



FUNKY
GEI
SHA



ASIAN INSPIRED

CANCUN



Funky Geisha offers outdoor spaces with a relaxed and bohemian style, which invites you to enjoy a mystical experience to the rhythm of the surprising Taiko Drum show both in Cancun and Los Cabos, you can also enjoy vibrant nights with sparklers in Tulum, which they will fill you with energy and excitement.

MENÚ #1

FIRST COURSE

VEGETARIAN SPRING ROLLS (2 ROLLS)

Spicy sweet & sour sauce.

SKEWERS (2 pcs) Cheese or Chicken

EDAMAME

THREE COURSE

DRUNKEN NOODLES TOFU OR CHICKEN

Rice noodles .
vegetables . oyster
sauce.

MUSSEL IN MIRIN

VEGETABLE YAKIMESHI

Japanese style sautéed
rice with carrots zucchini
. soy sauce.

DESSERTS

BANANA WITH AN ACCENT

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

CHEESECAKE WITH BERRIES

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

SECOND COURSE

MANGO CALIFORNIA ROLL

Stuffed with Kanikama
and cucumber. wrapped
with avocado and served
with mango sauce.

THAI SALAD

Shrimp . rice . noodles .
peanut . soy . sprouts .
and sweet chili dressing.

\$700



MENÚ #2

FIRST COURSE

FISH SAMOSA

Crispy samosa pastry with tuna and hamachi filling . with sriracha . served with yoghurt and cilantro sauce.

SKEWERS (Spicy shrimp or Asparagus)

NIGIRIS (bluefin tuna or ora king salmon)

BEEF TIRADITO Robata grilled beef . tangerine . ponzu . wakame . seaweed . avocado.

SECOND COURSE

ALASKAN FIRE ROLL Avocado . cream cheese inside wrapped with spicy kanikama and drizzled with eel sauce.

TOM KHA GAI SOUP Chicken . coconut milk Lemongrass

THREE COURSE

KOREAN NOODLES (Chicken , tofu, shrimp)

YELLOW CURRY (Chicken or Tofu)

DESSERTS

MAGMA CAKE Warm chocolate brownie over oreo cookie crust, chocolate chips vanilla ice cream . caramel sauce chopped pecan.

PECAN AND DATE PIE Pecan pie . dehydrated dates . vanilla ice cream. fresh strawberries..



\$900

GOURMET MENU

FIRST COURSE

FUNKY SALAD

Beef . lettuce mix . cucumber . carrot ginger dressing

ROBATA GRILLED OKRA

Asian green bean , peanut hoisin sauce peanut sprouts.

SKEWERS (2 PCS)

(Chicken, cheese or shrimp)

THREE COURSE

PANANG

(Chicken or Tofu)

OYSTER SAUCE GLAZED SALMON WITH APPLE CURRY.

SECOND COURSE

HAMACHI TIRADITO

SPICY TUNA ROLL

Fresh tuna inside with spicy tuna t rtar sriracha sauce

THAI LETTUCE WRAPS

Spicy sweet & sour chicken

DESSERTS

MAGMA CAKE

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

CHEESECAKE WITH BERRIES

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

CREME BRULEE DE LEMONGRASS

Lemon tea - infused cream , caramelized sugar layer . Served with almond crisp berries . green tea ice cream.

\$1,200



COCKTAIL MENU

Minimum hiring of 30 people. 5 options to choose from
Service of 12 pieces per person

SALTED

Edamame Robata with maldon salt • Fried Tofu with Sweet Chili Sauce
Sweet potato or cassava • Vegetable tempura
Cheese kushiage • Tempura fishing of the day

Amuse Bouche, cream cheese and nori algae on crispy banana
Corn gyozas with ginger and truffle oil
Shrimp Gyozas with Thai Chili

ROLLS

Vegetarian

Double Salmon (roasted and fresh)
Spider Roll (breaded crab)
Dragon Roll (breaded shrimp)

SKEWERS

Sweet elote al Robata, miso butter
Shishitos al Robata, olive oil, maldon salt
Kurobuta al Robata, hot sauce with ginger and honey
Chicken Wings with Robata, sake, mirin
Res al Robata, ginger hot sauce

SWEETS

Chocolate Cookie Balls
Deconstructed Cheesecake
Over the Top Sundae (apple pay)
Black to The Future (Valrhona Chocolate Cake)
Lychee sorbet
Green tea ice cream

Cost per additional
snack: **\$50**

\$600



GOURMET SNACKS

We have a selection of gourmet snacks that can be added to the package at an additional cost

NIGIRIS SELECTION

Salmón • Octopus
Shrimp • Hamachi

SKEWERS

Roca Royal Shrimp • Lobster Tempura
Trumpet al Robata • Short Rib al Robata
Super Colossal Octopus Arm Robata

