



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

COLD APPETIZER

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

SIDES

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

HOT APPETIZER

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

MAIN COURSE

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

INTRUDERS

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

DESSERT

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

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.



Our coffee, seafood, and local products come from sustainable sources, respecting the environment and supporting local communities.