



RESTAURANT AT GAIA HOTEL AND NATURE RESERVE

Christmas Dinner

December 24 & 25 2023

Salads

Your choice of:

Salmon and Fig Antipasto

Exquisite mix of arugula, lemon, olive oil, sliced figs, salmon, cherry tomatoes, black olives and breadsticks with a Gorgonzola ice cream dressing

Christmas Salad

Combination of kale, cherry tomatoes, avocado, mango, cucumber curls, beetroot, feta cheese & red onion with a mango & Chia dressing

Tropical Salad with Parmesan Cheese (Vegan)

Combination of lettuce, cherry tomatoes, vegan Parmesan cheese, black olives, dried tomato, chickpeas, red onion, mint & herb dressing with an Argentine chimichurri.

Soups

Your choice of:

Vegan Black Bean Soup with Bell Pepper

Soup based on black bean broth, vegetables, bell peppers and cilantro

Spinach Cream Soup & Bechamel

A soft spinach cream prepared with spices, based on sweet cream topped with bechamel, served with whole wheat croutons

Main dishes

Your choice of:

Beef Tenderloin in Chimichurri Sauce

National beef tenderloin in chimichurri sauce accompanied by grilled vegetables & traditional roasted potatoes with custard and crispy bacon

Vegan Ayote Risotto with Avocado

Al dente risotto with squash, coconut milk, onion, garlic and grilled avocado

Dorado Filet with Roasted Garlic & Cherry Tomato Sauce

Grilled Dorado filet in a sauce based on sweet cream and roasted garlic with cherry tomatoes accompanied by jasmine rice and vegetable noodles

Pasta with Cacique Shrimp & Lemon

Traditional tagliatelle pasta prepared in house, sautéed with sun-dried tomatoes, jalapeno peppers & shrimp in a white sauce with cacique rum and lemon

Desserts

Your choice of:

Christmas Three Chocolate Cake

Delicious mix of three chocolates, on a cookie base and decorated with caramelized almonds

Red Fruit Pie (Vegan)

Cake based on peanuts, almonds, figs, plums, raisins, peanut butter filled with coconut cream & Chia seeds

Fruit Mousse

Creamy dessert in the style of milk mousse, based on egg, cream with biscuit, strawberries & cranberries

\$65 Per Person

Does not include 13% tax and 10% service charge