
Ancient Greeks fell in love with their land, the blue Sea and the warmth of the Sun that provided them with food all year round. To show their gratitude, they developed myths and told stories of a female deity called GAIA, the mother of all life.

Greeks believe that good company makes a meal taste even better. The magic of their cooking combines ingredients, memories, new ideas and the warm feeling of sitting around a table. Sharing food is considered a therapeutic time of day where families can maintain their values and rituals giving them an opportunity to talk and reflect.

ALIFES / SPREADS

Taramosalata 20
*Smoked cod roe, lemon
zest, koulouri bread
(M, G, F, SU, SS, MU)*

Melitzanosalata 17
*Smoked aubergine,
tahina, sourdough (N,
(G, SU, SS)*

Tzatziki 15
*Greek yogurt, garlic,
cucumber, olive oil, dill,
pita (M, G, SU)*

Fava 14
*Onion, capers and
olive oil
(M, G, SU)*

Pain Pita 6
Traditional Greek bread (G, SS)

Gluten Free Bread 5
Dry fig (SU)

CHAVIÁRI / CAVIAR SELECTION

Blinis, crème fraîche (M, G, E, F)

Oscietra Caviar 154
30gr

Oscietra Caviar 220
50gr

Oscietra Caviar 575
100gr

Beluga Caviar 275
30gr

Beluga Caviar 396
50gr

OMA / RAW

**Tonos me Troufa /
Tuna with Truffle 39**
*Lightly smoked tuna carpaccio,
black truffle dressing (G, S, F, SU)*

Lavraki Marine / Seabass Ceviche 30
Seabass ceviche, confit tomatoes (S, F, C, SU)

Tsipoura / Sea Bream Carpaccio 48
Lemon, mandarin and truffle dressing (G, S, F, SU)

**Karpatsio Magiatiko /
Yellowtail Carpaccio 40**
*Aioli, dashi, marinated green peppers and chilli
(G, S, E, F, C, SS, MU)*

MEZEDES / STARTERS

**Varelisia Feta Psiti /
Baked Feta Cheese 23**
*Barrel aged feta, baked with honey,
nuts and filo pastry (N, M, G, SU)*

Tiganito Kalamari / Fried Calamari 26
*Sweet peppers and spiced emulsion
(G, S, E, MO, C, SU, SS, MU)*

Chtapodi Sti Schara / Grilled Octopus 33
*With fava puree, tomato and parsley relish
(M, MO, C, SU)*

Garides Saganaki / Prawns Saganaki 34
*Tomato sauce, garlic confit and basil
(N, M, CR, SU)
Add cheese (Eriki) 5*

SALATES / SALADES

Choriatiki Salata / Greek Salad 33
*Mountain tomatoes, barrel aged feta and
homemade pickled olives (M, SU)*

**Kounoupidi Salata /
Cauliflower Salad 29**
*Cauliflower, avocado, goat cheese,
caramelized walnuts and citrus dressing
(N, M, SU)*

Salata Kolokithi / Zucchini Salad 27
*Mint, pistachio, grapes and tyrokafteri
(N, M, SU)*

Mousakas / Moussaka 29
*Aubergine, minced beef, potato, bechamel
(M, G, S, E, C, SU)*

**Garides Ston Ksilofourno /
Wood Oven Prawns 34**
*Rosemary, harissa, lemon juice,
chili and olive oil (CR, SU)*

**Kalamari Sti Schara /
Grilled Calamari 25**
*Lemon, capers, spring onion and chili
(MO, SU)*

GAIA SAINT-TROPEZ SPECIALS

King Crab Legs on Orzo in Tomato Sauce 500

1.4kg (D, G)

Carabinero Linguine with Cherry Tomato Sauce 420

(D, G)

KIRIOS PIATA | MAINS

Astakomakaronada / Lobster Pasta 87

Linguini with cherry tomato sauce
(M, G, L, CR, C, SU)

Kritharaki Me Thalassina / Orzo Seafood Pasta 50

Kritharaki pasta, calamari, prawns, and clams
with tomato sauce (M, G, L, MO, CR, F, C, SU)

Makaroni me Troufa / Truffle Pasta 66

Rigatoni pasta, cream sauce, black truffle
(M, G, S, L, C, SU)

Pidakia Arnisia / Lamb Cutlets 76

350gr grilled in charcoal oven, pita and tzatziki
(M, G, S, E, C, SU, SS, MU)

Psito Kotopoulo / Roasted Chicken 59

Half corn and olive fed chicken, lemon
and marjoram marinade (C, SU)

Spalomprizola / Rib Eye Wagyu 5+ 132

400g grilled in charcoal oven served
with condiments (N, M, SU, MU)

Tomahawk Black Angus 330

Australian, 1.4kg (N, SU, MU)

SIDES

Patates Tiganites / French Fries 17

Homemade fries with oregano (G)

Patates me Troufa / Truffle Fries 35

Fries, cheese foam, truffle (M, G, SU)

Rizi / Basmati Rice 15

Sumac and garlic butter (M, SU)

Brokolo / Broccoli 17

Chili, garlic and lemon oil

Agria Horta Epoxis / Steamed Wild Greens 16

Olive oil and lemon

G A I A
~