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

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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
11:00am - 10:00pm

SANDWICHES & BURGERS

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

11:00am - 10:00pm

PASTA

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 Paralelle 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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