



# GAIA DINNER MENU

SIGNATURE SEAFOOD - RESPONSABLE AND SUSTAINABLE

## RAW BAR

Market Availability Daily Selection

\*NOT INCLUDED IN ALL-INCLUSIVE PACKAGE\*

<b>CATCH OF THE DAY 2 OZ</b> <span>F</span> Regional, Local	\$325
<b>PACIFIC OYSTERS 1/2 Dozen</b> Sustainable, Baja California, Mex.	\$690
<b>GULF CLAMS 1/2 Dozen</b> <span>F</span> Sustainable, Baja California, Mex.	\$645
<b>SHRIMP 3 OZ</b> <span>C</span> Sinaloa & Gulf Of Mexico	\$535
<b>SCALLOPS* EA</b> <span>F</span> Baja California	\$715
<b>SAUCES</b> Gaia Tartare <span>V</span> Hibiscus Mignonette House Cocktail Serranito Sauce <span>PN</span> Aji Amarillo Alioli <span>V</span> Leche de Tigre Ponzu Emulsion	\$115 <small>EACH</small>
<b>SEAFOOD TOWER*</b> <span>PN</span> <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>B.C BLUE CRAB 2 OZ</b> <span>C</span> Tomatillo, Avocado, Cucumber and Local Lime Oil	\$507
<b>YELLOWFIN TUNA TARTARE 3 OZ</b> <span>V</span> Ponzu and Avocado	\$604
<b>ENSENADA CRUDO</b> Aji Amarillo, Red Onion, Avocado, Cilantro and Chili Oil	\$485
<b>MELON OKROSHKA</b> <span>V</span> Cold Soup, Local Cucumber, Coconut and Seaweed Caviar	\$450

## SIDES

<b>JASMINE RICE</b> <span>V</span> Citrus Oil, Ciboulette and Shallots	\$189
<b>FELIPE CARRILLO VEGETABLES</b> Olive Oil	\$277
<b>CREAMY SWEET POTATO</b> <span>V</span> Agave Honey	\$210
<b>GREEN BEANS REMOULADE 9 OZ</b> <span>V</span> Mustard, Capers, Guajillo Vinaigrette, Shallots, Soft Egg, Ciboulette and Feta Cheese	\$230

## HOT APPETIZER

<b>MELOZO SEAWEED RICE</b> <span>V</span> Plankton, halophyls, Cheese From Valle de Ojos Negros	\$590
<b>MAYAN OCTOPUS 3 OZ</b> <span>PN</span> Broad Beans, Temozon Sausage Oil and Mint Pesto	\$633

## MAIN COURSE

<b>GULF SHRIMP 6 OZ</b> Leeks, Hoja Santa, Tomato and Brassicas	\$1020
<b>BLUE FIN TUNA* 9 OZ</b> Black Garlic Jus, Potato and Hydroponic Lettuce	\$1600
<b>TOTOABA 5 OZ</b> Pil Pil Sauce, Snow Peas and Kombu Oil	\$1130
<b>PACIFIC ROCKFISH 5 OZ</b> Espelette, Peppers and Lebanese Ragout	\$1190
<b>SEAFOOD CASSOULET 5 OZ</b> Catch Of The Day, Clams, Scallops, Sea Snails and Citrus Herb Cream	\$1219
<b>LINGCOD* 6 OZ</b> Caviar, Brown Butter and Potato Mousseline	\$1475
<b>LOCH DUART SALMON 6 OZ</b> Garlic Emulsion, Local Sweet Potato and Bock Choy	\$1140
<b>VENUS CLAMS</b> Pasta Calamarata, Granna Padano Butter and Sagame Seaweed	\$1130

## INTRUDERS

<b>BUTCHER'S CROSS-CUT WAGYU 6 OZ*</b> Valle de Bravo Mushrooms, Miso Sweet Potatoes	\$2236
<b>ROASTED CHICKEN 6 OZ</b> <span>PN</span> Mustard, Butternut Squash, Pumpkin Seeds and Cilantro	\$1060
<b>CARIBBEAN MUSHROOMS ROBATA</b> Leek Fondue and Rice Beans Vinaigrette	\$845

## DESSERT

<b>MANGO CHAMOY 5 OZ</b> <span>PN</span> Mango Cream, Chipotle Jelly and Almond Biscuit	\$330
<b>GAIA FRAISIER 5 OZ</b> Ruby Chocolate, Pink Peppercorn, Hibiscus Biscuit and Strawberry Crisp	\$330
<b>JALISCO PUDDING 5 OZ</b> Tres Leches Brioche, Plantain Compote, Salted Peanuts and Cotija Cheese	\$360
<b>VEGAN PASSION</b> <span>PN</span> Amaranth, Chocolate Cream, Passion Fruit and Coconut Tuile	\$330
<b>CHOCOLATE TEXTURES</b> 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.