

Gaia Restaurant

CU2-A & CU2-B2 Marea Condominium, 801 S. Pointe Drive, Miami, Florida 33139

Gaia: Two Minds With The Same Vision

Born of the meeting of two minds with the same vision, GAIA is an innovative home-grown concept that blends Greek culture, tradition and imagination. Developed by industry experts, Evgeny Kuzin and Chef Izu Ani, with the aim of creating an entirely new dining experience in the midst of Dubai's dynamic F&B landscape.

With a collaborative approach, they shared their knowledge and expertise to incorporate elements designed to please visitors from all over the world.

The Concept

GAIA embodies the essence of Greek-Mediterranean cuisine with a modern palate and captivating charm. Combining warm hospitality with intricate details and alluring aspects, GAIA creates a journey of discovery in each and every visit, enticing the explorer within.

The restaurant showcases the core elements of Grecian culture, combining genuine, warm hospitality with a whole- some ambiance to welcome visitors from all paths of life.

The Name

In Greek mythology GAIA is the female deity, the ancestral mother of all life and the embodiment of the entire ecosystem. She created harmony, wholeness and balance within the environment.

Every aspect of GAIA was inspired by the core components of the Earth; the mountainous land, the deep blue sea and the enlightening sun. These elements have been woven throughout the menu as well as the design, architecture, ambiance, light and sound.

Operator

Fundamental Group (ex Bulldozer Group Dubai) and it’s founders Evgeny Kuzin and Maxim Vlasov, launched awards winning restaurants in Dubai, UAE. Evgeny and Maxim started business from the world known restaurant’s franchise as Sas Café, Scalini and Chipriani and in a few years grew up to the opening of their first restaurant concept Gaia in Dubai who won numerous awards. Later they launched several self-created concepts in Dubai and throughout Middle East including Shaghai Me, La Maison Ani, Alaya, Piatti by the Beach and food delivery KitchIn.

Fundamental Group started from Dubai now operates in Dubai, Doha, Monte Carlo and already has pipeline of new restaurants in London, Riadh, Miami, France and Spain.

Fundamental Group has strong team of industry experts who treated themselves as a family.

Chef – Izu Ani

Izu, who began his career in London and then lived in France for six years, relocated to Dubai in 2010 by joining the award-winning La Petite Maison (now LPM Dubai). He then moved to La Serre, also in Dubai, before launching YSeventy7, his own creative consulting and management agency, specialising in the food and beverage industry.

Through the agency, he's launched many popular dining concepts in the region, including Gaia, La Maison Any, Carine, The Lighthouse and Izu Brasserie & Bakery, in partnership with Fundamental Group, in the UAE. Throughout the GCC, he's also launched Sum+Things in Riyadh and Izu restaurant at the Mandarin Oriental, Doha.

Sheikh Hamdan bin Mohammed, Crown Prince of Dubai, is a regular at some of Ani's restaurants.

Izu, the man behind a number of restaurant concepts in the UAE, Saudi Arabia and Qatar, has been awarded a UAE golden visa for his dedication to the restaurant industry.

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Operating Hours

Operating Hours: 11:00 AM – 2:00 AM

Capacity

Main Restaurant Area: 130 seats
Bar Area: 34 seats
VIP Dining Area: 50 seats
Outdoor Seating: 28 seats

Access

General public
Enter from 801 South Point Drive

Music

11am to close.
At all times music will be played at a volume that does not interfere with normal conversation

VALET PARKING

GAIA Miami Beach is planning to use the existing valet company that currently services the neighboring restaurants located at 801 South Pointe Drive. A full-time on-site Manager will be provided, with experience handling the type of services required by Management. Staff will be provided quality trained parking professionals.

Valet parking operation requires exceptional service from dependable employees, including effective on-site supervision as has been demonstrated by the existing valet attendees during observation.

An on-site Parking Manager will supervise all attendees throughout their daily operations. This manager will be experienced in all commercial parking operations, including efficiency, ensuring queuing does not occur on South Pointe Drive to guests visiting Gaia or the neighboring restaurants at 801 South Pointe Drive. The availability of designated parking spaces in the onsite parking garage allows for quick circulation of parking attendants parking cars and allows for less wait times once guests have completed their dining experiences.

