



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 EACH  
Gaia Tartare   
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

CREAMY SWEET POTATO  \$210  
Agave Honey

GREEN BEANS REMOULADE 9 OZ  \$1600  
Mustard, Capers, Guajillo Vinaigrette,  
Shallots, Soft Egg, Ciboulette and Feta Cheese

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 Sagaram 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  \$1030  
Mango Cream, Chipotle Jelly and Almond Biscuit

GAIA FRAISIER 5 OZ \$1035  
Ruby Chocolate, Pink Peppercorn, Hibiscus Biscuit  
and Strawberry Crisp

JALISCO PUDDING 5 OZ \$1060  
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



Consuming raw or undercooked products increases the risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your waiter of any allergies you may have to food products. Our menus are subject to change without previous notice. Prices are in Mexican pesos, tax included payables at the exchange rate of the day. The products with a \* are not included in the All Inclusive Plan.