

BREAKFAST

6:30am - 10:30am

AMERICAN BREAKFAST [D G] \$15

Two eggs any style, hash brown, cream cheese
Choice of bacon or sausage

COSTA RICAN BREAKFAST [D G] \$18

Traditional Gallo Pinto, two eggs any style, local cheese, beef stew,
fried sweet plantain, corn tortilla

MORNING BAKERY [D G V] \$12

Selection of pastries, croissant, pain au chocolat, banana bread,
homemade fruit jam, butter

EGGS ANY STYLE [V] \$16

Creole tomato sauce, crispy potato, chimichurri
Choice of toast or corn tortilla
Vegan options available: Tofu scramble | Mushrooms | Sausage

GAIO OMELETTE [G] \$18

Whole egg or egg white omelette, roasted tomato, arugula &
prosciutto salad, ciabatta, bell pepper chilli jam

BREAKFAST BURRITO [D G] \$16

Flour tortilla, scrambled egg, ham, Mozzarella, ripe plantain, sour cream

MORNING BAGEL [D G] \$16

Smoked salmon, cream cheese, avocado, cucumber, red onion,
roasted potato, chimichurri

WAFFLES OR PANCAKES [D G V] \$15

Butter, maple syrup, strawberry compote, powdered sugar

FRUIT PLATE [V] \$12

Variety of seasonal, sliced fruits
Choice of homemade granola [N] or plain yogurt [D]

VANILLA OVERNIGHT OATS [G N VG] \$12

Almond milk, vanilla protein, peanut butter, banana, toasted almonds

Contains [D] Dairy [G] Gluten [N] Nuts [SF] Shellfish [V] Vegetarian [VG] Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of
foodborne illness, especially if you have certain medical conditions

Please note that a delivery charge of \$9 will be applied to your order

All prices in US-Dollars, exclusive of 13% VAT & 10% service charge

LUNCH & DINNER

APPETIZERS & SALADS

11:00am - 10:00pm

GUACAMOLE [G VG] \$14

Tortilla chips, pico de gallo, jalapeño

CHICKEN SOUP \$16

Homemade chicken broth, shredded chicken breast, rice, vegetable

PANZANELLA SALAD [D G V] \$16

Tomato, garlic crouton, cucumber, Mozzarella, red onion, basil, balsamic reduction

Add protein: Chicken Breast \$10 | Shrimp \$15

CAPRESE SALAD [D N V] \$14

Tomato, fresh Mozzarella, pesto

Add protein: Chicken Breast \$10 | Shrimp \$15

QUINOA GREEN SALAD [N VG] \$16

Mixed greens, cherry tomato, fennel, avocado, radish, chayote, pumpkin seed, citrus dressing

Add protein: Chicken Breast \$10 | Shrimp \$15

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LUNCH & DINNER

SANDWICHES & BURGERS

11:00am - 10:00pm

CAJUN MAHI-MAHI WRAP [G] \$25

Chipotle flour tortilla, mixed cabbage, pico de gallo, avocado, tartar sauce, sweet potato fries

FOCACCIA SANDWICH [D G N] \$23

Pistachio mortadella, tomato, Ricotta, arugula, pesto, sweet potato fries

CLUB SANDWICH [D G] \$23

Grilled chicken breast, fried egg, bacon, tomato, lettuce, Dijon aioli
Choice of potato wedges or green salad

GAIO BURGER - 6 oz [D G] \$27

Emmental cheese, caramelized onion, bacon, Dijon aioli, sun-dried tomato bun, potato wedges

VEGGIE BURGER [D G N V] \$22

Mushroom, cashew patty, dried tomato jam, pickles, arugula, avocado, ciabatta, green salad

PIZZA

MARGHERITA [D G N V] \$18

Tomato, Mozzarella, pesto

PEPPERONI [D G] \$20

Tomato, Mozzarella, pepperoni, spicy honey

ANTIPASTI [G N V] \$20

Roasted & grilled vegetables, marinated olives, pesto

ALIO E GAMBERI [D G] \$22

Shrimp, garlic, pepperoncini, parsley

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LUNCH & DINNER

PASTA

11:00am - 10:00pm

LINGUINE AGLIO E OLIO [G V] \$20

Roasted cherry tomato, garlic, olive oil, basil
Add protein: Chicken Breast \$10 | Shrimp \$15

CHICKEN PENNE GENOVESE [D G] \$22

Grilled chicken breast, cherry tomato, pesto

NONNA'S MEATBALL SPAGHETTI [D G] \$28

Classic spaghetti, pomodoro & meatball sauce

GRILL & SIDES

All dishes come with our homemade

Gremolata sauce

Parsley, garlic, lemon zest

CHOOSE YOUR MAIN AND YOUR SIDES

Herb Chicken Breast \$26

Roasted Catch of the Day \$27

Shrimp, Lemon & Butter \$28

Cajun Mahi-Mahi \$29

Grilled Rib Eye \$38

SIDES

Asparagus [VG] \$12

Roasted Rosemary Potatoes [VG] \$12

Green Salad [VG] \$8

Roasted Vegetable [VG] \$10

French Fries [VG] \$10

White Rice [VG] \$5

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FOR THE LITTLE ONES

BREAKFAST

6:30am - 10:30am

AMERICAN BREAKFAST [D G] \$12

Scrambled egg, two pancakes

Choice of bacon or sausage

OMELETTE [G] \$12

Cheese Omelette, hashbrown, watermelon

WAFFLES OR PANCAKES (2 pcs) [D G] \$12

Butter, maple syrup, strawberry compote, powdered sugar

PB & J [D G N] \$8

Two bread slices, wild berry jam, peanut butter, strawberry

FRUIT PLATE [V] \$12

Variety of seasonal, sliced fruits

Choice of homemade granola [N] or plain yogurt [D]

