








## GAIA DINNER MENU

SIGNATURE SEAFOOD-RESPONSIBLE AND SUSTENTABLE

### RAW BAR

Market Availability Daily Selection

\*NOT INCLUDED IN ALL IN PACKAGE\*

<b>CATCH OF THE DAY 2 Oz</b> 	\$280
Regional, Local	
<b>PACIFIC OYSTERS 1/2 Dozen</b>  	\$600
Sustainable, Baja California, Mex.	
<b>GULF CLAMS 1/2 Dozen</b>   	\$560
Sustainable, Baja California, Mex.	
<b>SHRIMP 3 Oz</b> 	\$510
Sinaloa & Gulf Of Mexico	
<b>ABULON 3 Oz*</b> 	\$600
Sustainable, Ensenada	
<b>SCALLOPS EA*</b>  	\$620
Baja California	
<b>SAUCES</b>	\$100
Gaia Tartara   	EACH
Hibiscus Mignonette   	
House Cocktail    	
Serranito Sauce    	
Aji Amarillo Alioli   	
Leche de Tigre 	
Ponzu Emulsion   	
<b>SEAFOOD TOWER*</b>   	\$1800
Price For 2 Pax	
1 Oz Catch Of The Day	
3x Oysters	
3x Clams	
2 Oz Shrimp	
1 Oz Abalone	
4x Sauces	

### COLD APPETIZER

<b>B.C BLUE CRAB 2 Oz</b>  	\$420
Tomatillo, Avocado, Cucumber and Local Lime Oil	
<b>YELLOWTAIL TARTARE 3 Oz</b>   	\$450
Ponzu and Avocado	
<b>ENSENADA CRUDO</b>  	\$420
Aji Amarillo, Red Onion, Avocado, Cilantro and Chili Oil	
<b>MELON OKROSHKA</b>  	\$390
Cold Soup, Local Cucumber, Coconut and Seaweed Caviar	

### SIDES

<b>JASMINE RICE</b>   	\$180
Citrus Oil, Ciboulette and Shallots	
<b>FELIPE CARRILLO VEGETABLES</b>  	\$230
Olive Oil	
<b>CREAMY SWEET POTATO</b> 	\$210
Agave Honey	
<b>GREEN BEANS REMOULADE</b>   	\$200
Mustard, Capers, Guajillo Vinaigrette, Shallots, Soft Egg, Ciboulette and Feta Cheese	

### HOT APPETIZER

<b>MELOZO SEAWEED RICE</b>  	\$590
Plankton, halophyls, Cheese From Valle de Ojos Negros	
<b>MAYAN OCTOPUS 3 Oz</b> 	\$500
Broad Beans, Temozon Sausage Oil and Mint Pesto	

### MAIN COURSE

<b>GULF SHRIMP 6 Oz</b> 	\$890
Leeks, Hoja Santa, Tomato and Brassicas	
<b>BLUE FIN TUNA 10 Oz*</b> 	\$1390
Black Garlic Jus, Potato and Hydroponic Lettuce	
<b>TOTOABA 6 Oz</b> 	\$980
Pil Pil Sauce, Snow Peas and Kombu Oil	
<b>PACIFIC ROCKFISH 6 Oz</b> 	\$900
Espelette, Peppers and Lebanese Ragout	
<b>SEAFOOD CASSOULET</b> 	\$920
Catch Of The Day, Clams, Scallops, Sea Snails and Citrus Herb Cream	
<b>LINGCOD 6 Oz*</b> 	\$1280
Caviar, Brown Butter and Potato Mousseline	
<b>LOCH DUART SALMON 6 Oz</b> 	\$985
Garlic Emulsion, Local Sweet Potato and Bock Choy	
<b>VENUS CLAMS</b>  	\$980
Pasta Calamarata, Granna Padano Butter and Sagarama Seaweed	

### INTRUDERS

<b>BUTCHER'S CUT CROSS WAGYU 6 oz*</b>  	\$1620
Valle de Bravo Mushrooms, Miso Sweet Potatoes	
<b>ROASTED CHICKEN 6 Oz</b>  	\$920
Mustard, Butternut Squash, Pumpkin Seeds and Cilantro	
<b>CARIBBEAN MUSHROOMS ROBATA</b>  	\$845
Leek Fondue and Rice Beans Vinaigrette	

### DESSERT

<b>MANGO CHAMOY</b>	\$285
Mango Cream, Chipotle Jelly and Almond Biscuit	
<b>GAIA FRAISIER</b>	\$285
Ruby Chocolate, Pink Peppercorn, Hibiscus Biscuit and Strawberry Crisp	
<b>JALISCO PUDDING</b>	\$310
Tres Leches Brioche, Plantain Compote, Salted Peanuts and Cotija Cheese	
<b>VEGAN PASSION</b> 	\$285
Amaranth, Chocolate Cream, Passion Fruit and Coconut Tuile	
<b>CHOCOLATE TEXTURES</b>	\$310
Mole & Chocolate Croquettes, Cocoa Crunch, Coffee and Papantla Ice Cream	