
BREAKFAST

Breakfast is served daily from 6-10am.

Breakfast Choices Included – Including a selection of fresh fruits, tropical juices, breads, coffee & tea.

Costa Rican Breakfast

A delicious “dome” of local, caramelized plantain strips, stuffed with steaming Costa Rican “Gallo Pinto” (black beans & rice in a blend of sautéed onions, sweet peppers & cilantro). Includes 2 eggs any style served with sour cream & corn tortilla wedges

Breakfast Americano

Eggs prepared any style served with crisp bacon or ham, wild mushroom and onion potato hash and home-made toast

Granola & Yogurt Parfait

Homemade Granola gently tossed with a special selection of local fruits, served with your choice of Natural or Strawberry Yogurt

Kellogg's Complete® Cereal – Apple

Fruit & Nuts Pancakes

A fresh stack of pancakes topped with fresh fruits & nuts

Huevos Rancheros

Prepared with poached eggs served on corn tortillas filled with beans, skinless tomatoes, chili, onions & topped with cheese

Vegan Breakfast

Gallo Pinto wrap (black beans & rice in a blend of sautéed onions, sweet peppers & cilantro) served with picadillo & wild mushroom & onion hash

\$10 Breakfast Choices ** - Including a selection of fresh fruits, tropical juices, breads, coffee & tea.

Eggs Benedict Gently poached eggs served with ham on a toasted croissant with classic hollandaise sauce

Eggs Benedict Florentine Gently poached eggs served over sautéed spinach on a toasted croissant with classic hollandaise sauce

French Toast & Bacon Croissants served French toast style with crispy bacon on the side

Quiche Lorraine Creamy quiche made with ham, mushrooms & cheese

Italian Frittata A delicious & healthy dish with eggs, onion, spinach, Portobello mushrooms & Parmesan cheese

\$15 Breakfast Choices ** - Including a selection of fresh fruits, tropical juices, breads, coffee & tea.

Eggs Benedict with Smoked Salmon

Gently poached eggs served over smoked salmon on a toasted croissant with classic hollandaise sauce

“Champion” Breakfast

3 eggs any style served with a 6 oz. grilled beef tenderloin, bacon & ham & wild mushroom & onion potato hash

** 13% Sales Tax, 10% Service Charge & \$10 Delivery charge will be added to your bill

LUNCH

SOUPS, APPETIZERS & SALADS

Costa Rican Vegetable Soup*

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

Chilled Cucumber Soup

This refreshing cold soup is made of a cucumber reduction, cream, milk and fine local herbs, accompanied by homemade croutons - \$6

Mahi-Mahi Ceviche*

Local Mahi-Mahi served Costa Rica style marinated (lemon juice, ginger, onion, garlic & celery), accompanied with an avocado fan, yucca, a chili pepper Caribbean aioli - \$12

Vegetarian Ceviche*

From the Caribbean coast of Costa Rica, made with lentils, marinated in lemon juice and red onions, accompanied with fried yucca and a vinaigrette made from cayenne chili - \$10

Mixed Green Salad Costa Rican Style*

Red-leaf & frisee greens with tomatoes, cucumber, fresh local Turrialba cheese, avocado, raisins, accompanied by homemade croutons and a vinaigrette of extra virgin olive oil, onions, garlic, honey and balsamic vinegar - \$8

Gaia Salad*

Red-leaf & frisee greens showered with roasted diced beets, fresh local Turrialba cheese, papaya, almonds & homemade plantain "croutons" on a bed of sliced cucumbers, accompanied by a fine herb vinaigrette of rosemary, mint and basil - \$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

Traditional Costa Rica Sandwich*

Grilled chicken, avocado, pureed black beans, fresh tomatoes, crispy bacon, fried eggs and local cheese and lettuce - \$14

B.B.Q Burgers

Two 4-oz hamburgers brushed with B.B.Q. sauce, topped with lettuce, tomato, sweet glazed onion - \$10
Add Cheese or Bacon - \$1.50 for each item

Spicy or Not BLT

The classic, served with local Turrialba cheese accompanied by both homemade mayonnaise and a hot chili sauce, both on the side - \$10

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Spicy Tuna & Mango Taco*

Local tuna marinated in soy sauce with mango, lettuce, fresh red onion, tomatoes & avocado, wrapped in a flour tortilla.
Served with a chili pepper Caribbean aioli - \$13

