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# RESTAURANT MENU

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# WELCOME TO MARIA 5 BEACH



OUR **GASTROBEACH**,  
A PLACE FOR HAPPINESS

**JUST RELAX AND ENJOY...**

Follow us and share  
YOUR M5 BEACH EXPERIENCE!

[@maria5.beach](#)

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Meet our GASTROURBAN  
in Plaça de Cort, Palma.

[@maria5.urban](#)




## STARTERS

**EDAMAME** 6.50€  
Maldon Salt / Cranberries 

**SPICY EDAMAME** 8.00€  
Miso / Soy Sauce / Chili   



**TUNA TARTAR "GREEN GARDEN"** 26.00€  
Avocado / Edamame / Coriander Cresses / Olive Oil / Mentsuyu     

**GLAZED CHICKEN BITES** 19.50€  
Apricot Chili Glaze / Crunchy Panko / Onion Corinader Ceviche    


**CAESAR SALAD "MARIA 5 STYLE"** 18.00€  
Teriyaki Glazed Chicken / Creamy Lemon Dressing / Tomato / Parmesan   

**CRISPY DUCK SALAD** 19.50€  
Spiced Hoisin Duck / Pomelo / Orange / Cress Salad / Peanuts  






**HOT BEEF** 19.00€  
Beef Filet / Pak Choi / Tomato / Miso / Soy Sauce / Kimchi   

**PULLED BEEF BRIOCHE** 19.50€  
New Zealand Beef Neck / Black Garlic / Kale / Fermented Shrimp / Butterscotch / Peanut     

**TOMATO & MELON SALAD** 18.00€  
Tomato Mix / Watermelon / Feta Cheese / Pine Nuts / Mint    

**CROAKER CARPACCIO** 24.50€  
Leche de Tigre / Lime / Olive Öl / Potato Chips / Mizuna Leaves     

**IBERIAN BELLOTA HAM | 100g** 28.50€  
Bread / Tomato / Olive Oil 

**LOADED FRENCH FRIES** 17.50€  
Aged Parmesan / Parsley Pesto / Coriander / Truffle Mayonnaise / Onion Ceviche     

## TEMPURA'S & CRUNCHY STUFF

**PRAWNS IN TEMPURA** 19.50€  
Wasabi Tobikko Cream / Mentsuyu Sauce     

**VEGETABLES IN TEMPURA** 16.50€  
Teriyaki Sauce / Asian Mayonnaise   

**CRUNCHY DUCK CROQUETTES (3U)** 11.00€  
Plum Crème / Pistachio   

**CRUNCHY PARMESAN CROQUETTES (3U)** 11.00€  
Truffle Crème Fraîche / Parmesan  

Extra Croquette: +3.80€

## SPECIAL SASHIMI'S

**AVOCADO SASHIMI** 18.00€  
Panko Butter / Ponzu Sauce / Olive Oil / Red Onion / Coriander   

**GRILLED TUNA SASHIMI "TERIYAKI STYLE"** 24.50€  
Teriyaki Sauce / Spicy Crème Fraîche / Sesame / Chive     

**SALMON SASHIMI & BROWN BUTTER** 20.50€  
Wakame Seaweed / Ponzu Sauce / Red Tobikko / Chive     

**GRILLED SEA BASS SASHIMI** 21.50€  
Pistachio / Red Onion / Aged Balsamic Vinegar / Olive Oil / Ponzu     

## NIGIRI'S

**SALMON NIGIRI (2U)** 8.00€ 

**YELLOWFIN TUNA NIGIRI (2U)** 8.50€ 

**FLAMED SALMON NIGIRI (2U)** 9.00€     

**TUNA TERIYAKI NIGIRI (2U)** 10.00€     

**BLACK PEARL NIGIRI (2U)** 16.50€     

All our dishes may contain an ALLERGEN among their ingredients (EU Regulation 1169/2011), in case of intolerances, please ask our staff for an allergen menu.

## SUSHIS

**SWEET CHICKEN ROLL (6U)** 18.50€  
 Marinated Chicken / Cucumber / Avocado /  
 Black Sesame / Teriyaki Sauce

**ORANGE PRAWN ROLL (6U)** 19.00€  
 Tempura Prawn / Cucumber / Avocado /  
 Salmon Sashimi / Teriyaki Sauce

**CRUNCHY MATTERS ROLL (6U)** 19.00€  
 Tempura Prawn / Cucumber / Coriander /  
 Avocado / Tempura Crunch / Spicy Mayo

**LOADED AVOCADO MAKI & CRISPY PRAWN (8U)** 23.50€  
 Avocado Maki / Glazed Tempura Prawn /  
 Mentsuyu Butter / Shiso Leave

**GOLDEN TUNA ROLL (8U)** 24.00€  
 Flamed Tuna / Panko Crusted Prawn / Avocado /  
 Golden Tobikko / Sauce Hollandaise

**KIZAMI BEEF ROLL (8U)** 22.50€  
 Grilled Beef Sashimi / Tempura Green Beans /  
 Kizami Wasabi / Cucumber / Avocado / Coriander Pesto

