



M U I

R A M E N B A R

TO SHARE

GEISHA'S MEMORIES \$990

Mezcal Lineal, ron añejo, sake, limón verde, limón eureka, lemongrass, falernum y agua de coco.
Mezcal Lineal, dark rum, sake, lime, lemon, lemongrass, falernum and coconut water.

DAILY COCKTAILS

LAZY MANGO \$150

Sake, calpi casero de mango, jerez y jarabe de manzanilla.
Sake, home-made mango calpi, sherry and chamomile syrup.

CARPEDIEM (Low ABV) \$150

Vermuth rosso, naranja y maracuyá.
Sweet vermuth, orange juice, fresh passionfruit.

PEPPER SNAPER (Recovery & spicy) \$150

Armonico gin, tomate, pimienta roja tatemado, salsas y limón amarillo.
Armonico gin, tomatoe pure, roasted red pepper, black sauces and lemon.

MONKEY'S BREAKFAST \$150

Sake, olio saccharum de plátano, agua de coco.
Sake, banana oil, coconut water.

OPEN YOUR EYES \$150

Sake, cold brew casero, fernet y jarabe de cardamomo.
Sake, home-made cold brew and cardamom syrup.

MUI CANCHANCHARA \$150

Ron, limón, lemongrass y miel de mezquite.
Rum, lemongrass tea, mezquite honey and lime.

MAGMA \$150

Armonico gin, maracuyá, jarabe de cardamomo, aqua-fabba y angostura casero.
Armonico gin, passionfruit, cardamom syrup, aqua-fabba and home-made angostura bitters.

PREMIUM

50 DRAGONS OF GREY \$250 (Milkpunch)

Casa Dragones blanco, cordial de frutos exóticos, limón meyer y earl grey.

Casa Dragones blanco, exotic fruits cordial, lemon and earl grey tea.

ALDAMA 53 \$250

Casa Dragones añejo, porto, vermuth seco, angostura casera y cordial de limón real.

Casa Dragones añejo, porto, dry vermuth, home-made angostura and lemon cordial.

MATILDITA \$250 (Milk punch)

Casa Dragones blanco, leche condensada, limoncello y pistache.

Casa Dragones blanco, condensed milk, limoncello and pistachi.