LUNCH & DINNER

11:00am - 10:00pm

MACARONI BOWL [D G V] \$10

Macaroni pasta, cheddar sauce

MINIPIZZA [D G V] \$10

Homemade pizza dough, tomato sauce, Mozzarella

CHICKEN FINGERS [G] \$12

Carrot sticks, honey mustard sauce

PAN-SEARED FISH FILET \$12

Sautéed baby potatoes, green salad

CHEESEBURGER [D G] \$12

Mini burger bun, beef patty, cheese, ketchup, mayonnaise, French fries

MEATBALLS \$12

Tomato sauce, broccoli, white rice

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DESSERT

All day

PEACH TART [D G N] \$10

Flaky golden pastry filled with ripe peach, vanilla ice cream, lemon zest

BLUEBERRY ROTOLO [D G] \$10

Sponge cake roll, vanilla pastry cream, mint

THE "PICK-ME-UP" TIRAMISÙ [D G V] \$12

Layers of espresso-soaked ladyfingers, mascarpone cream, cocoa powder

ICE CREAM SANDWICH [D G] \$7

Strawberry ice cream, vanilla cookie dipped in chocolate

ICE CREAM [D] OR SORBET [VG] (8 oz) \$7

Vanilla, chocolate, caramel, mango, coconut

OVERNIGHT

10:00pm - 6:00am

BREAKFAST BURRITO [D G] \$16

Flour tortilla, scrambled egg, ham, Mozzarella, ripe plantain, sour cream

QUINOA GREEN SALAD [N VG] \$16

Mixed greens, cherry tomato, fennel, avocado, radish, chayote, pumpkin seed, citrus dressing

Add protein: Chicken Breast \$10 | Shrimp \$15

FRUIT PLATE [V] \$12

Variety of seasonal, sliced fruits

Choice of homemade granola [N] or plain yogurt [D]

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OVERNIGHT

10:00pm - 6:00am

CAJUN MAHI-MAHI WRAP [G] \$25

Chipotle flour tortilla, mixed cabbage, pico de gallo, avocado, tartar sauce, sweet potato fries

CLUB SANDWICH [D G] \$23

Grilled chicken breast, fried egg, bacon, tomato, lettuce, Dijon aioli
Choice of potato wedges or green salad

GAIO BURGER - 6 oz [D G] \$27

Emmental cheese, caramelized onion, bacon, Dijon aioli,
sun-dried tomato bun, potato wedges

VEGGIE BURGER [D G N V] \$22

Mushroom, cashew patty, dried tomato jam, pickles, arugula, avocado,
ciabatta, green salad

LINGUINE AGLIO E OLIO [G V] \$20

Roasted cherry tomato, garlic, olive oil, basil
Add protein: Chicken Breast \$10 | Shrimp \$15

MARGHERITA [D G N V] \$18

Tomato, Mozzarella, pesto

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COFFEE

CAPPUCCINO [D] \$5

LATTE [D] \$5

BLACK COFFEE (pitcher) \$10

Choice of whole milk, 2%, soy, almond, coconut

OTHER

NATURAL JUICES \$7

Orange, Pineapple, Mango, Strawberry, Passion fruit, Grapefruit

SODAS \$6

Coca Cola / Light / Zero, Sprite, Fresca, Ginger Ale, Club Soda, Tonic Water

SODAS FEVER TREE \$8

Indian Tonic, Tonic Refreshingly Light, Mediterranean Tonic, Ginger Beer, Pink Grapefruit Soda

WATER

STILL WATER 750 ml

San Benedetto \$10

Rainforest, Costa Rica \$12

SPARKLING WATER 750 ml

San Benedetto \$10

San Pellegrino \$12

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WINES

	PER GLASS	PER BOTTLE
SPARKLING & CHAMPAGNE		
Gemma di Luna, Italy	\$13	\$65
Raventos, Blanc de Blancs, Spain		\$80
Ayala Brut Majeur, France		\$135
Ayala Rosé Majeur, France		\$155
Veuve Clicquot, France		\$195
French Bloom 0% Alcohol Le Blanc, Chardonnay, France		\$115
WHITE		
Le Petit Connetable, Sauvignon Blanc, France	\$13	\$65
Banfi La Pettegola, Vermentino, Italy	\$14	\$70
Terrazas Reserva, Chardonnay, Argentina	\$14	\$70
As Laxas, Albariño, Spain	\$14	\$70
Château Ste. Michelle, Riesling, USA		\$80
Domaine de la Motte, Chablis VI, France		\$90
ROSÉ		
Château Minuty, France	\$14	\$70
Gerard Bertrand, France		\$85
Whispering Angel, France		\$90
RED		
Jaboulet Parallele 45, Syrah, France	\$13	\$65
Drouhin Beaujolais Village, Gamay, France	\$14	\$70
Cloudline, Pinot Noir, USA	\$15	\$75
Rutini Trumpeter, Malbec, Argentina	\$15	\$75
Substance CS, Cabernet Sauvignon, USA		\$90
Protos Crianza, Tempranillo, Spain		\$105

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