
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 24

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

Melitzanosalata 20

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

Tzatziki 18

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

Pain Pita 8

Traditional Greek bread (G, SS)

Gluten Free Bread 6

Dry fig (SU)

CHAVIÁRI / CAVIAR SELECTION

Blinis, sour cream (M, G, E, F)

Oscietra Caviar 185

30gr

Oscietra Caviar 265

50gr

Oscietra Caviar 690

100gr

Beluga Caviar 330

30gr

Beluga Caviar 475

50gr

OMA / RAW

Tonos me Troufa / Tuna with Truffle 46

*Lightly smoked tuna carpaccio,
black truffle dressing (G, S, F, SU)*

Lavraki Marine / Seabass Ceviche 36

Seabass ceviche, confit tomatoes (S, F, C, SU)

Tsipoura / Sea Bream Carpaccio 58

Lemon, mandarin and truffle dressing (G, S, F, SU)

Karpatsio Magiatiko / Yellowtail Carpaccio 48

*Aioli, dashi, marinated green peppers and chilli
(G, S, E, F, C, SS, MU)*

Poikilia me Oma / Selection of Raw 188

*Aioli, dashi, marinated green peppers and chilli
(G, S, E, F, C, SS, MU)*

Add 50gr caviar (Market Price)

SALATES / SALADES

Choriatiki Salata / Greek Salad 40

*Mountain tomatoes, barrel aged feta and
homemade pickled olives (M, SU)*

Karpouzi Salata / Watermelon Salad 30

*Watermelon, feta, almonds, basil and mint
(D, N, V)*

Salata Kolokithi / Zucchini Salad 32

*Mint, pistachio, grapes and tyrokafteri
(N, M, SU)*

Salata Paneri / Paneri Salad 42

*Rocket, watercress, lettuce, tomato, green beans,
pickled peppers, vinegar and olive oil (V)*

MEZEDES / STARTERS

Varelisia Feta Psiti / Baked Feta Cheese 28

*Barrel aged feta, baked with honey,
nuts and filo pastry (N, M, G, SU)*

Tiganito Kalamari / Fried Calamari 32

*Sweet peppers and spiced emulsion
(G, S, E, MO, C, SU, SS, MU)*

Axnista Kydonia / Steam Clams (Market Price)

White wine, red chili and garlic (A, G, MO, SU)

Garides Saganaki / Prawns Saganaki 40

*Tomato sauce, garlic confit and basil
(N, M, CR, SU)*

Add cheese (Eriki) 8

Kokkini Garida / Carabineros Harissa 122

*Rosemary, harissa, lemon juice, chili and olive oil
(CR, SU)*

Kalamari Sti Schara / Grilled Calamari 32

*Lemon, capers, spring onion and chili
(MO, SU)*

GAIA SAINT-TROPEZ SPECIALS

King Crab Legs on Orzo in Tomato Sauce 550

1.4kg (M, G)

Carabinero Linguine with Cherry Tomato Sauce 480

(M, G)

KIRIOS PIATA | MAINS

Astakomakaronada / Lobster Pasta From Fish Market (Market Price)

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

Kritharaki Me Thalassina / Orzo Seafood Pasta From Fish Market (Market Price)

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

Makaroni me Troufa / Truffle Pasta 80

Rigatoni pasta, cream sauce, black truffle
(M, G, S, L, C, SU)
Add caviar (Market Price)

Psito Kotopoulo / Roasted Chicken 70

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

Spalomprizola / Rib Eye Wagyu 5+ 158

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

Spalombrozola / T-Bone Steak 480

800g dry-aged for 36 days, Friggittello peppers,
grilled tomatoes

Pidakia Arnisia / Lamb Cutlets 92

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

SIDES

Patates Tiganites / French Fries 18

Homemade fries with oregano (G)

Patates me Troufa / Truffle Fries 36

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

Rizi / Basmati Rice 18

Sumac and garlic butter (M, SU)

Brokolo / Broccoli 18

Chili, garlic and lemon oil

Salata Paneri / Salade Paneri 42

Rocket, watercress, lettuce, tomato, green beans,
pickled peppers, vinegar and olive oil (V)

G A I A
~