In addition, patrons are expected to arrive through many modes of transportation such as on foot, ride sharing, cabs, bicycles, or transit. Onsite parking attendants will assist to ensure the steady flow of traffic in front of 801 South Pointe Drive throughout daily operations.

VALET OPERATIONS

Hours: 11:00 am – 2:00 am

Anticipated peak hour staffing: 10 attendants

Valet attendants will utilize the existing four (3) valet spaces at the front of the property along South Pointe Drive. Attendants will park vehicles at the designated parking spaces reserved for restaurant operations in the garage on premises. A location site plan has been included below for reference.



PRIVATE EVENTS

Gaia accommodates private events in numerous manners such as corporate gatherings or private events. Private events can be reserved in the restaurant, whether guests would prefer to attend with a large party seated in the main dining room or reserve the exclusive private dining area for a secluded gathering. Gaia can accommodate these types of requests while maintaining the high-quality level of service that has led Gaia to become a well known and successful brand internationally.

ACCESS & SECURITY

All guests arriving at Gaia will enter through the main entrance on South Pointe Drive. At this entrance, there will be a hostess stand at the interior of the entrance door stationed to greet as guests arrive. Guests will either be directed to their tables or to the bar area. The main entrance will be on the East side of the building right on South Point Drive and will lead all who enter directly to the Host station. Separate entrances on the east side of the leased premises will be designated as the vendor delivery and staff entrance, which will not be accessible to guests visiting Gaia. Security cameras will be strategically placed at each entrance and exit to the restaurant, as well as cameras placed throughout the premises for guest and staff safety.

NOISE MITIGATION

In order to reduce any potential adverse impacts from the outdoor seating area or guests within the restaurant, an acoustical study had been completed by Criterion Acoustics to ensure Gaia is taking all necessary steps to maintain the goal of becoming a valued neighbor and addition to South Beach. The below recommendations have been proposed by Criteron to reduce ambient noise.

- A digital tamper-resistant sound level limiter on the audio processor system post calibration will be installed to ensure the required sound level is never exceeded. This limiter will only be accessible by corporate management and will have no local operational access. All music will be played at background level at a level not to exceed 80 dB.

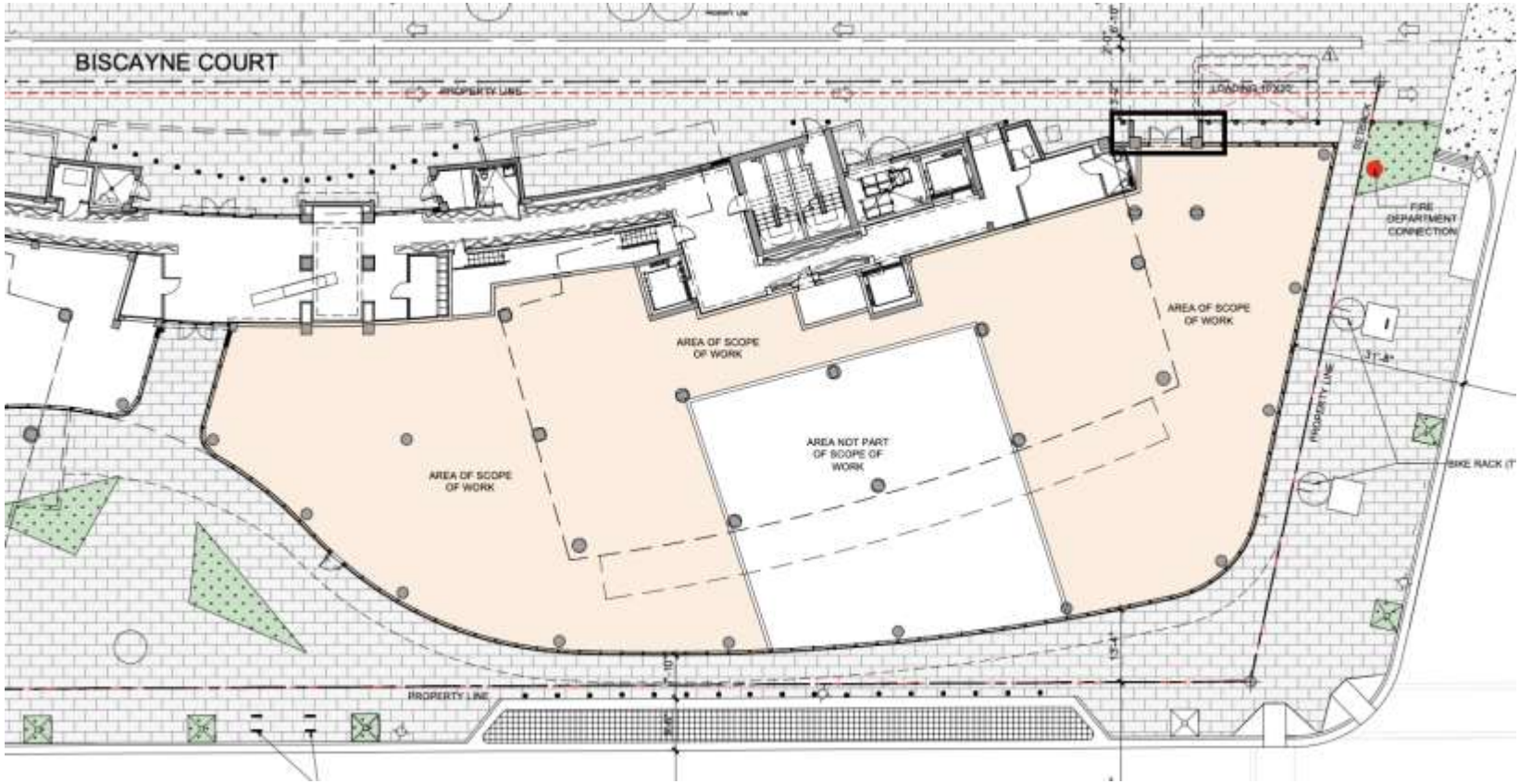
- Audio/visual system to be designed by acoustical experts that will ensure speakers are installed for optimal sound within the restaurant, that will also prevent nuisance to the surrounding residential neighbors.

