



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

APPETIZERS

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

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

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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

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

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

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 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

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

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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