



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 F \$325
Regional, Local

PACIFIC OYSTERS 1/2 Dozen \$690
Sustainable, Baja California, Mex.

GULF CLAMS 1/2 Dozen F \$645
Sustainable, Baja California, Mex.

SHRIMP 3 OZ C \$535
Sinaloa & Gulf Of Mexico

SCALLOPS* EA F \$715
Baja California

SAUCES \$115 EACH
Gaia Tartare V
Hibiscus Mignonette
House Cocktail
Serranito Sauce PN
Aji Amarillo Alioli V
Leche de Tigre
Ponzu Emulsion

SEAFOOD TOWER* PN \$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 C \$485
Tomatillo, Avocado, Cucumber
and Local Lime Oil

YELLOWFIN TUNA TARTARE 3 OZ V \$520
Ponzu and Avocado

ENSENADA CRUDO \$485
Aji Amarillo, Red Onion, Avocado,
Cilantro and Chili Oil

MELON OKROSHKA V \$450
Cold Soup, Local Cucumber, Coconut
and Seaweed Caviar

SIDES

JASMINE RICE V \$180
Citrus Oil, Ciboulette and Shallots

FELIPE CARRILLO VEGETABLES \$230
Olive Oil

CREAMY SWEET POTATO V \$210
Agave Honey

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

HOT APPETIZER

MELOZO SEAWEED RICE V \$590
Plankton, halophyls, Cheese From Valle
de Ojos Negros

MAYAN OCTOPUS 3 OZ PN \$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 Sagaramé Seaweed

INTRUDERS

BUTCHER’S CROSS-CUT WAGYU 6 OZ* \$1865
Valle de Bravo Mushrooms, Miso
Sweet Potatoes

ROASTED CHICKEN 6 OZ PN \$1060
Mustard, Butternut Squash, Pumpkin Seeds
and Cilantro

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

DESSERT

MANGO CHAMOY 5 OZ PN \$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 PN \$330
Amaranth, Chocolate Cream, Passion Fruit
and Coconut Tuile

CHOCOLATE TEXTURES \$360
Mole & Chocolate Croquettes, Cocoa Crunch, Coffee
and Papantla Ice Cream

GT - GLUTEN | PN - PEANUTS | TN - TREE NUTS | F - FISH | C - CRUSTACEANS | DP - DAIRY PRODUCTS | V - VEGETARIAN | PB - PLANT BASED

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.