- Decorative planters to be installed at the outdoor seating area to pose as a barrier for noise travel at the exterior patio area.

- The design of Gaia incorporates a decorative ceiling, which will pose as an added barrier for sound to escape.

DELIVERIES

Deliveries will be accepted through the service entrance located on the private driveway of the Marea Condominium. Through the existing doors located on the private driveway, all deliveries will be accepted by GAIA staff during designated hours at which to avoid disturbance to residents in the surrounding area. Existing doors have been notated on the below site plan.



SANITATION

Refuse will be collected 6 days a week. Gaia will coordinate with its refuse collection vendor to ensure weekend collections will not occur before 9 AM to prevent neighborhood disturbances. All refuse will be picked up at the designated existing refuse bins located on the private drive the east side of the Marea Condominium property. Staff receiving deliveries and assisting with refuse collection will be trained to keep noise disturbances to a minimum.

The Food

Curated by culinary experts Chef Izu Ani and Chef Orestis, the GAIA menu is fueled with flavour and memories. Combining traditional flavours, fresh ingredients and the simplicity of home cooking, each dish showcases the true essence of Greek-Mediterranean cuisine.

With a harmonious approach to flavours, carefully prepared plates are served in layers, so that each dish compliments the previous to create a gastronomical experience for each and every guest.

"Understanding our ingredients is one of our main priorities, they are our partners in the kitchen and we treat them with respect, just as the Greeks do. Throughout the GAIA menu, a simple and humble approach creates some of the most powerful dishes and we mediate between flavours to create a beautiful balance."
Chef Izu Ani



SALATES / SALADS

Choriatiki Salata / Greek Salad
Mountain tomatoes, barrel aged feta and homemade pickled olives (V)(D)

Kounoupidi Salata / Cauliflower Salad
Cauliflower, avocado, goat cheese, caramelized walnuts and citrus dressing (N)(D)

Carpouzi Salata / Watermelon Salad
Watermelon, feta, almonds, basil and mint (V)(N)(D)

Astakosalata / Lobster Salad
Lobster, baby gem, asparagus, red onion and light mayo dressing (D)(S)

