

R A W B A R

Market Availability (Daily selection*)

01. CATCH OF THE DAY

Regional/Local 2 oz \$280

02. PACIFIC OYSTERS

Sustainable, Baja California, Mex
1/2 dozen \$600 1 dozen \$1,200

03. GULF CLAMS

Sustainable, Baja California, Mex
1/2 dozen \$600

04. SHRIMP

Sinaloa & Gulf of Mex
3 oz \$500

05. ABULON

Sustainable, Ensenada
3 oz \$600

06. SCALLOPS

Baja California
1 pc \$600

SAUCES

Gaia Tartara | Hibiscus Mignonette | House Cocktail | Serranito Sauce | Aji Amarillo Aioli | Leche de Tigre | Ponzu Emulsion
\$100 each sauce

SEAFOOD TOWER

SUGGESTED FOR 2 PAX \$3000

2oz Catch of day	3oz Shrimp	4 Sauces
6 Oyster	2oz Abalone	
6 Clams	Scallop	

C O L D A P P E T I Z E R

HAMACHI 3oz

Aji Mirasol, Sichimi Togarashi Oil, Cilantro, Pickled Onion. \$450

NIÇOISE SALAD

Smoked Ensenada Catch, Potatoes, Kalamata, Herbs, Capers, Tomatoes, Green Beans, Cucumber, Shallot. \$420

YELLOWTAIL TUNA TARTARE 3oz

Ponzu, Avocado. \$450

SUSTAINABLE CRUDO

Aji Amarillo, Red Onion, Avocado, Cilantro, Chili Oil. \$400

BLUE CRAB RAMOULADE

Tomatillo, Cilantro, Cucumber, Citrus Oil. \$400

H O T A P P E T I Z E R

WILD PACIFIC MUSSEL

Curry Cream, Coconut and Lime, Mussel Furikake. \$450

MAYAN OCTOPUS

Broad Beans, Temozon Longaniza Oil, Axiote, Mint Pesto. \$500

E N T R É E

BC GULF SHRIMP 6oz

Leeks, Hoja Santa, Tomato, Brasicas. \$900

BLUE FIN TUNA 10oz

Confit Garlic, Gem Lettuce, Parsnip Puree. \$1600

BARRAMUNDI 6oz

Pil Pil Sauce, Ensenada Suginori, Asparagus, Kombu Oil. \$900

PACIFIC ROCKFISH 6oz

Espelette Pepper, Pepper Sauce, Lebanese Ragout. \$900

SEAFOOD CASSOULET

Catch of the Day, Clams, Txipiron, Rock Prawns, Herb Lemon Cream. \$900

BLACK COD 6oz

Caviar, Brown Butter, Potato Mousseline. \$1500

ORA KING SALMON 6oz

Mi Cuit, Green Peas Veloute, Choron Sauce, Broccoli. \$990

CARIBBEAN LOBSTER RAGU

Pappardelle, Basil, Tomatoes, Pepperoncini. \$980

I N T R U D E R S

BUTCHER'S CUT CROSS WAGYU 6oz

Valle de Bravo Mushrooms, Mitzuna, Miso Sweet Potatoes. \$1400

ADOBO A LA BRASA CHICKEN

Mustard, Butternut Squash, Pumpkin Seeds, Cilantro, Chilis. \$860

S I D E S

01. JASMINE RICE

Citrus Oil, Ciboulette, Shallots. \$180

02. CHEMUYIL VEGETABLES

Olive Oil. \$220

03. CREAMY SWEET POTATO

Agave Honey. \$160

04. CHARRED CORN & AVOCADO

Huancaína Sauce, Lime, Green Beans, Cilantro. \$220

D E S S E R T S

TEXTURES FROM MEXICO

Dark Chocolate Streusel, Coffee Croquettes, Vanilla Ice Cream. \$310

BLACK FOREST NAPOLEON

Duo Chocolate Ganache, Black Cherry, Puff Pastry. \$285

ORCHARD FLAVORS

Pear, Grape, Peach, Apple, Mint. \$310

COCONUT PASSION

Mousse, Pineapple, Passion Fruit. \$210

PAVLOVA

Red Fruits, Lime Cream, Flax Seed and Pistachio Crumble. \$285



GAIA

FAIRMONT MAYAKOBA

Please advise your waiter of any allergies or food restrictions before ordering. Your safety matters most to Fairmont Mayakoba, and we strive to meet the highest quality standards. Following Mexican regulations, we would like to remind you that consuming raw or undercooked food may increase your risk of foodborne illness, and we leave that at your discretion. Our menus are subject to changes without previous notice. Prices are in Mexican pesos, tax included.