



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  \$280
Regional, Local

PACIFIC OYSTERS 1/2 Dozen   \$600
Sustainable, Baja California, Mex.




GULF CLAMS 1/2 Dozen    \$560
Sustainable, Baja California, Mex.

SHRIMP 3 OZ  \$510
Sinaloa & Gulf Of Mexico

ABULON 3 OZ*  \$600
Sustainable, Ensenada

SCALLOPS EA*   \$620
Baja California

SAUCES \$100 EACH
Gaia Tartare   
Hibiscus Mignonette    
House Cocktail    
Serranito Sauce     
Aji Amarillo Alioli   
Leche de Tigre 
Ponzu Emulsion    

SEAFOOD TOWER*    \$1800
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   \$420
Tomatillo, Avocado, Cucumber
and Local Lime Oil

YELLOWTAIL TARTARE 3 OZ    \$450
Ponzu and Avocado

ENSENADA CRUDO   \$420
Aji Amarillo, Red Onion, Avocado,
Cilantro and Chili Oil

MELON OKROSHKA   \$390
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    \$200
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  \$500
Broad Beans, Temozon Sausage Oil and Mint Pesto

MAIN COURSE

GULF SHRIMP 6 OZ  \$890
Leeks, Hoja Santa, Tomato and Brassicas

BLUE FIN TUNA 10 OZ*  \$1390
Black Garlic Jus, Potato and Hydroponic Lettuce

TOTOABA 6 OZ  \$980
Pil Pil Sauce, Snow Peas and Kombu Oil

PACIFIC ROCKFISH 6 OZ  \$900
Espelette, Peppers and Lebanese Ragout

SEAFOOD CASSOULET  \$920
Catch Of The Day, Clams, Scallops, Sea Snails
and Citrus Herb Cream

LINGCOD 6 OZ*  \$1280
Caviar, Brown Butter and Potato Mousseline

LOCH DUART SALMON 6 OZ  \$985
Garlic Emulsion, Local Sweet Potato and Bock Choy

VENUS CLAMS   \$980
Pasta Calamarata, Granna Padano Butter
and Sagaram Seaweed

INTRUDERS

BUTCHER'S CROSS-CUT WAGYU 6 OZ*   \$1620
Valle de Bravo Mushrooms, Miso
Sweet Potatoes

ROASTED CHICKEN 6 OZ   \$920
Mustard, Butternut Squash, Pumpkin Seeds
and Cilantro

CARIBBEAN MUSHROOMS ROBATA   \$845
Leek Fondue and Rice Beans Vinaigrette

DESSERT

MANGO CHAMOY \$285
Mango Cream, Chipotle Jelly and Almond Biscuit

GAIA FRAISIER \$285
Ruby Chocolate, Pink Peppercorn, Hibiscus Biscuit
and Strawberry Crisp

JALISCO PUDDING \$310
Tres Leches Brioche, Plantain Compote, Salted Peanuts
and Cotija Cheese

VEGAN PASSION  \$285
Amaranth, Chocolate Cream, Passion Fruit
and Coconut Tuile

CHOCOLATE TEXTURES \$310
Mole & Chocolate Croquettes, Cocoa Crunch, Coffee
and Papantla Ice Cream



Vegan



Vegetarian



Gluten Free



Nuts



Dairy Free

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.