Ospriada Salata / Legumes Salad
Black eyed beans, lentils, pickled vegetables, raisins, hazelnuts and white balsamic dressing (V)(N)

Pantzarosalata / Beetroot Salad
Red beets, mandarin, caramelized walnut, yogurt, green beans (V)(N)(D)

Salata Kolokithi / Zucchini Salad
Mint, pistachio and tyrokafteri (V)(N)(D)

OMA / RAW

Tonos me Troufa / Tuna with Truffle
Lightly smoked tuna carpaccio black truffle dressing (G)

Tartar Tonou / Tuna Tartare
Light smoked tuna, shallot, taramosalata (G)(D)

Lavraki Marine / Sea Bass Ceviche
Sea bass ceviche, pear, confit tomatoes

Stridia / Oysters Market *Price Per Piece*
Gillardeau n.2
Gillardeau n.5

Tsipoura / Sea Bream Carpaccio
Whole sea bream carpaccio (G)

ALIFES / SPREADS

Taramosalata
Smoked cod roe, lemon zest and koulouri bread (D)(G)

Fava
Fava beans, lemon juice and olive oil (D)

Melitzanosalata
Smoked aubergine, tahina and sourdough (N)(V)

Tzatziki
Greek yogurt, garlic, cucumber, olive oil and Pita bread (D)(V)

MEZEDES / STARTERS

Tiganita Lachanika
Vegetables Tempura
Aubergine and zucchini tempura with tzatziki (V)(D)(G)

Piperies Florinis / Sweet Peppers
Koulouri, marinated capsicum and goat cheese dressing (V)(D)(G)

Dolmadakia / Stuffed Vine Leaves
Stuffed vine leaves with rice, herbs and yogurt (D)(N)(V)

Varelisia Feta Psiti
Baked Feta Cheese
Barrel aged feta, baked with honey and nuts (V)(N)(D)(G)

Tiropita / Cheese Pie
Ksinomitzithra, graviera cheese and goat cheese, black truffle (V)(D)(G)

Spanakopita / Spinach Pie
Spinach and feta cheese pie (V)(D)(G)

Tiganito Kalamari/ Fried Calamari
Fried baby calamari, sweet peppers and spiced emulsion (G)

Chtapodi Sti Schara
Grilled Octopus
Grilled octopus with fava puree (D)

Kalamari Sti Schara / Grilled Calamari
Grilled baby calamari, lemon, tomato, oregano (N)

Garides Saganaki / Prawns Saganaki
Prawns, tomato sauce, garlic and basil (N)(D)(S)

Mousakas / Moussaka
Grilled aubergine, minced beef, potato, bechamel, nutmeg and graviera cheese (D)

Keftedakia / Greek Style Meatballs
Kofta with cumin, mint, tomato sauce and yogurt (N)(D)(G)

Garides Ston Ksilofourno
Prawns From Wood Oven
Rosemary, harissa, lemon juice, olive oil (S)

FROM THE SEA

Our Chefs will recommend the appropriate cooking technique to suit the unique quality of each fish. Our selection of whole fish are sold by the kilo at market price.

Raw
Fish of your choice thinly sliced

Grilled
Simply grilled in the charcoal oven with lemon oil

Baked Ala Speciota
With spiced tomato and Greek herbs

Salt Crust
Steamed in salt crust with sage and orange zest

Harissa Style
Rosemary, garlic, chili, olive oil and lemon juice

KIRIOS PIATA | MAINS

Astakomakaronada / Lobster Pasta
Lobster linguini and cherry tomato sauce (D)(G)(S)

Kritharaki / Orzo Seafood Pasta
Kritharaki pasta, calamari and prawns (D)(G)(S)

Lahanorizo me Mpakaliaro
Cabbage Rice with Chilean Seabass
Pickled cabbage rice and Chilean seabass

Gemista / Stuffed Vegetables
With rice herbs and feta cheese (V)

Paidakia Arnisia / Lamb Cutlets
Lamb cutlets, pita bread and tzatziki 350gr (D)(G)

Spalomprizola / Rib Eye
Grilled rib eye 400gr (N)(D)

Katsikaki / Baby Goat
Slow cooked baby goat in our wood oven (D)

Psito Kotopoulo
Roasted Chicken
Chicken, thyme and oregano sauce (D)(G)
Half chicken
Whole chicken