CHICKEN & PASTA

Caribbean Curried Chicken*

A typical dish from the Caribbean coast, prepared from chicken breast cubes cooked with fine aromatic herbs, coconut milk and Caribbean curry, all served on basmati rice or pureed yucca and sweet potatoes - \$15 (Substitute Fish for an additional \$2)

Palm Fruit Pasta*

A delicious traditional dish from the central region in Costa Rica, made with spaghetti and a sauce made from palm tree fruit and local cheese - \$12 (Chicken can be added for an additional \$2)

COSTA RICAN "CASADOS"

Chicken "Casado" accompanied with black beans & Jasmine rice, mixed green salad, fried plantains and picadillo (chopped, sautéed, mixed vegetables) - \$10 or Fish instead of chicken for \$2.00 additional.

VEGETARIAN SELECTIONS

We will cater to your needs; just ask your server and we will gladly prepare other dishes that you might like to have.

Vegetarian Ceviche*

From the Caribbean coast of Costa Rica, made with lentils, marinated in lemon juice and red onions, accompanied with fried yucca and a vinaigrette made from cayenne chili - \$10

Gorgonzola & Sun-Dried Tomato Tart

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

Palm Fruit Pasta (not lactose free)*

A delicious traditional dish from the central region in Costa Rica, made with spaghetti & a sauce made from palm tree fruit & local cheese - \$12

Gaia Mushroom Risotto (not lactose free)

Portobello & white mushrooms and rice, prepared with a vegetable consommé with cream and local cheese \$14

Vegan Eggplant Lasagna*

A delicious blend of thinly sliced mushrooms, red onions, zucchini, sweet peppers & tofu baked between multiple layers of eggplant with our seasoned tomato, garlic and basil sauce \$16

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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)

Ambar Lounge - Tapas Menu

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

Sweet Plantain Pie Sampler* 4:00

This traditional recipe is prepared with sweet plantain puree, black beans, cilantro and cheese, served over a spinach and cucumber bed, accompanied by garlic cream. -

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 Cacique - Lemon Juice - Sugar - \$6
Mojito - Ron Blanco - Mint - Lemon Juice - Club Soda - Sugar - \$7
Caipirinha - Cachaça 51 - Lemon Juice - Sugar - \$6
Punta Catedral - Guaro - Cas Purée - Pineapple - Cilantro - \$6
Bahama Mama - Rum - Tropical Fruit Punch - Coconut Cream - \$9
Banana Bungee - Rum - Creme 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 - Tropical 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

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

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

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

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 • Swing - \$19 • 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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Wines By The Glass ~ White

El Portillo Sauvignon Blanc, Argentina - \$8
Lapostolle Casa Sauvignon Blanc, Chile - \$11
Alamos Chardonnay, Argentina - \$9
Callia Alta Pinot Grigio, Argentina - \$8

Wines By The Glass ~ Rosé

Los Vascos Rosé, Colchagua Valley, Chile - \$10
La Garde Malbec & Pinot Noir Blend, Argentina - \$10

Wines By The Glass - Red

Agustinos Estate Cabernet Sauvignon, Chile - \$7
Reserva Del Fin Del Mundo Pinot Noir, Argentina - \$10
Del Fin Del Mundo Cabernet Sauvignon & Malbec Blend, Argentina - \$8
La Fortuna Organic Merlot, Lontue Valley, Chile - \$10

Sparkling ~ By the Glass

Mas Fi Cava Brut, Spain - \$12

Dessert Wine ~ By the Glass

Ferreira Oporto - \$12

Wines by the Bottle - White

Chile

Lapostolle Casa Sauvignon Blanc, Rapel Valley - \$39
Lapostolle Casa Chardonnay, Casablanca Valley - \$39

Argentina

Alamos Chardonnay, Uco Valley, Mendoza - \$34
Callia Alta Pinot Grigio, San Juan - \$32
Saurus Chardonnay, Patagonia - \$33
El Portillo Sauvignon Blanc, Mendoza - \$31

