

The GAIA Summer Lunch Table *Mesimeriano*

*The Mediterranean summer is defined by generosity,
simplicity, and connection.*

*Inspired by this way of living, GAIA introduces
a seasonal selection*

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*an invitation to savour the flavours of summer and the
pleasure of time spent around the table.*

*We invite you to select one of the
following experiences:*

Choice of 1 Starter and 1 Main Course

or

Choice of 1 Main Course and 1 Dessert

Both experiences include a bottle of water

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AED 130 per person

STARTERS

Prasini Salata / Mixed Leaves Salad

White balsamic dressing (V)

Fakes / Lentils Soup

Greek lentils, carrots, onion and potatoes (V)

Pantzarosalata / Beetroot Salad

Yogurt and caramelised walnut (N)(D)(V)

Dolmadakia / Stuffed Vine Leaves

*With rice and herbs served with yogurt
(D)(N)(V)*

Tiganito Kalamari / Fried Calamari

Padron pepper and lemon (G)

MAINS

Tsipoura Sta Karvouna /

Grilled Seabream

Lemon oil and grilled baby gem

Pasta Peloponissou /

Peloponnese Pasta

*Courgette, olives, basil and cherry tomatoes
(D)(V)*

Mousakas / Moussaka

*Aubergine, minced beef and potato bechamel
(D)(G)*

Kebab Arni /

Lamb Kebab and Potatoes

Mint, baked potatoes and yogurt (D)

Bakaliaros me Avga Kai Patates /

Potato, Egg and Chilean Seabass

*Slow cooked onion and potatoes with egg
and Chilean seabass*

DESSERTS

Loukoumades / Fried Greek Donuts

*Honey, cinnamon & caramelized walnuts
(G)(N)*

Gaia Cheesecake

*Hazelnut crumble & seasonal fruit
compote (D)(E)(G)(N)*

Chocolate Halva (D)(N)

WINE BY GLASS

White 48

*Saint-Mont Blanc, Plaimont
Heritage, Southwest France*

Rosé 48

*Rèmole, Marchesi de'
Frescobaldi, Toscana, Italy*

Red 48

*Tempranillo, Caminante,
The Terroirs Project, Bodega
Albizu, Rioja, Spain*