

GAIA
MONTE-CARLO

GRAND PRIX
2026



DUBAI

DOHA

MARBELLA

LONDON

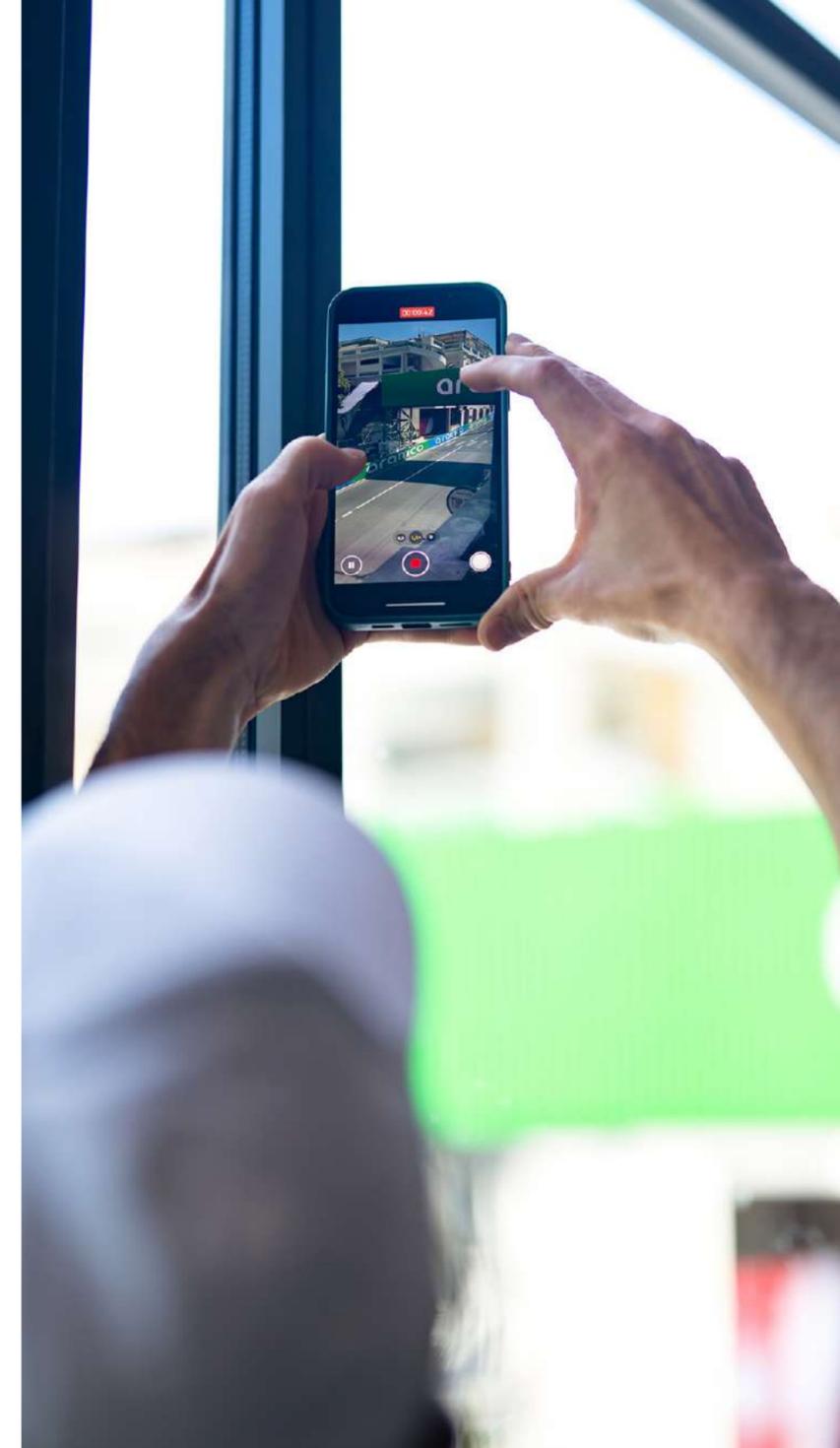
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THE CONCEPT



Gaia embodies the essence of Greek-Mediterranean cuisine with a modern palate and captivating charm. Combining warm hospitality with intricate details and alluring aspects, Gaia creates a journey of discovery in each and every visit.

Every aspect of Gaia was inspired by the core elements of the earth. The mountainous land, the deep blue sea and the enlightening sun.