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Wines by the Bottle - White

France

Baron Philippe de Rothschild Sauvignon Blanc - \$34

Baron Philippe de Rothschild Chardonnay - \$34

Vignobles Sarraill Pinot Gris, Cité de Carcassonne, Languedoc - \$38

Portugal

Casal Garcia Vinho Verde - \$34

United States of America

Woodbridge Riesling by Robert Mondavi, California - \$32

Rosé

Los Vascos Rosé, Colchagua Valley, Chile - \$40

LaGarde Malbec & Pinot Noir Blend, Argentina - \$44

Wines by the Bottle - Red

France

Baron Philippe de Rothschild Cabernet Sauvignon - \$34

Baron Philippe de Rothschild Merlot - \$34

Chile

Agustinos Estate Cabernet Sauvignon, Maipo Valley, Chile - \$29

La Fortuna Organic Merlot, Lontue Valley, Chile - \$39

Escudo Rojo, Baron Philippe de Rothschild, Maipo - \$52

Lapostolle Casa Cabernet Sauvignon, Rapel Valley - \$41

Lapostolle Casa Merlot, Rapel Valley - \$42

Lapostolle Casa Carmenère, Rapel Valley - \$39

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Wines by the Bottle - Red

Argentina

- El Portillo Cabernet Sauvignon, Mendoza - \$31
Reserva Del Fin Del Mundo Pinot Noir, Patagonia - \$37
Callia Alta Shiraz, Tulum Valley - \$28
Alamos Malbec, Uco Valley, Mendoza - \$34
Del Fin Del Mundo Cabernet Sauvignon & Malbec Blend, Patagonia - \$32
Saurus Merlot, Patagonia - \$35
Kaiken Ultra Malbec, Mendoza - \$58

Peru

- Intipalka Valle del Sol Malbec, Valle de Ica - \$34

Champagne and Sparkling

- Moet & Chandon Brut Imperial - \$200
Moet & Chandon Brut Imperial Rosé - \$229
Veuve Clicquot Ponsardin Brut - \$224
Laurent Perrier Brut - \$210
Freixenet Brut Barroco - \$73
Mas Fi Cava Brut, Spain - \$39

Champagne

- Krug Vintage - \$392
Cuvée Dom Perignon - \$336
Veuve Clicquot La Grande Dame - \$345
Veuve Clicquot La Grande Dame Rosé - \$452

Other Wines...

France

- Château d'Armailhac Grand Cru Classe, Pauillac - \$200
Château Mouton Rothschild, 1997, Pauillac - \$645
Château Palmer Margaux, 1999, Bordeaux - \$338

Italy

- Antinori Pian Delle Vigne, Brunello Di Montalcino, 1999, Firenze - \$235
Antinori Marchese Chianti Classico Reserva - \$159

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La Luna

The Restaurant At Gaia Hotel & Reserve

SOUPS & SALADS

Costa Rican Vegetable Soup*

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

Chilled Cucumber Soup

Our Costa Rican version of this refreshing cold soup is made of a cucumber reduction, cream, milk and fine local herbs, accompanied by homemade croutons. \$6

Sweet Roasted Squash and Papaya Soup*

Made fresh daily with roasted, local squash, sweet papaya, honey and almonds- \$7

Creamed Corn Soup*

Fresh cooked corn creamed & seasoned with aromatic fine herbs and topped with local cheese gratin - \$6

Mixed Green Salad Costa Rican Style*

Red-leaf & frisee greens with tomatoes, cucumber, fresh local Turrialba sliced cheese, avocado, raisins, accompanied by homemade croutons and a vinaigrette of extra virgin olive oil, onions, garlic, honey and balsamic vinegar - \$8

Gaia Salad*

Red-leaf & frisee greens showered with roasted diced beets, fresh local Turrialba cheese, papaya, almonds & homemade plantain "croutons" on a bed of sliced cucumbers, accompanied by a fine herb vinaigrette of rosemary, mint and basil - \$8

APPETIZERS

Gorgonzola & Sun-Dried Tomato Tart

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

Mahi-Mahi Ceviche*

Local Mahi-Mahi served Costa Rican style marinated (lemon juice, ginger, onion, garlic & celery), accompanied with an avocado fan, yucca, a chili pepper Caribbean aioli - \$12

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APPETIZERS

Costa Rica Caribbean Honey-Garlic Calamari Salad*

Delicious calamari rings, breaded with aromatic local herbs, butter, lemon & honey, served in a rice paper basket lined with lettuce and tomato - \$9