Makaroni me Lefki Troufa
Black Truffle Pasta
Homemade pasta with cream sauce and black truffle
(G)(D)(V)"Market Price"

SIDES

Vrastes Potato / Boiled Potato
Boiled potato, olive oil, sea salt and capers (V)

Patates Tiganites / French Fries
Homemade fries with oregano (V)

Rizi / Basmati Rice
Olive oil, garlic, chives and sumac (D)

Patates me Troufa / Truffle Potatoes
Potatoes, fresh cheese and black truffle (V)(D)

Mpriam / Baked Vegetables
Cherry tomato sauce and basil (V)

Brokolo / Broccoli
Chili, garlic and lemon oil (V)

Sparagia / Asparagus
Garlic and olive oil (V)

FISH COUNTER ~ SCALE ~ RAW BAR ~ WOODEN OVEN



HERITAGE ~ SEA ~ DISPLAY ~ OPEN ~ DETAILS ~ AUTHENTIC ~ RAW ~ UNIQUE

MAIN DINING AREA



SHADES OF WHITE ~ NATURAL LIGHT ~ WOOD ~ NATURE ~ EARTH ~ HOME
PERFECT IMPERFECTION

TERRACE



Inspired by the Bougainvillea laced verandas of the Cyclades islands, the GAIA terrace provides a charming Greek getaway within the heart of Dubai's International Financial Centre.

BAR & LOUNGE AREA



HIDDEN DETAILS ~ INTIMATE














Widely recognized for its excellent cuisine and enjoyable experience,
GAIA has fast become a hot-spot for international celebrities in Dubai.

Press Coverage



CATERER ME



OFFICIAL BESPOKE



BBC GOOD FOOD MIDDLE EAST

Since its inception in October 2018, GAIA has been widely celebrated and praised by the media, digital influencers, celebrities and royalty alike. The restaurant humbly receives regular endorsement from the ruler of Dubai, HH Sheikh Mohammed Bin Rashid Al Maktoum and his sons, who are frequent guests.

Press Coverage



EDGAR



BUSINESS TRAVELLER



HARPER'S BAZAAR ARABIA

Awards



SHORTLISTED FOR
FINE DINING NEWCOMER



SHORTLISTED FOR
EDITOR'S CHOICE AWARDS



#1 WINNER
BEST RESTAURANTS 2019

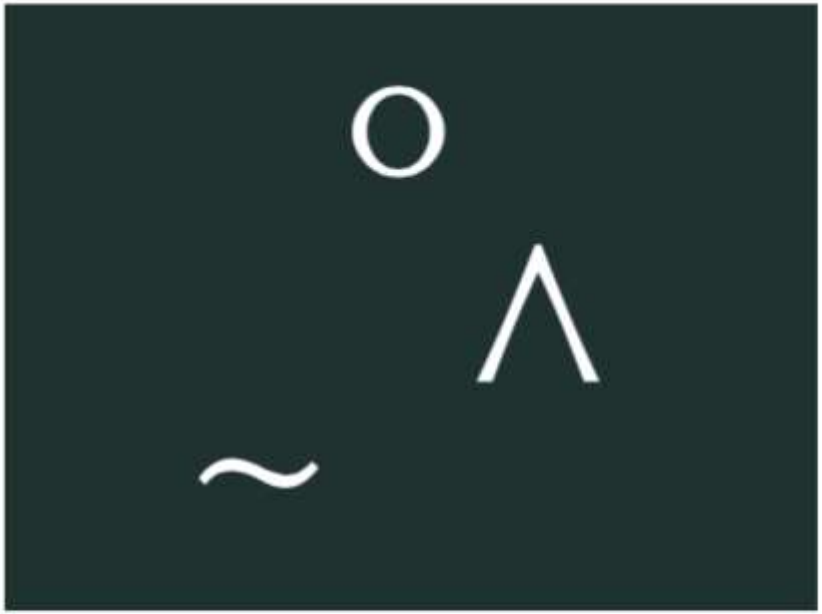
Shortly after its opening Gaia is broadly acclaimed, gaining the recognition from the Industry and beyond.