**GREEN WHEELS ROLL (8U)** 26.00€  
 Tuna / Salmon / Green Asparagus Tempura /  
 Sea Bass / Avocado Topping / Asian Sauce

**HULK ROLL (8U)** 24.00€  
 Flamed Tuna Sashimi / Panko Prawn / Cucumber /  
 Green Peperoni Tempura / Coriander Sauce

**SPICY TUNA ROLL (8U)** 24.50€  
 Spicy Tuna Tartar / Cucumber / Avocado /  
 Red Tobiko / Togarashi Mayo

**VEGGIE DRAGON ROLL (8U)** 21.50€  
 Tempura Red Paprika / Ginger Piquillo Sauce /  
 Miso Glazed Green Asparagus / Avocado Topping /  
 Brown Butter Panko

## MAIN COURSES

**LAMB KOFTA & PINE NUTS** 24.50€  
 Tahini Yogurt / Braised Shallots / Pita Bread /  
 Pomegranate Syrup / Herb Salad

**"PARCHMENT" BAKED SALMON** 26.00€  
 Salmon Filet / Kaffir Leaves / Lime /  
 Mentsuyu Sauce / Potato Puree

**SCAMPI PAN** 28.00€  
 King Prawns / Datterino Tomatoes / Garlic /  
 Herb Butter / Spring Onions / Baguette

**GLAZED TURBOT FILLET** 28.00€  
 Potato Avocado Puree / Lemon Butter /  
 Teriyaki Sauce

**GLAZED BEEF FILET (NEW ZEALAND)** 34.00€  
 Truffle Sauce Hollandaise / Red Cabbage /  
 Crispy Potato / Chive

**CHICKEN SCHAWARMA** 24.00€  
 Labneh / Sweetheart Cabbage / Crispy Chili Oil /  
 Lebanese Bread

**SMASH BURGER "M5"** 23.00€  
 Angus Beef / Monterey Jack Cheese / Red Onions /  
 Homemade Sauce / Pickled Cucumber /  
 Romana Salad / French Fries

**HOLY VEGGIE BURGER** 22.00€  
 Falafel Burger / Monterey Jack Cheese / Red Onions /  
 Pickled Cucumber / French Fries / Homemade Sauce

**SWISS POTATO FRITTER & BRAISED EGGPLANT** 22.00€  
 Tomato Confit / Basil Oil / Parmesan

Side Dishes: 6.50€

Grilled Vegetables / Steamed Spicy Broccoli /  
 French Fries / Sweet Potato / Mixed Salad / Potato Purée




## DESSERTS




**MATCHA 5** 11.50€  
 White Chocolate Mousse / Soft Ganache /  
 Matcha Glaze / Lime Peel




**APPLE MISO CAKE** 10.50€  
 Green Apple Caramel / Shiro Miso / Puff Pastry /  
 Cinnamon / Vanilla Ice Cream





**PASSION FRUIT CRÈME BRÛLÉE** 9.90€  
 Crunchy / Mango Sorbet

**SORBET VARIATION** 9.90€

 Huevo | Egg | Ei  
 Mostaza | Mustard | Senf  
 Sulfitos

 Crustáceos | Crustacean  
 Frutos secos | Nuts | Nüsse  
 Apio | Celery | Sellerie

 Lácteo | Dairy | Milch  
 Semillas | Seeds | Samen  
 Moluscos | Mollusc | Molluske

 Soja | Soy | Soja  
 Pescado | Fish | Fisch  
 Gluten  Curry

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# STEAK MENU



- Dinner only -

## NEW ZEALAND "SILVER FARMS" BEEF -

Excellent **New Zealand Premium beef**.  
Experience the tenderness and rich flavours  
from our grain fed Beef.

**RIB EYE STEAK** \_\_\_\_\_ **145 € / Kg**

**CHATEAUBRIAND** \_\_\_\_\_ **190 € / Kg**

## HOFGUT SCHWAIGE GERMAN DRY AGED BEEF - 🍷🍷

**21 DAYS OF MATURATION**

We proudly present **Dry Aged Beef From Germany**.  
Over several weeks, this meat is slowly Maturated  
on the bone developing an exceptional tenderness  
and deep, nutty flavour. Perfect for sharing.

**TOMAHAWK STEAK** \_\_\_\_\_ **98 € / Kg**

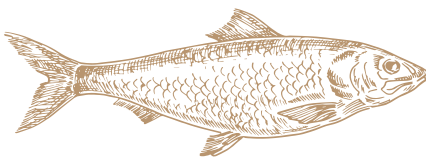
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### ALL CUTS ARE SERVED WITH:

Roasted Baby Potatoes • Sauce Bearnaise • Chimichurri • Green Salad

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## CATCH OF THE DAY

- fresh from the market -

Our service staff will inform you about today's selection of fresh fish.

- Min. 2 persons -

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### THE CATCH OF THE DAY IS SERVED WITH:

Roasted Baby Potatoes • Green Salad • Teriyaki Sauce

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# Life's a beach