Costa Rica Sampler Hash Trio*

These three versions presented to you are accompanied by homemade tortilla chips & Hot Sauce: Sausage with potatoes & cabbage, Green Plantain with Chicken, Squash \$8

Caribbean Blackened Tuna*

Seared, blackened tuna medallions, served with a horseradish, sweet chili and coconut scabeche \$8

Vegetarian Ceviche*

Our version of this national recipe comes from the Caribbean coast of Costa Rica, made with lentils, marinated in lemon juice and red onions, accompanied with fried yucca and vinaigrette made from cayenne chili - \$10

Sweet Plantain Pie*

This traditional recipe is prepared with sweet plantain puree, black beans, cilantro and cheese, served over a spinach and cucumber bed, accompanied by garlic cream. - \$7

MAIN COURSES*

Jumbo Shrimp Tagliatelle*

Jumbo Costa Rican shrimp sautéed in garlic with green onions, sun dried tomatoes, capers & tagliatelle Pasta tossed with cheese & cream sauce. Your choice to substitute a roasted tomato broth for The Parmesan cream - \$24

Seafood Casserole*

This South Caribbean preparation is made with Mussels, local shrimp, clams & calamari cooked in a tomato sauce & fish stock, served with garlic and jalapeño pepper yucca puree - \$23

Costa Rican Fish Papillote*

Local Mahi-Mahi, baked with a light coating of olive oil, herbs, chopped fresh tomatoes & mushrooms, wrapped in a banana leaf, accompanied by green banana patacones (tostones), black bean puree, served with a sauce from chili, tomatoes and coconut milk - \$19

Plantain & Coconut Crusted Mahi-Mahi*

Local Mahi-Mahi with a crispy fried plantain & baked coconut-crust accompanied with yucca and carrot puree served with an anise mango sauce - \$17

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MAIN COURSES*

Ginger and Panko Crusted Tuna

Fresh filet of Costa Rican Tuna, pan seared rare, crusted with fresh ginger & panko with a toasted sesame vinaigrette, accompanied with sweet potato puree & vegetables - \$22

Costa Rica Casserole*

This typical Costa Rica casserole is prepared with chicken thighs, with fine aromatic local herbs, cooked in an orange sauce with smoked, hot chili served with vegetables and basmati rice (20 minutes required) - \$18

Breaded Chicken Breast

Chicken filet tenderized, battered & breaded with parsley & Parmesan cheese then fried to a golden brown and served with our house Pomodoro sauce, accompanied with mashed potatoes and vegetables - \$18.

Heart of Palm Chicken Bake*

From North Central Costa Rica, this dish is prepared with basmati rice, sweet peas, hearts of palm & chicken, baked with Turrialba cheese, cream & eggs, served over sweet carrots & potato strings - \$15

Grilled Ginger Chicken*

Influenced by the long-time Chinese presence in Costa Rica, a chicken breast is prepared with ginger, honey, pineapple & soy sauce, then cooked to perfection on the grill, accompanied with spinach and a sweet plantain puree - \$15

Palm Fruit Pasta*

A delicious traditional dish from the central region in Costa Rica, made with spaghetti & a sauce made from palm tree fruit and local cheese - \$12 (add chicken for \$2)

Caribbean Curried Chicken*

A typical dish from the Caribbean coast, prepared from chicken breast cubes cooked with fine aromatic herbs, coconut milk & Caribbean curry, all served on basmati rice or pureed yucca and sweet potatoes - \$15 (Substitute for Fish for an additional \$2)

Beef Tenderloin*

Grilled beef tenderloin from the North of Costa Rica served with meat reduction sauce, Lizano Sauce, rice and corn, cheese & homemade tortillas - \$23

Surf & Turf*

Grilled beef tenderloin from the North Pacific of Costa Rica served with meat reduction sauce, Lizano Sauce, rice and corn, cheese and homemade tortillas & accompanied with 3 sautéed jumbo Pacific shrimp - \$35

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MAIN COURSES*

Tamarind Pork Ribs*

Succulent Costa Rican Baby Back Ribs, cooked to perfection in our secret barbeque sauce made with tamarind, served with Turrialba cheese filled cakes (cheese, potatoes, horseradish and local spices) - \$ 18

