



LUNCH

Lunch is served poolside.

(In the event of rain, the dining room at La Luna Restaurant will be available.)

SOUPS, APPETIZERS & SALADS

Costa Rican Vegetable Soup

A delicious blend of vegetables & pasta simmered slowly in a hearty chicken stock broth - \$8

Chilled "Azteca" Tomato Soup

Made fresh daily with chunky-style tomatoes & basil served with avocado, tortilla chips, sour cream & Parmesan cheese - \$8

Peruvian Style Mahi-Mahi Ceviche

Local Mahi-Mahi served Peruvian style marinated in "leche de tigre" (lemon juice, ginger, onion, garlic & celery), accompanied with an avocado fan, crisp tortillas and cayenne & Peruvian pepper aioli \$12

Mixed Green Salad

Red-leaf & frisee greens with tomatoes, cucumber, fresh local cheese, avocado, raisins & croutons. Balsamic vinaigrette - \$8

Gaia House Salad

Red-leaf & frisee greens showered with roasted diced beets, fresh local cheese & papaya, almonds & plantain "croutons" surrounded by sliced cucumbers. Served with an herb vinaigrette \$8

SANDWICHES

All Sandwiches are accompanied with chips or side salad, and are served on your choice of white or wheat bread. Waffle Cone - \$2

Club Sandwich

Grilled chicken, tomatoes, cheese, crisp bacon & lettuce on white or wheat bread - \$12 Add Avocado - \$1

B.B.Q Burgers

Two 4-oz hamburgers brushed with B.B.Q. sauce, topped with lettuce, tomato & your choice of condiments - \$10

Add Cheese or Bacon - \$1.50 for each item

13% Sales Tax and 10% Service Charge will be added to your bill

Bacon, Lettuce & Tomato

The classic, served with cheddar cheese & mayo on white or wheat bread - \$10

Spicy Tuna & Mango Wrap

Local tuna marinated in soy sauce with mango, lettuce, tomatoes & avocado, wrapped in a flour tortilla. Served with a red-pepper aioli sauce - \$12

COSTA RICAN "CASADOS"

Your choice of Chicken, Beef or Fish accompanied with black beans & Jasmine rice, mixed green salad, fried plantains and picadillo (chopped, sautéed, mixed vegetables) - \$10

VEGETARIAN SELECTIONS

Gorgonzola & Sun-Dried Tomato Tart

Sautéed sun-dried tomatoes, caramelized onions and fresh gorgonzola cheese baked to perfection inside fresh, house pastry served with a roasted mushroom ragout \$9

Vegan Lasagna

A delicious blend of thinly sliced mushrooms, red onions, zucchini, eggplant, sweet peppers & tofu baked between multiple layers of our house Pomodoro sauce \$14

Grilled Portobello Mushrooms

Marinated in garlic, rosemary and Lea & Perrins Worcestershire sauce and grilled to perfection - \$12

Gaia Mushroom Risotto

Portobello & white mushrooms and Arborio rice, cooked with vegetable stock & truffle cream \$15

BEVERAGES

Small Bottled Water - \$3

Large Bottled Water - \$6

Sparkling Water - \$9

Sodas - \$3

Domestic Beers - \$4

Corona - \$5

Coffee - \$3

Tea - \$3

Cappuccino - \$5

Espresso - \$3

For cocktail and wine selections please see separate menus

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Ambar Lounge - Tapas Menu

(Available from 3pm - 6pm in the Lounge, Bar & Pool)

Tuna Medallions with Chilled Mirin & Basil Sauce - \$8.00

(Fresh, Pacific Yellow-Fin Tuna pan-seared rare served with a refreshing Japanese-style sauce)

Ceviche Sampler - \$10.00

(Only the freshest, local catch prepared Peruvian style)

Bruschetta - \$6.00

(Crispy, grilled bread topped with a salsa of chopped tomatoes, basil, olive oil, shaved Parmesan and balsamic reduction)

Beef "Pasteles" - \$6.00

(Piping hot house pastries stuffed with ground beef, capers & raisins)

Shrimp Cocktail - \$15.00

(Fresh Pacific jumbo shrimp accompanied with a house cocktail sauce.)

Chicken Satay - \$9.00

(Grilled chicken filet on a skewer served with Peanut Sauce)

Gaia Chicken Wings - \$9.00

(Fried chicken wings served with our House BBQ sauce)

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TROPICAL COCKTAILS

Pura Vida - Guaro - Triple Sec - Cranberry Juice - \$7

Guaro Sour - Guaro - Lemon Juice - Sugar - \$6

Mojito - Ron Blanco - Mint - Lemon Juice - Soda - \$7

Caipirinha - Cachaça 51 - Lemon Juice - Sugar - \$6

Punta Catedral - Guaro - Cas Purée - Pineapple - Cilantro - \$6

Bahama Mama - Rum - Fruit Punch - Coconut Cream - \$9

Banana Bungee - Rum - Crème de Banano - Coconut Cream - Evaporated Milk - \$10

Pacific Breeze - Vodka - Triple Sec - Limonada - Sprite - \$8

Bird of Paradise - Vodka - Peach Liqueur - Pineapple - Cranberry Juice - \$9

Mai Tai - Rum - Triple Sec - Amaretto - Fruit Blend - \$11

Cosmopolitan - Vodka - Cranberry Juice - Triple Sec - Lime Juice - \$7

Cosmopolitan Deluxe - Vodka - Cranberry Juice - Grand Marnier - \$9

Luna's Iced Tea - Absolut Vodka - Peach Liqueur - Iced Tea - \$9

Gaia Sunset - Guaro - Banana Liqueur - Pineapple & Orange Juice - Grenadine - \$11