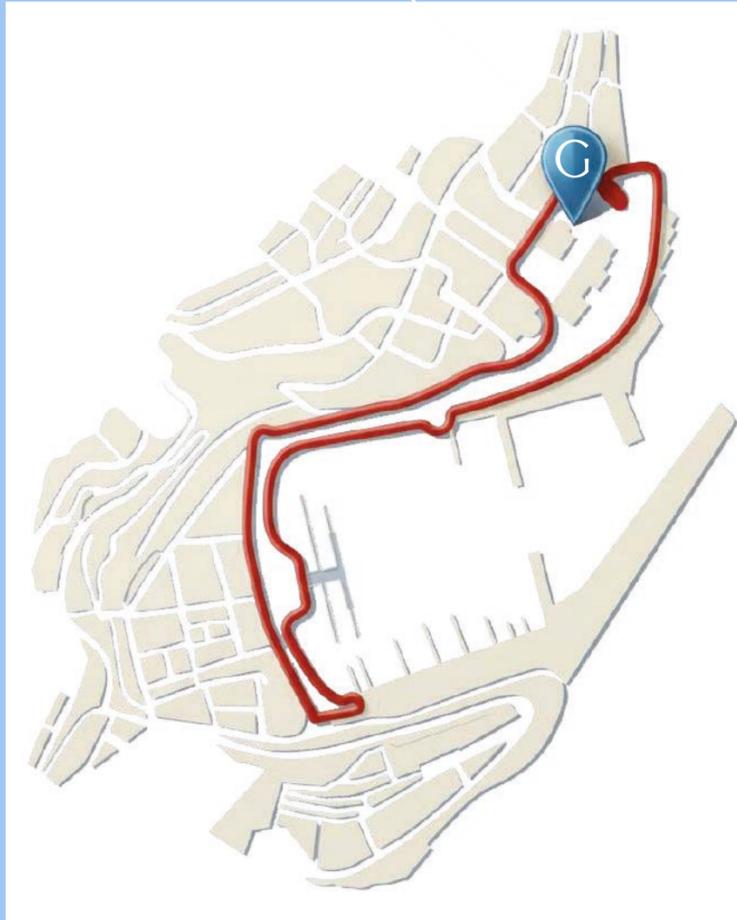


GAIA MONTE-CARLO



Opened in August 2019 in the heart of Monte-Carlo, GAIA stands as a luxurious yet homely establishment, offering a destination fit for epicureans seeking the best quality and an exceptional dining experience to share. Seamlessly integrating Grecian culture, its tonal white aesthetic and azure-colored furnishings evoke the essence of the Cyclades islands. Bougainvillea in vivid blooms adorns space, creating a serene Grecian escape where guests are captivated by its authentic charm.

GAIA LOCATION



MONACO
CIRCUIT MAP

GRAND PRIX



The Monaco Grand Prix embodies a unique blend of prestige, glamour, and history that sets it apart as one of the most iconic events of the year.

Located in a key position next to the metropole Hotel, GAIA offers guests a prime spot in the heart of the action, allowing them to fully engage with the excitement and energy of the race.