SALTED

Alaskan King Crab California Roll
Tuna Pizza
Tatar chip (salmón, hamachi tuna)
Crab Croquettes
Robata pork rib with Asian spice sauce

Gourmet snack cost
additional to the package: **\$100**
per snack

Upgrade of a regular
package snack to
Gourmet: **\$50**
per snack



MIXOLOGY KIT

THREE ALCOHOLIC BEVERAGES AND
TWO NON ALCOHOLIC BEVERAGES PER PERSON

INCLUDES

Sodas
Juices & Water
National Beer
Wines Available by Glass
All our Mixology & Gins
Liquors

(Spirits: Appleton, Smirnoff, Bacardi Rum (White and solera), Matusalem, Chinchon, J&B, Centenario Tequila, Tradicional Reposado Tequila, Absolut, Sambuca, Herradura, Jagermeister, Ketel One, Don Julio white, Don Julio Reposado, Don Julio 70, J.W Red Label, Licor 43, Jack Daniel's, Baileys, Hendriks, Belvedere, 400 Conejos espadín mezcal).

\$800

NOT INCLUDED: J Walkers blue, black, Green or platinum label, Martell Brandy, Hennessy Brandy, Don Julio Real & 1942, Garrafas Xajuar Mezcal, Casa Dragonos, Buchanans, Zacappa Centenario Rum, Angostura 1824, Macallan, Glendfidich, Monkey 47 Gin, Single Barrel, Elephant, Remy Martin, Angostura, Chivas Regal, Brandy Carlos I, Moet Chandon. Craft beer, imported beer.

WE HAVE ANTICIPATED SALE OF WINE AND SPIRIT BOTTLES



WINES INCLUDED BY COPEO

SPARKLING WINES:

Cantine Cavicchioli Prosecco . Glera

ROSÉ WINES:

Beringer . White Zinfandel . Zinfandel

SWEET WINES:

Casa Madero . Cosecha tardía 375 ml

WHITE WINES:

Mirador	• Sauvignon Blanc
Banrock Station	• AUS Chardonnay
Castello Banfi Placido	• Pinot Grigio
Segrel	• Albarino
Josh	• Chardonnay

RED WINES:

Rosa Negra	• Blend
Ramón Roqueta	• Reserva Blend
Mirador	• Cabernet Sauvignon
Trumpeter	• Malbec
Entrelneas Malbec	• Nebiolo
September Hill	• Cabernet Sauvignon
Douglass Hill	• Merlot
Undurraga Aliwen, Reserva	• Pinot Noir
Enate	• Tempranillo
Casa Madero	• Syrah



*Subject to availability on the day of the event.

TERMS AND CONDITIONS

Prices includes taxes .
The cost of **15%** of the service is not included

The dishes included in the menu can be changed for vegetarian, vegan, gluten-free and lactose-free dishes, at the request of any guest who suffers from allergies or intolerances | Children from 2 to 12 years old, have a children's menu available | The assembly will be carried out at the request of the client, in tables of up to 12 people maximum | The furniture and decoration of the restaurant cannot be modified. Screens, microphones or lighting that alter the atmosphere of the restaurant are not allowed | Any request to enter decorative material must be made in advance | The restaurant has a Valet Parking service, a resident DJ, personalized menus with a logo and a sparkler show for birthdays | By company policy we do not handle uncorks.

All of the above depending on the regulations set by the government according to how the COVID Pandemic is going.

PAYMENT

To confirm the reservation a 50% deposit is required | The forms of payment if you are within the country (Mexico): It can be direct at the branch days before the event in cash, credit / debit card; Bank transfer, bank deposit or PayPal | International Payments (Outside Mexico): Credit / Debit Card with PayPal. | The 50% settlement must be paid upon arrival at the branch on the day of the event. The extras will be paid at the end of the event | Any cancellation or change of date, 10 or more days in advance, will have a charge for administrative expenses of 10% of the total service. With less than 10 days in advance, a 50% charge will be made on the total service. With less than 48 hours in advance of the event's start time, a 100% charge will be made on the total service.



**FUNKY
GEI
SHA**
ASIAN INSPIRED

ENTRANCE



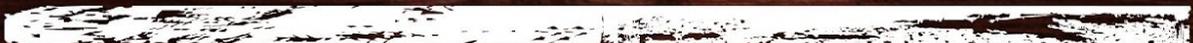
RESTAURANT



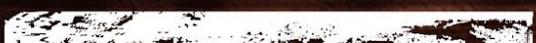
ENVIRONMENT



DJ RESIDENT



FUNKY GEISHA



ASIAN INSPIRED

www.funkygeisha.com.mx



OpenTable