Guajito - Guaro - Midori - Lemon Juice - Sugar - Mint - \$9

BBC - Bailey's & Banana Liqueurs - Fresh Banana - Coconut Cream - \$9

Mudslide - Bailey's & Kahlua Liqueurs - Vodka - Vanilla Ice Cream - \$9

Casa Club SANGRIA - By The Pitcher - Red or White - \$25

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FROZEN DAIQUIRIS

Your Choice Of:

Lemon - Strawberry - Blackberry - Guanábana - Banana - Mango - Pineapple - Papaya - Passion Fruit - \$6

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MARGARITAS

Coconut Margarita - Silver Tequila - Triple Sec - Coconut Cream - \$9

Blackberry Margarita - Blackberry Purée - Cointreau - Silver Tequila - Triple Sec - \$9

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MARTINIS

Passion Fruit Martini - Vodka - Malibu Coconut Rum - Passion Fruit & Pineapple Juice - \$9

Rainforest Martini - Vodka - Grapefruit Juice - Fresh Basil - \$7

Tropical Martini - Vodka - Passoa - Pineapple Juice - \$9

Cangrejo Martini - Guaro - Passoa - Passion Fruit Purée - Cas Purée - \$10

Apple Martini - Vodka - Apple Liqueur - Cointreau - Triple Sec - \$12

Mango-tini - Vodka - Mango Purée - Orange Juice - Triple Sec - \$8

Tico Martini - Guaro - Triple Sec - Blackberry Purée - Thyme - Lemon Juice - \$7

Cucumber-tini - Vodka - Cointreau - Grapefruit Juice - Mango Purée - Cucumber Slices - \$9

Gold Margarita - Gold Tequila - Triple Sec - Grand Marnier - \$11

Frozen Mango Margarita - Tequila - Triple Sec - Grand Marnier - Fresh Mango Purée - \$11

Guanabana & Cilantro Frozen Margarita - Tequila - Cointreau - Guanabana Purée - Lemon Juice - Cilantro - \$11

Pinajalapeño Margarita - Tequila - Cointreau - Lemon Juice - Sugar - Pineapple - Jalapeño - \$11

Perfect Gaia Margarita - Gold Tequila - Cointreau - Grand Marnier - Orange Juice - Sweet & Sour - \$14

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Wines By The Glass ~ White

- Haras de Pirque Equus Sauvignon Blanc, Maipo Valley, Chile - \$10
Concha y Toro Sendero Sauvignon Blanc, Central Valley, Chile - \$7
Baron Philippe de Rothschild Sauvignon Blanc, France - \$11
Lapostolle Casa Sauvignon Blanc, Chile - \$12
Postales Sauvignon Blanc & Semillon Blend, Argentina - \$11
Haras de Pirque Equus Chardonnay, Maipo Valley, Chile - \$10
Lapostolle Casa Chardonnay, Chile - \$12
Baron Philippe de Rothschild Chardonnay, France - \$11
Callia Alta Pinot Grigio, San Juan, Argentina - \$9

Wines By The Glass ~ Rosé

- LaGarde Malbec & Pinot Noir Blend, Argentina - \$13

Wines By The Glass ~ Red

- El Portillo Cabernet Sauvignon, Mendoza, Argentina - \$9
Baron Philippe de Rothschild Cabernet Sauvignon, France - \$11
Newen Pinot Noir, Argentina - \$12
LaGarde Altas Cumbres Malbec, Argentina - \$11
Baron Philippe de Rothschild Merlot, France - \$11
Callia Alta Shiraz, Tulum Valley, Argentina - \$10
Del Fin Del Mundo Cabernet Sauvignon & Malbec Blend, Argentina - \$10
Lapostolle Casa Cabernet Sauvignon, Chile - \$12
Lapostolle Casa Merlot, Chile - \$12
Lapostolle Casa Carménère, Chile - \$13

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PREMIUM SPIRITS – (2 Ounces)

Rum – Flor de Caña 21 - \$17 • Zacapa Centenario 23 - \$15 • Captain Morgan \$7

Vodka – Grey Goose - \$12 • Absolut - \$6 • Ciroc - \$15

Bourbon – Jack Daniels - \$9

Single Malt Scotch – Glenfiddich 18 Year - \$27 • Johnny Walker Green - \$22

Scotch – Johnny Walker Blue - \$47 • Old Parr - \$11 • Johnny Walker Gold - \$23 • Chivas Regal - \$10

Tequila – Don Julio 1942 - \$52 • Porfirio Añejo - \$44 • Porfirio Silver - \$16 Reserva Añejo 1800 - \$16

Cognac – • Hennessy XO - \$83 • Hennessy VOSP - \$24 • Hennessy VS - \$16 • Camus VS - \$10 • Camus XO - \$38 • Remi Martin VSOP - \$22

Armagnac – Castarede 1980 - \$16 • Castarede XO - \$25

Brandy – Conde de Osborne - \$23 • Inocente Valdespino - \$6

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