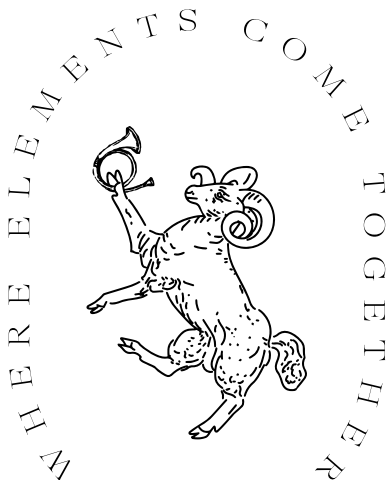


FAIRMONT

MAYAKOBA



MAYKANA



GAIA

RAW BAR

Market Availability
(Daily selection, according to availability)

CATCH OF THE DAY

Regional/Imported: 2 oz. \$200

PACIFIC OYSTERS

Daily Selection
Baja California, Mexico: 1/2 dozen \$600, 1 dozen \$1200

GULF CLAMS

Chocolata, Reina, Chirluda ó Generosa, Pismo, Chione, Pata de Mula
Baja California, México: 1/2 dozen \$500

SINALOA SHRIMP

Blue Shrimp
Sinaloa & Gulf of Mexico: 4 oz. \$500

MAYAN OCTOPUS

Gulf of Yucatán, Mexico: 3 oz. \$400

ABULON

Sustainable, Ensenada: 3 oz. \$600

CRA B

Moro Crab Claws
Baja California, México: 4 oz \$250

SAUCES

\$100 each, Gaia Tartara, Hibiscus Mignonette , House Cocktail, Serranito
Sauce, Ají Amarillo Alioli, Leche de Tigre, Ponzu Emulsion.

SEAFOOD TOWER

(Serves Two People) 2 oz. Catch of the Day, 4 Oysters, 3 oz. Octopus,
6 Clams, 3 oz. Shrimp, 2 Crab Bite, 3 oz. Abulon, 4 Sauces \$3000

APPETIZERS

HAMACHI

(3 oz.) Gribichi, Olive Oil, Capers, Ciboulette, Pickled Fennel \$450

NIÇOISE SALAD

Smoked Fish, Potatoes, Kalamata, Herbs, Capers, Tomatoes, Green Beans,
Cucumber, Shallots \$420

YELLOWTAIL TUNA TARTAR

Baja California, Mexico. Ponzu, Avocado \$450

SUSTAINABLE CRUDO

Aji Amarillo, Red Onion, Avocado, Cilantro, Chili Oil \$400

CRAB RAMOULADE

Tomatillo, Cilantro, Cucumber, Citrus Oil \$400

GULF JUMBO SHRIMP

Campeche, México. Bisque, Aromatic Herbs, Heirloom Vegetables \$600

GAIA OYSTERS

(6 Pieces) Au Gratin, Chaya Cream, Garlic, Parmegiano, Pancetta \$600

ENTRÉE

BLUE FIN TUNA TXULETON

(10 oz.) Baja California, Mexico.
Olive oil, Candied Garlic, Lemon, Chili, Potato Evoo Mouselin \$1600

WHOLE FISH MARKET

(32 oz.) Fried, Avocado, Criolla Sauce, Xcatic Chili, Red Onion \$2400

ENSENADA ROCKFISH

Baja california, Mexico.
Capers, Butter, Lemon, Parsley \$980

SEAFOOD CASSOULET

Catch of the Day, Clams, Mussels, Octopus, Herb Lemon Cream \$900

BLACK COD

(6 oz.) Caviar, Potato Mousseline \$1500

SMOKED TUNA RAGU

Pappardelle, Peccorino, Basil, Olive Oil, Tomatoes, Chile Piquin \$600

INTRUDERS

NEW YORK STRIP

(6 oz.) Mushrooms, Miso Sweet Potatoes, Balsamic Truffle Sauce \$900

ROASTED HALF CHICKEN

Squash, Mustard, Heirloom Carrots, Honey \$860

DESSERTS

ZAPOTE TART

Orange Light Cream \$220

CITRUS CAKE

(Vegan) Lemon Curd, Nut Crust, Orange and Tangerine Coulis \$230

RELIGIEUSE

Vanilla Pastry Cream, Salted Caramel Sauce, Crème Alglaise \$230

COFFEE & CHOCOLATE TASTING

Mexican Coffee, Mexican Chocolate \$280

BERRY VACHERIN

Ruby Chocolate Mousse, Balsamic \$280

CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ADVISE YOUR WAITER OF ANY ALLERGIES OR FOOD RESTRICTIONS BEFORE ORDERING. OUR MENUS ARE SUBJECT TO CHANGES WITHOUT PREVIOUS NOTICE. PRICES ARE IN MEXICAN PESOS, TAX INCLUDED. THIS MENU IS NOT PART OF THE ALL-INCLUSIVE PLAN. GUESTS ON THE ALL-INCLUSIVE PLAN HAVE A 20% DISCOUNT.

FAIRMONT



MAYAKOBA



GAIA

COCKTAILS

MOTHER'S MARTINI
Vodka, Dry Vermouth, Yellow Chartreuse,
Caper Berry \$400

RHUBARB SMASH
Gold Rum, Aperol, Rhubarb Cordial, Cane Sugar
Syrup, Whole Citrus Muddled \$290

EFFECTO
Mezcal, St. Germaineapple & Lemon Juice,
Mineral Water \$280

SAVE YOUR TEARS
Nigori Sake , Lychee Syrup, Lime Juice \$300

PENICILLIN
Blended Scotch, Ginger, Lemon Juice, Honey
Syrup \$350

WINE BY THE GLASS

SPARKLING

PROSECCO
La Pieve Mionetto , IT. \$210

CHARDONNAY, PINOT NOIR AND PINOT MEUNIER
Chandon Brut, AR. \$350

CHARDONNAY, PINOT NOIR AND MALBEC
Chandon Brut, AR. \$350

CHAMPAGNE
Moët & Chandon, Brut Imperial, Epernay, FR. \$460*

ROSE

CUVÉE
Gueissard Côtes de Provence, FR. \$300

VINHO VERDE
Raza Arinto, PT. \$220

DOMESTIC BEER
Indio / XX Lager / Tecate / Tecate Light / Bohemia Pilsner / Bohemia
Vienna \$120

WHITE

FALANGHINA
Bio Nifo, Taburno IT. \$260

DRY RIESLING
Kung Fu Girl, Washington, USA. \$295

PINOT GRIGIO
Cantine Monfort, Terre del Fohn, Veneto, IT. \$230

VINHO VERDE
Raza Arinto, PT. \$220

SAUVIGNON BLANC
Casa del Bosque, Casablanca Valle, Chile. \$260

CHARDONNAY
Louis Latour, Ardèche Burgundy, FR. \$240

RED

PINOT NOIR
Heritage du Conseiller, Burgundy, FR. \$230

MERLOT
Casa Madero, Valle de Parras, MX. \$300

CABERNET SAUVIGNON
Terrazas de los Andes AR. \$300

