

GAIA

MONTE-CARLO

GRAND PRIX
2026



DUBAI

DOHA

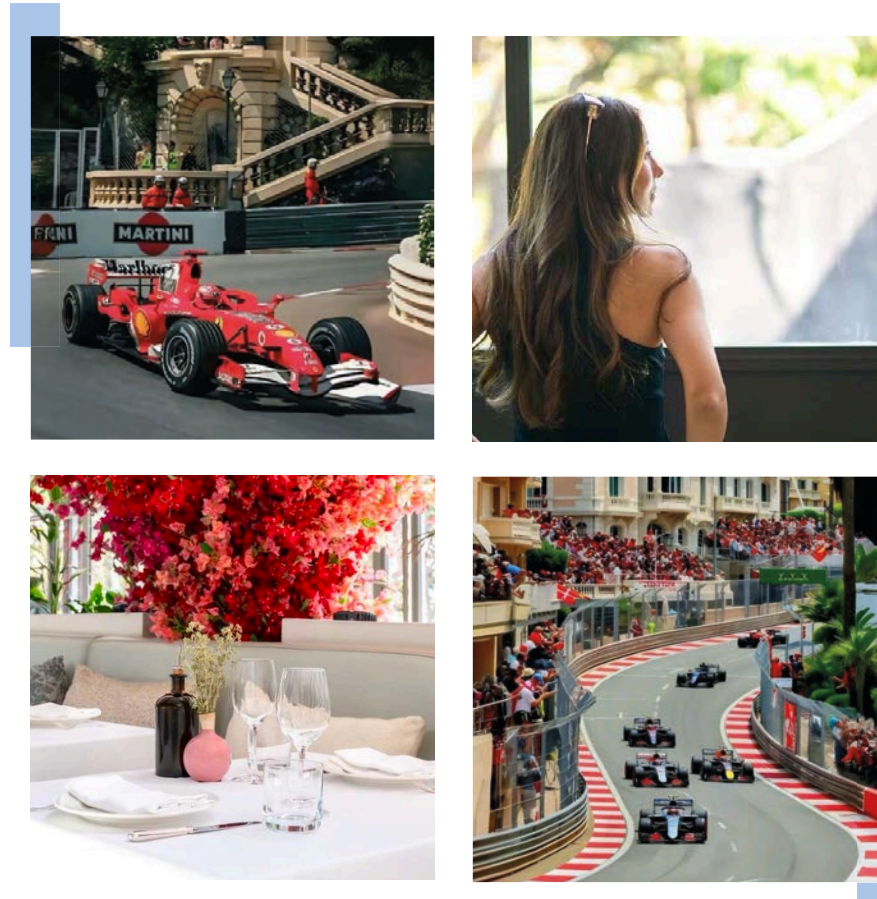
MARBELLA

LONDON

MIAMI

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 its space, creating a serene Grecian escape where guests are captivated by its authentic charm.

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.



GAIA Opening hours

05/06

Practice 1
13:30 - 14:30

Lunch 12:00 until 15:00

Dinner 19:00 until 23:00

Practice 2
17:00 - 18:00

06/06

Practice 3
12:30 - 13:30

Lunch 12:00 until 15:00

Dinner 19:00 until 23:00

Qualifying
16:00 - 17:00

07/06

Race
15:00

Lunch 12:00 until 15:00

Dinner 19:00 until 23:00

GAIA PACKAGES

FRIDAY

05/06

LUNCH

- À la carte menu available.

No seating conditions.

DINNER

- 1st Seating
€350 / per person.

Arrival between
7:00 PM and 7:45
PM.

Table duration
2 hours.

- 2nd Seating

Arrival from
10:00 PM.

Minumum spending
€1,200 / person.
(including the set menu priced
at €550 per person).

SATURDAY

06/06

LUNCH

- À la carte menu available.

No seating conditions.

DINNER

- 1st Seating
€350 / per person.

Arrival between
7:00 PM and 7:45
PM.

Table duration
2 hours.

- 2nd Seating

Arrival from
10:00 PM.

Minumum spending
€1,500 / person.
(including the set menu priced
at €550 per person).

07/06

SUNDAY

LUNCH

- À la carte menu available.
€1,000 / per person.

DINNER

- 1st Seating
€350 / per person.

Arrival between
7:00 PM and 7:45
PM.

Table duration
2 hours.

- 2nd Seating

Arrival from
10:00 PM.

Minumum spending
€1,000 / person.
(including the set menu priced
at €550 per person).



GROUPS OF 12 GUESTS OR MORE

- Terms & conditions may be adjusted accordingly.
- Please contact our reservation team at reservations@gaia-monaco.com for further information.



MENUS

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



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

■ MIN SPEND

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

■ 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 72-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

LANDLINE +37799990969

EMAIL
RESERVATIONS@GAIA-MONACO.COM

ADDRESS
15 GALERIE CHARLES III 98000 MONACO

INSTAGRAM @GAIA-MC

WEBSITE

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