The Branding

Strong but discrete, the brand identity represents the philosophy of GAIA:
harmony, wholeness and balance.



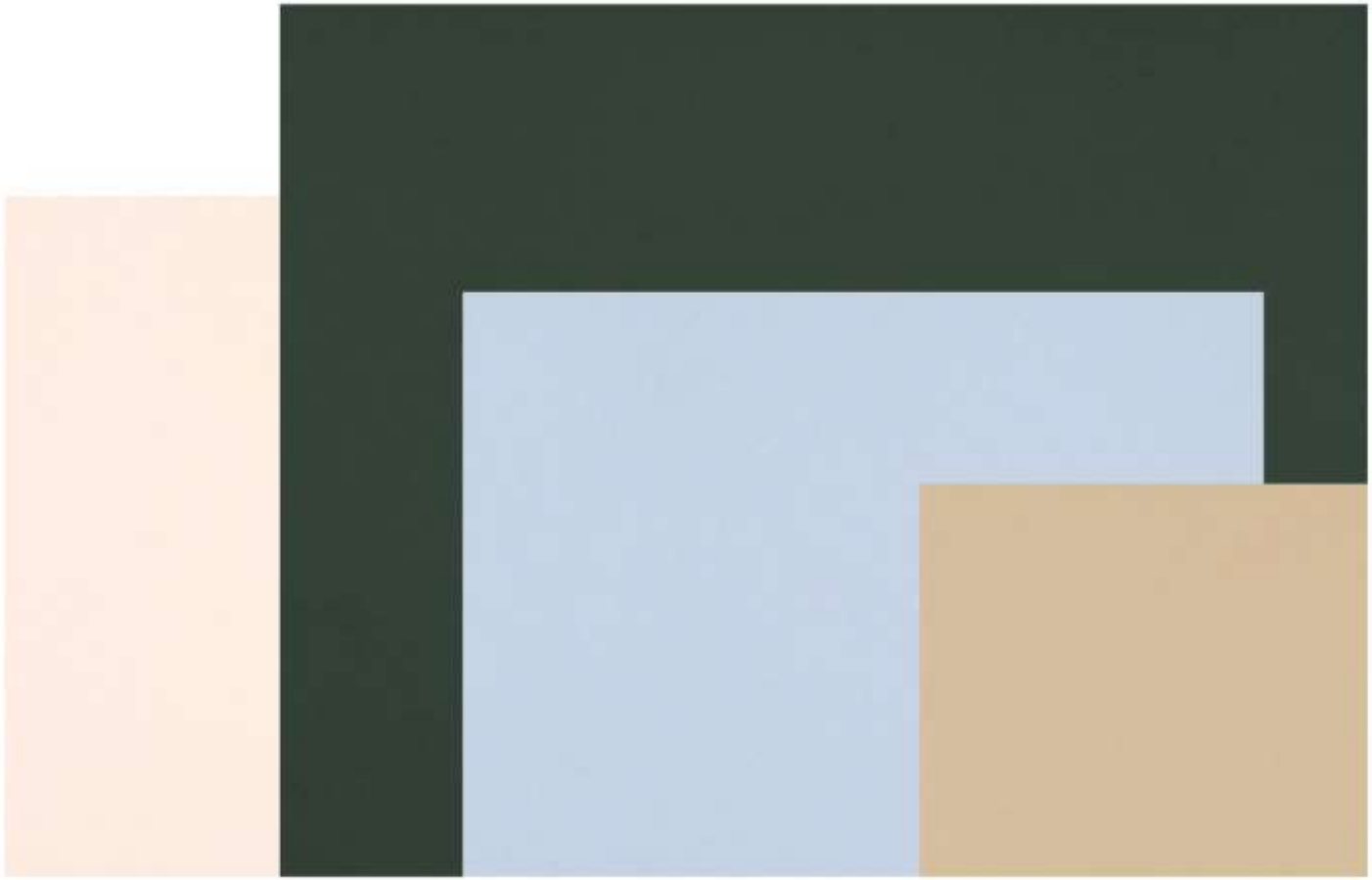
LOGO



SHORTHAND LOGO

Colour Palette

GAIA uses three main colours that represent the mountains, sun & sea.





TIMELESS ~ MINIMALIST ~ ELEGANT