

A stylized, light-colored tree with a dense canopy of branches. The trunk is hollowed out, and a person is sitting inside, holding a martini glass. The tree is set against a dark blue background.

GAIA

DELFT
Doelenplein 11

OPEN
MON TO SUN
from 9 a.m.

GAIA

breakfast • lunch • dinner

APPETIZER

Sparkling Wine 6/9

Blanquette de Limoux/Cremant de Loire

Oyster 4.5

natural/varying garnish

Sourdough 8

butter | olive oil | sea salt

MAIN COURSES

Entrecote 26

chimichurri | tomato | sweet potato

Ravioli 16

ricotta | spinach | lemon | sage

Whole Fish 24.5

paprika | orange | soy | onion

Beef Burger 16

wagyu | cheddar cheese | bacon | sriracha

Portobello Mushroom Burger 15

cashew nut | paprika | spring onion | lime

Salmon 21.5

squash | lemon | herbed oil

STARTERS

Bresaola 14

nectarine | capers | pecorino cheese | pesto

Steak Tartare 13.5

toast | quail egg | piccalilli

Octopus 19

sweet potato | capers | balsamic vinegar

Ceviche 14

seabass | tiger's milk | passion fruit | red radish

Burrata 14

pistachio | chicory | nectarine

Beet Root 13

caper apple | walnut | feta cheese

DESSERTS

Pies 5

changing varieties

Affogato 6

espresso coffee | vanilla ice cream | hazelnut

Tiramisu 9

limoncello | pistachio

Pavlova 8

passion fruit | white chocolate | lime

Cheese Platter 14

3 cheese varieties | nut bread

Sgroppino 7

lemon | vodka

SIDE DISHES

French Fries 4.5

mayonnaise

Roseval Potatoes 5

mayonnaise | piri piri

Green Asparagus 9

*chili pepper | almond | garlic
parmesan cheese*

Little Gem 5

chili pepper | lemon | vinaigrette

DESSERT WINES

Port 6/8

white/red

Moscato d'Asti 6

Pedro Ximenez 8

Food allergy or intolerance?

Just let us know when ordering!