05/06

Practice 1
13:30 - 14:30
Practice 2
17:00 - 18:00

06/06

Practice 3
12:30 - 13:30
Qualifying
16:00 - 17:00

07/06

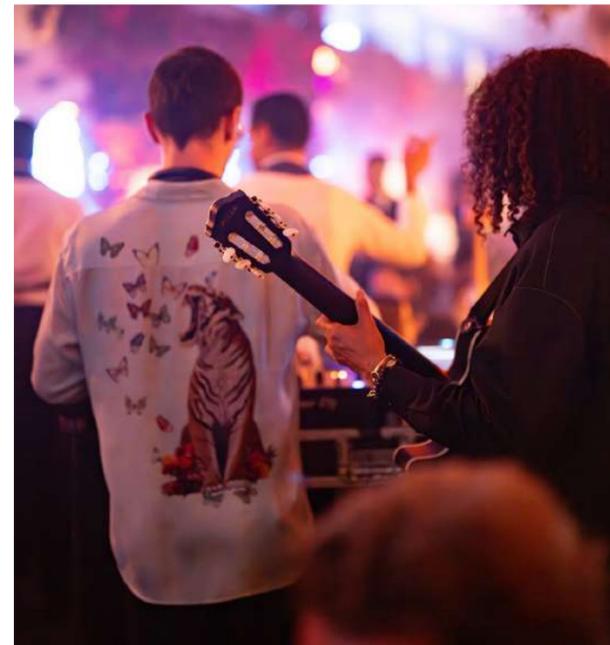
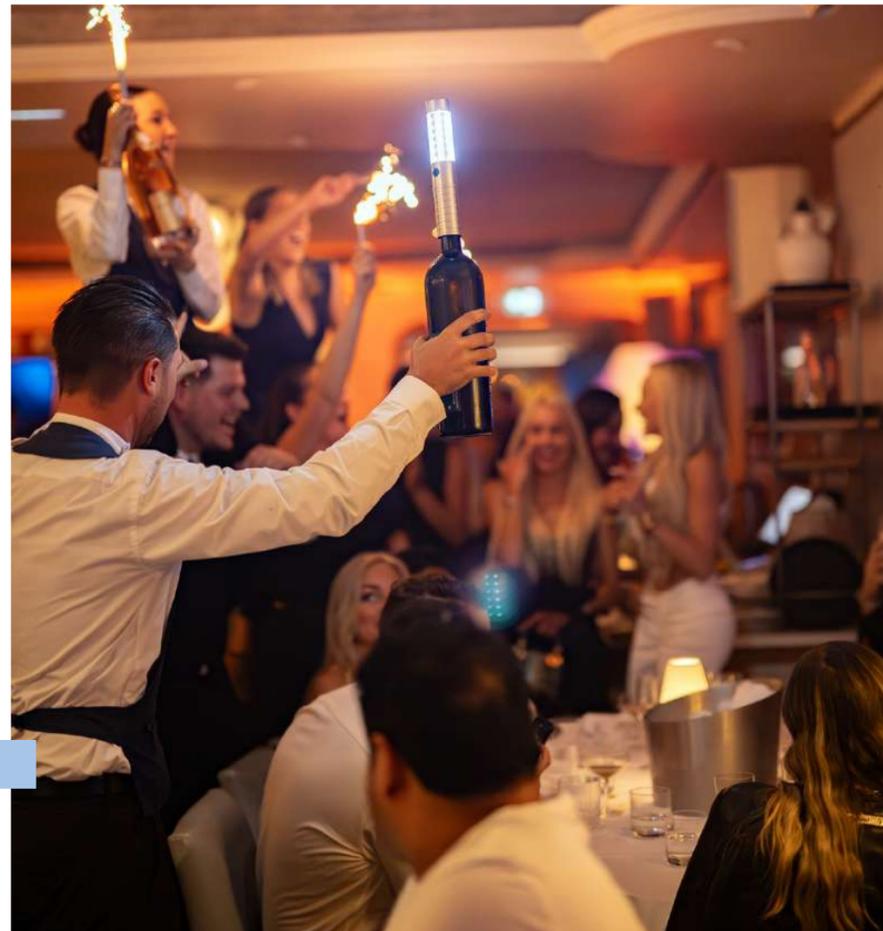
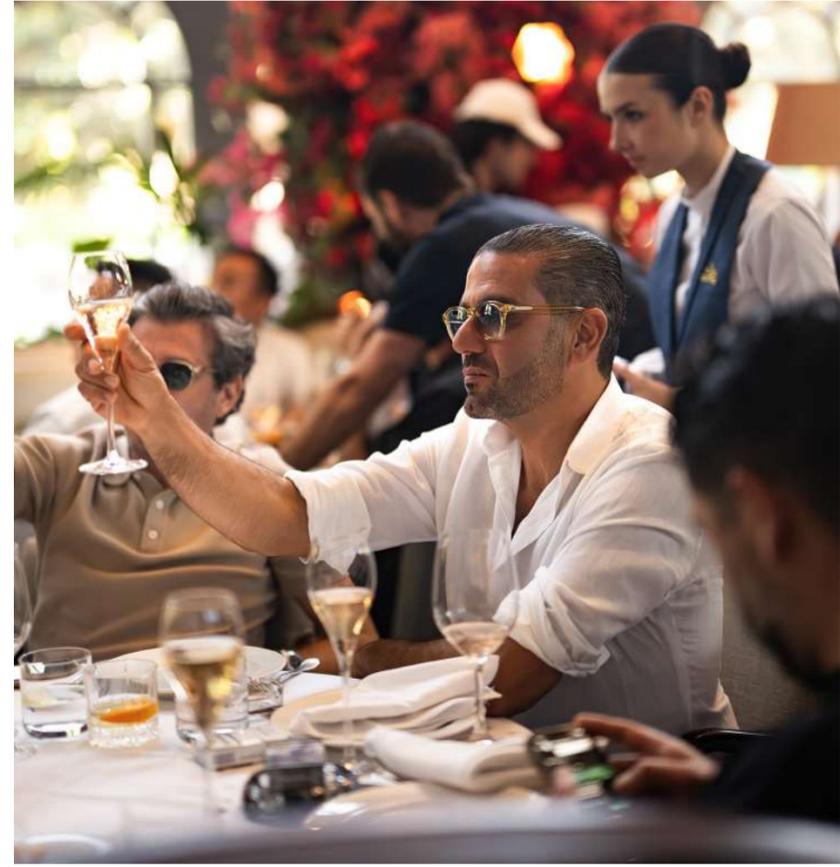
Race
15:00

