RESTAURANT MENU

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

*

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

WHITE MISO & COCONUT SOUP 8.50€
Wakame / Tofu / Spring Onion / Togarashi / Coconut Milk

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

GRILLED BLACK TIGER PRAWNS 21.50€
Chickpeas / Peas / Wasabi / Pea Cress / Beurre Blanc

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

IBERIAN BELLOTA HAM 26.00€
Bread / Tomato / Olive Oil

TEMPURA´S

PRAWNS IN TEMPURA 18.50€
Wasabi Tobikko Cream / Mentsuyu Sauce

VEGETABLES IN TEMPURA 15.50€
Teriyaki Sauce / Asian Mayonnaise

CRUNCHY DUCK CROQUETTES (3U) 10.50€
Plum Crème / Pistachio

CRUNCHY PARMESAN CROQUETTES (3U) 10.50€
Truffle Crème Fraîche / Parmesan

Extra Croquette: +3.50€

NIGIRI´S

SALMON NIGIRI (2U) 7.50€

YELLOWFIN TUNA NIGIRI (2U) 8.00€

FLAMED SALMON NIGIRI (2U) 8.50€
Creamy Tobikko Sauce / Chive

TUNA TERIYAKI NIGIRI (2U) 9.50€
Tuna / Spicy Crème Fraîche / Teriyaki Sauce

BLACK PEARL NIGIRI (2U) 16.50€
Flamed Tuna / Perlita Caviar / Truffle Ponzu / Kizami Wasabi

SPECIAL SASHIMI'S

AVOCADO SASHIMI 16.00€
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 19.50€
Wakame Seaweed / Ponzu Sauce / Red Tobikko / Chive

CRUNCHY SALMON SASHIMI 22.50€
Nori / Ginger / Tempura / Cucumber Crème Fraîche / Unagi Sauce

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) 17.50€
Marinated Chicken / Cucumber / Avocado / Black Sesame / Teriyaki Sauce

ORANGE PRAWN ROLL (6U) 18.50€
Tempura Prawn / Cucumber / Avocado / Salmon Sashimi / Teriyaki Sauce

SURF & TURF ROLL (8U) 24.50€
Flamed Beef Sashimi / Crispy Prawn / Red Peppers Tempura / Spicy Teriyaki / Crème Fraîche / Potato Togarashi Crunch

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

GREEN WHEELS ROLL (8U) 23.50€
Tuna / Salmon / Sea Bass / Asian Sauce / Green Asparagus Tempura / Avocado Topping

HOLY VEGGIE ROLL (8U) 22.50€
Tempura Green Asparagus / Avocado / Tempura Carrot / Pickled Red Onions / Butter Panko

LOADED AVOCADO MAKI & CRISPY PRAWN (8U) 21.50€
Avocado Maki / Glazed Tempura Prawn / Mentsuyu Butter / Shiso Leave

CRUNCHY MATTERS ROLL (6U) 18.50€
Tempura Prawn / Cucumber / Coriander / Avocado / Tempura Crunch / Spicy Mayo

MAIN COURSES

US SIRLOIN STEAK 28.50€
Potato Saltimbocca Puree / Teriyaki Sauce / Sugar Snap Peas

GLAZED BEEF FILET (NEW ZEALAND) 32.00€
Truffle Sauce Hollandaise / Red Cabbage / Crispy Potato / Chive

GRILLED BLACK TIGER PRAWNS 29.00€
Gochujang Chili Garlic Sauce / Green Mixed Salad

COD FILET & HAZELNUT CRUST 26.50€
Butter Potatoes / Lemon Crème Fraîche / Kimchi Spinach

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

AMERICAN CHEESEBURGER 21.50€
Angus Beef / Edam & Cheddar Cheese / Sweet Onions / Homemade Sauce / Pickled Cucumber / French Fries

"MARIA 5" VEGGIE BURGER 19.50€
Lentil & Carrot Patty / Vegan Cheese / Red Onions / Pickled Cucumber / Homemade Sauce / French Fries

Side Dishes: +5.50€
Roasted Cabbage & XO Sauce / Steamed Spicy Broccoli / French Fries / Sweet Potato / Mixed Salad / Potato Purée

DESSERTS

PUMPKIN ESPRESSO BUTTER CAKE 9.50€
Vanilla Ice Cream / Salted Caramel

CINNAMON ROLL & BRAISED APPLE 9.50€
Cream Cheese Frosting / Macadamia Dust

SORBET VARIATION 9.50€

Huevo | Egg | Ei
Mostaza | Mustard | Senf
Sulfitos
Crustáceos | Crustacean
Frutos secos | Nuts | Nüse
Apio | Celery | Sellerie
Lácteo | Dairy | Milch
Semillas | Seeds | Samen
Moluscos | Mollusc | Molluske
Soja | Soy | Soja
Pescado | Fish | Fisch
Gluten
Curry