANOTSURU MINUME

Junmai Daiginjo · Hyogo Japan
Elegant, refreshing and balanced
Bot 720 ml

HIBIKI HERMONY SUNTORY

Bot 750 ml | Copa 60 ml

TOKY SANTORY

Bot 750 ml | Copa 60 ml

BEERS

Asahi Super Dry 330 ml

Lucky Buddha 330 ml

Sapporo Silver Premium 473 ml

Budlight 355 ml
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

León 355 ml
Montejo 355 ml
Tulum 355 ml
Michelob Hard Seltzer 355ml
(Cucumber Lemon/Strawberry Watermelon Mango Peach/Spicy Pineapple)

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

T-R01/12/23

APPETIZERS

MISO SOUP

Tofu · seaweed · and green onion

TOM KHA GAI SOUP

Chicken · coconut milk · lemongrass

EDAMAME

Spicy or robata

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

SASHIMIS

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

NIGIRIS

TUNA (2 pcs)

HAMACHI (2 pcs)

NORDIC SALMON (2 pcs)

ORA KING SALMON (2 pcs)

SHRIMP (2 pcs)

EEL (2 pcs)

MAKI ROLLS

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

Every single dish is homemade and prepared with the highest hygiene standards. The weights shown may vary according to the type of preparation or cooking. Consumption of dishes including raw products is under your own responsibility. Our prices include taxes and are in Mexican pesos. Tips are not mandatory.

VEGAN

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

WOK

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

RICE

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

ROBATA

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

MAGMA CAKE

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

CHOCOLATE AND HAZELNUT CAKE

Filled with chocolate ganache and candied nuts · Frangelico truffle · tcaramel ring

CHEESECAKE POPS

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

LEMON AND YUSU CAKE

Yellow lemon cake · ricotta cream cheese filling · yusu jelly · caramel, miso and strawberry sauce · pistachio ground

LEMONGRASS CREME BRULEÉ

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

ICE CREAM

Vanilla · dulce de leche · chocolate

COFFEE

AMERICANO

240 ml

CAPPUCCINO

240 ml

ESPRESSO

50 ml

CORTADO ESPRESSO

40 ml

DOUBLE ESPRESSO

60 ml

CARAJILLOS

CLASSIC 120 ml

Chocolate covered coffee beans Licor 43 · strawberries

MAZAPÁN 120 ml

Coffee · Licor 43 · Frangelico Ketel One vodka · tres leches syrup

SPECULAAS 120 ml

Coffee · Licor 43 · Ketel One vodka · Speculaas syrup

DE OLLA 120 ml

De olla cold brew · Licor 43 Ketel One vodka · piloncillo syrup

ROSES 120 ml

Coffee · Ketel One vodka roses and cinnamon syrup

IRISH 120 ml

Coffee · Kahlua · Licor 43 Jameson whiskey · cream

TEA

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

DIGESTIFS

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
COINTREAU 45 ml
DRAMBUIE 45 ml
FERNET BRANCA 45 ml

FRANGELICO 45 ml
GRAND MARNIER CORDON ROUGE 45 ml
KAHLUA 45 ml
LICOR 43 45 ml
LICOR 43 HORCHATA 45 ml

MANDARINE NAPOLEON 45 ml
PACHARAN ZOCO 45 ml
SAMBUCA VACCARI BLANCO 45 ml
SAMBUCA VACCARI NERO 45 ml
STREGA 45 ml

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GIN AND TONIC MIXOLOGY

FOREST

Brockmans Gin Intensely Smooth · Forest syrup · premium tonic water

MEDITERRANEO

Bombay Sapphire Gin · orange jam · passion fruit syrup · premium tonic water

LONDON PARK

Bombay Sapphire Gin · lemongrass syrup · coriander · premium tonic water

DOLCE MALFY

Malfy Gin · citrus oleo saccharum · cucumber · premium tonic water

GINs

Beefeater 750 ml

Beefeater Blackberry 700 ml

Beefeater Pink 700 ml

Bombay Sapphire 750 ml

Brockmans Intensely Smooth 700 ml

Bulldog 750 ml

Elephant 500 ml

Hendrick's 750 ml

Malfy Originale 750 ml

Mom 700 ml

Monkey 47 500 ml

Tanqueray 750 ml

Tanqueray Flor de Sevilla 750 ml

Tanqueray Rangpur 750 ml

Tanqueray Ten 700 ml

The Botanist 700 ml

The London Nº 1 700 ml

TONIC WATER

Fever Tree Tonic 200ml

Fever Tree Light 200ml

Seventeen 200ml

Fentimans Tonic 200ml

Schweppes 355ml

SPICES AND ESSENCES

Basil · Star Anise · Cardamom · Clove · Dill · Rosemary
Peppermint · Lemongrass · Black Pepper · Pink Pepper

FRUIT

Berries · Eureka Lemon · Orange · Cucumber · Pineapple · Grapefruit

Our distillates include one mixer (235 ml soda or juice) per glass.
The bottle service includes 5 mixers of 355 ml or 2 Red Bull 250 ml or 1 Lt of juice.
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