OPENING HOURS

Friday 5th & Saturday 6th June
Lunch: 12PM until 3PM
Dinner: 7PM until 11PM

Sunday 7th June
Lunch: 12PM until 4:30PM
Dinner: 7PM until 11PM





1ST SEATING
€350 per guest

MEZEDES & COLD STARTERS

Selection of Mezedes
Tzatziki, Taramoslata, Tyrokafteri

Trilogy Carpaccio
Sea bream, smoked tuna, smoked salmon

Greek Salad
Mountain tomatoes, barrel aged feta and homemade pickled olives

HOT STARTERS

Greek Style Meatballs
Tomato sauce, mint and yogurt

Grilled Calamari
Saganaki sauce and feta crumbles

MAINS & SIDE DISH

Grilled Seabass from our Fish Market
Simply grilled in the charcoal with lemon oil

Striploin Beef
300gr grilled in charcoal, served with condiments

French Fries with Truffle
Homemade fries with black truffle

Broccolini
Chili, garlic and lemon oil

DESSERTS

Pagoto Giaourti / Frozen Yoghurt
Homemade frozen Greek yogurt with honey, caramelized walnuts & loukoumades

Piatela me Frouta / Fruit Platter
Seasonal fruits

MENUS



2ND SEATING
€550 per guest

MEZEDES & COLD STARTERS

Selection of Mezedes
Tzatziki, Taramoslata, Tyrokafteri

Trilogy Carpaccio
Sea bream, smoked tuna, smoked salmon

Greek Salad
Mountain tomatoes, barrel aged feta and homemade pickled olives

Oysters and Caviar
Oscietra caviar & Gillardeau n.5

HOT STARTERS

Greek Style Meatballs
Tomato sauce, mint and yogurt

Baked Scallops
Taragon, chili, garlic butter, asparagus

Grilled Calamari
Saganaki sauce and feta crumbles

MAINS & SIDE DISH

Grilled Seabass from our Fish Market
Simply grilled in the charcoal with lemon oil

Clams Pasta with Bottarga
Linguini with clams and bottarga

Striploin Beef
300gr grilled in charcoal, served with condiments

French Fries with Truffle
Homemade fries with black truffle

Broccolini
Chili, garlic and lemon oil

DESSERTS

Pagoto Giaourti / Frozen Yoghurt
Homemade frozen Greek yogurt with honey, caramelized walnuts & loukoumades

Piatela me Frouta / Fruit Platter
Seasonal fruits

Mpiskoto / Cookie
Cookie with chocolate chips, hazelnut toast and praline, vanilla ice cream

TERMS & CONDITIONS

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MIN SPEND

Min spend and conditions are subject to availability, they can be adjusted depending on the request and availability.

1st SEATING

Set menu €350 / person
*Reservation from 7PM – 7:45PM.
Two hours duration on the table.*

2nd SEATING

Set menu €550 / person
+ Min Spend
Starting from 9:30PM onward.

DEPOSIT

To confirm the reservation, a deposit of 50% of the total amount per guest is required. Payment can be made via a payment link or bank transfer, depending on the guests preference.

CANCELATION POLICY

Please note that a 48-hour cancellation policy applies. If your plans change, kindly inform us in advance, as the prepayment is non-refundable. Once the payment is received, the reservation will be automatically confirmed.

GAIA

MONTE-CARLO

GRAND PRIX 2026

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+37799990969

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@GAIA-MC

WEBSITE
[HTTPS://GAIA-RESTAURANTS.COM/MONTE-CARLO/](https://gaia-restaurants.com/monte-carlo/)