Costa Rican Home Casserole*

A typical Costa Rica Casserole made from beef tenderloin tips prepared with potatoes, onions & carrots, seasoned with garlic and spices, accompanied with a sweet pea rice blend - \$ 21

ADDITIONAL SIDE DISHES

Creamy Mashed Potatoes - \$3

Potato croquettes with Turrialba cheese - \$6

Fresh Vegetables with Garlic and Herbs Sautéed - \$3
\$3

Spicy Mushrooms - \$6

Basmati Rice - \$2

Fresh Vegetable Skewers -

Baked Potato served with Butter and Sour Cream - \$3

VEGETARIAN MENU

Gaia Mushroom Risotto (not lactose free)

Portobello & white mushrooms & rice, prepared with a vegetable consommé with cream and local cheese -
\$14

Vegetarian Ceviche*

Our version of this national recipe comes from the Caribbean coast of Costa Rica, made with lentils, marinated in lemon juice and red onions, accompanied with fried yucca & vinaigrette made from cayenne chili
- \$10

Sweet Plantain Pie*

This traditional recipe is prepared with sweet plantain puree, black beans, cilantro and cheese, served over a spinach and cucumber bed, accompanied by garlic cream. - \$7

Palm Fruit Pasta* (not lactose free)

A delicious traditional dish from the central region in Costa Rica, made with spaghetti & a sauce made from palm tree fruit and local cheese - \$12

Vegan Eggplant Lasagna*

A delicious blend of thinly sliced mushrooms, red onions, zucchini, sweet peppers & tofu baked between multiple layers of eggplant with our seasoned tomato, garlic and basil sauce - \$16

Gorgonzola & Sun-Dried Tomato Tart

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

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DESSERT

Rice & Milk Tart - This traditional Costa Rican dessert is elaborated by means of a slow process of cooking of the rice submerged in milk with species, finally the cake is bathed with a sauce of Natural vanilla-\$6

Carrot & Figs Tart - This delicious cake from the area of Carthage is prepared
With a mixture of carrots, figs and raisins, topped with bitumen made with Cream cheese and lemon zest - \$6

Chocolate Tart-This recipe from the Costa Rican Caribbean is prepared using the perfect combination of chocolate, caramelized ginger, coffee sauce and is accompanied by vanilla ice cream.- \$8

Pecan Nut Flan - This subtle dessert is carefully prepared with a Mixture of milk, pecans, cinnamon, and caramel is accompanied with sweetened figs and goat cheese. \$9

Gaia's Secret Sin - Local pineapple sliced paper thin & formed into "raviolis" & stuffed with cream cheese & dulce leche, drizzled with a wild berry coulis - \$7

Chocolate Lava Flow - Served with homemade vanilla ice cream (20 minutes preparation time) - \$10

Gaia Lime Pie-Lime pie in a chocolate crust topped with chocolate bits- \$7

DESSERT

Cinnamon Scented Churros - Filled with dulce de leche, strawberry coulis & chocolate dipping sauces - \$6

Sorbet "Martini"-House sorbet available in either Passion Fruit or Blackberry flavors - \$5

House Delights - Our homemade ice creams include Chocolate & Vanilla, 3 scoops - \$6 (Served in a waffle cone - \$8) *

Coffees & Hot Beverages

Afogato - Cappuccino - Baileys - Amaretto - Vanilla Ice Cream - \$8

Caribbean Coffee - Espresso - Malibu - Khalua - Whipped Cream - \$8

Irish Coffee - Scotch - Cappuccino - \$7

Luna's Coffee - Espresso - Sheridan's Liqueur - Whipped Cream - \$9

Gaia Café - Cappuccino - Amaretto - Cognac - Creme de Cacao - \$9.75

Nutty Dream - Espresso - Amaretto - Whipped Cream - \$8

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Beverages

Cappuccino - \$5

Espresso - \$3

Small Bottled Water - \$3

Large Bottled Water - \$6

Sparkling Water - \$9

Sodas - \$3

Smoothies - \$5

Mimosa - \$8

La Luna Restaurant at Gaia Hotel & Reserve complies with all Costa Rican national laws regarding the purchase of seafood from approved vendors.

The Costa Rican Tourism Board requires that all vendors comply with national fishing standards to ensure all species are left in the Non-endangered category.