



GAIA DINNER MENU

SIGNATURE SEAFOOD - RESPONSABLE AND SUSTAINABLE

RAW BAR

Market Availability Daily Selection

NOT INCLUDED IN All-Inclusive Package

CATCH OF THE DAY 2 OZ	\$325
Regional, Local	
PACIFIC OYSTERS 1/2 Dozen	\$690
Sustainable, Baja California, Mex.	
GULF CLAMS 1/2 Dozen	\$645
Sustainable, Baja California, Mex.	
SHRIMP 3 OZ	\$535
Sinaloa & Gulf Of Mexico	
ABULON* 2.5 OZ	\$690
Sustainable, Ensenada	
SCALLOPS* EA	\$715
Baja California	
SAUCES	\$115
Gaia Tartare	<small>CADA UNA</small>
Hibiscus Mignonette	
House Cocktail	
Serranito Sauce	
Aji Amarillo Alioli	
Leche de Tigre	
Ponzu Emulsion	
SEAFOOD TOWER*	\$2050
Price For 2 People	
1 Oz Catch Of The Day	
3x Oysters	
3x Clams	
2 Oz Shrimp	
1 Oz Abalone	
4x Sauces	

COLD APPETIZER

B.C BLUE CRAB 2 OZ	\$485
Tomatillo, Avocado, Cucumber and Local Lime Oil	
YELLOWTAIL TARTARE 3 OZ	\$520
Ponzu and Avocado	
ENSENADA CRUDO	\$485
Aji Amarillo, Red Onion, Avocado, Cilantro and Chili Oil	
MELON OKROSHKA	\$450
Cold Soup, Local Cucumber, Coconut and Seaweed Caviar	

SIDES

JASMINE RICE	\$180
Citrus Oil, Ciboulette and Shallots	
FELIPE CARRILLO VEGETABLES	\$230
Olive Oil	
GREEN BEANS REMOULADE 9 OZ	\$230
Mustard, Capers, Guajillo Vinaigrette, Shallots, Soft Egg, Ciboulette and Feta Cheese	
CREAMY SWEET POTATO	\$210
Agave Honey	

HOT APPETIZER

MELOZO SEAWEED RICE	\$590
Plankton, halophyls, Cheese From Valle de Ojos Negros	
MAYAN OCTOPUS 3 OZ	\$575
Broad Beans, Temozon Sausage Oil and Mint Pesto	

MAIN COURSE

GULF SHRIMP 6 OZ	\$1020
Leeks, Hoja Santa, Tomato and Brassicas	
BLUE FIN TUNA* 9 OZ	\$1600
Black Garlic Jus, Potato and Hydroponic Lettuce	
TOTOABA 5 OZ	\$1130
Pil Pil Sauce, Snow Peas and Kombu Oil	
PACIFIC ROCKFISH 5 OZ	\$1035
Espelette, Peppers and Lebanese Ragout	
SEAFOOD CASSOULET 5 OZ	\$1060
Catch Of The Day, Clams, Scallops, Sea Snails and Citrus Herb Cream	
LINGCOD* 6 OZ	\$1475
Caviar, Brown Butter and Potato Mousseline	
LOCH DUART SALMON 6 OZ	\$1140
Garlic Emulsion, Local Sweet Potato and Bock Choy	
VENUS CLAMS	\$1130
Pasta Calamarata, Granna Padano Butter and Sagarame Seaweed	

INTRUDERS

BUTCHER'S CROSS-CUT WAGYU 6 OZ*	\$1865
Valle de Bravo Mushrooms, Miso Sweet Potatoes	
ROASTED CHICKEN 6 OZ	\$1060
Mustard, Butternut Squash, Pumpkin Seeds and Cilantro	
CARIBBEAN MUSHROOMS ROBATA	\$845
Leek Fondue and Rice Beans Vinaigrette	

DESSERT

MANGO CHAMOY 5 OZ	\$330
Mango Cream, Chipotle Jelly and Almond Biscuit	
GAIA FRAISIER 5 OZ	\$330
Ruby Chocolate, Pink Peppercorn, Hibiscus Biscuit and Strawberry Crisp	
JALISCO PUDDING 5 OZ	\$360
Tres Leches Brioche, Plantain Compote, Salted Peanuts and Cotija Cheese	
VEGAN PASSION	\$330
Amaranth, Chocolate Cream, Passion Fruit and Coconut Tuile	
CHOCOLATE TEXTURES	\$360
Mole & Chocolate Croquettes, Cocoa Crunch, Coffee and Papantla Ice Cream	

