



# CATCH OF THE DAY

IBERIAN CUTLET |  
HERBBUTTER | MUSHROOMS |  
ROAST POTATOES

€ 23,00

## *Vino de la semana*

BLANCA TERRA  
SON ROCA  
100% SYRAH  
MALLORCA

€ 36,00

## *Cocktail de la semana*

„COCO TREE“

RON BLANCO | MALIBU |  
ZUMO DE LIMON |  
PURÉ DE BANANA |  
SIROPE DE COCO |  
ZUMO DE NARANJA

€ 9,50



**MARY MAR**  
Restaurant & Beach Bar

## DIP IN

**BREAD, ALIOLI & OLIVES** 6,00  
AG

**HUMMUS** 6,00  
N  

**NACHO CHIPS with DIPS** 7,40  
SALSA WASACA | CREME FRAICHE  
AEHC

**GLUTEN FREE BREAD ROLL**  
PER PIECE NH 3,50

**PIMIENTOS DE PADRON** 7,90  
SALT | GARLIC 

**EDAMAME**  
CHILI | GARLIC | ASIASAUCE 7,80

## - STARTERS -

**SIDE SALAD** 3,40   
CROUTONS | TOMATO |  
PEPPERS | BALSAMICO DRESSING  
MAN

**BURRATA** 15,90   
3 TYPES OF TOMATO | KALAMATA OLIVE  
CRUMBLE  
ACGHM

**FISH TACO** PER PIECE 7,40  
PRAWNS | SEABASS | AVOCADO | RED  
CABBAGE | CARROTS | CORIANDER |  
CHIPOTLE MAYONNAISE  
ABCFHN

**BOQUERONES** 8,70  
FRIED SARDINES | SEA SALT | GARLIC  
AD

**CRISPY PRAWNS** 14,90  
PRAWNS IN TEMPURA BATTER |  
CHIPOTLE MAYONNAISE | LEMON  
MAYONNAISE  
ABCG

**CHERRY GAZPACHO** 5,30   
ON ICE | GOAT CHEESE  
AG

**CAUSA DE PULPO** 15,70  
OKTOPUS SLICES | COLD POTATO  
MASH | KALAMATA OLIVE CREME   
CGMR

**PULLED  
PORK TACO** PER PIECE 6,80  
BBQ SAUCE | AVOCADO |  
RED CABBAGE | CARROTS | CORIANDER  
| CREME FRAICHE  
ACFGHMN


**FRIED CHIPIRONES** 9,00   
CRUNCHY BABY SQUIDS | SEASALT |  
CHIPOTLE MAYONNAISE | LEMON  
AGRC

**FRIED FISH MIX** 16,30  
BABY CALAMARI | BOQUERONES |  
PIMIENTOS DE PADRÓN | PRAWNS IN  
TEMPURA BATTER | CHIPOTLE  
MAYONNAISE | LEMON  
ACRBDG 

## SUMMER VITAL SALAD

MANGO | CARROTS | SESAM | SOYBEANS |  
PEKANNUTS | MARACUYA DRESSING  
WITH AVOCADO + 3,50 EURO

SERVED WITH:

CHICKEN		16,90
GOATCHEESE		16,70
PRAWNS		18,60
TOFU		16,90

ABFGHMN

## RAW BAR

### FIN DE CLAIRE OYSTERS

SERVED WITH AN APPLE —  
RED ONION VINAIGRETTE P.P. 4.50  
R


### RED SNAPPER CEVICHE

„FILIPINO STYLE“ 16,30  
RAW MARINATED | AVOCADO |  
BANANA CHIPS ADEFHN

### TUNA TATAKI

BAJA CALIFORNIA STYLE | LIME |  
CHILI | SESAM | RED ONIONS  
AVOCADO | NACHOS 17,70  
ACDFGHMN

### TIRADITO OF SALMON 16,30

MARINATED | MARACUYA |  
LECHE DE TIGRE | VIOLETE   
POTATO CHIPS ADEFHN

### SALMON TARTAR 16,40

ASIAN STYLE MARINATED | MANGO |  
AVOCADO | CROSTINI  
ADFMN

### DUETTO SASHIMI 18,50

TUNA | SALMON |  
WAKAME SALAD | GINGER |  
SOYSAUCE | WASABI  
ADNF

### SALMON SASHIMI 16,10

WAKAME SALAD | GINGER |  
SOYSAUCE | WASABI  
ADNF

### TUNA SASHIMI 17,60

WAKAME SALAD | GINGER |  
SOYSAUCE | WASABI  
ADNF

aloha 

## HAWAIIAN POKE BOWL

SUSHI RICE | PINEAPPLE | AVOCADO | RED CABBAGE |  
WAKAME | EDAMAME | SESAM SEEDS | HOT — PURPLE — MAYO



SERVED WITH:

SALMON RAW MARINATED

18,40

TUNA RAW MARINATED

19,80

TOFU



17,40



## - PASTA -

SPAGHETTI WITH 1/2 LOBSTER  
CHERRY TOMATOES | GARLIC | BASIL  
ABGL

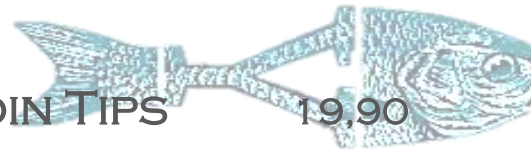
MARKET  
PRICE

VEGETABLE RAVIOLI  
SAGE BUTTER | SMOKED RICOTTA  
ACGL



17,70

PENNE ARRABBIATA WITH SIRLOIN TIPS  
PECORINO CHEESE  
AGO



19,90

SPAGHETTI WITH PRAWNS  
CHERRY TOMATOES | GARLIC | BASIL  
ABCG

19,90



PESTO FUSILLI PASTA  
GLUTEN FREE | BURRATA  
GH



16,40



## - FISH CLASSICS MARY MAR -

**FILET OF SWORDFISH FROM THE GRILL** 23,60  
AVOCADO SALAD | BAKED BANANAS  
A

**BLACK TIGER GAMBAS ASIA STYLE** 31,20  
ASIAN STYLE VEGETABLES | CORIANDER  
ABEFGLN

**CRUNCHY RED SNAPPER „PHILIPINO STYLE“** 19,90  
RICE SALAD | EDAMAME | PEPPERS | CAROTTS |  
SOY BEANS | KIMCHE MAYONNAISE  
ACDEFHN



**TUNA STEAK FROM THE GRILL** 28,90  
ASIAN VEGETABLES | VENERE RICE  
ADEF LN

**OKTOPUS FROM THE GRILL** 24,20  
SWEETPOTATO MASH | TONKA BEAN AROMATICS | PAK CHOI | POMEGRANATE  
ADEF LN

**FILET OF SALMON FROM THE GRILL** 22,60  
LEMON RISOTTO | FENNEL  
DG

**FISH & CHIPS** 18,60  
BEER BATTERED COD | FRENCH FRIES | REMOULADE SAUCE  
DACGM



**MUSSELS A LA MARINERA** 18,40  
TOMATO SAUCE | GARLIC | ROASTED BREAD  
ARLN



**FRENCH STYLE** 18,60  
SPRING ONIONS | CREAM | ROASTED BREAD  
ACGLRN

**THE FISH WILL BE SERVED ON THE BONE,  
IF YOU PREFER A FILET, PLEASE LET US KNOW !**

**SOLE „MEUNIERE STYLE“** 33,80  
SAUTEED IN BUTTER | BOILED POTATOES | HOMEMADE DILL – CUCUMBER SALAD  
DGAM

**SEABASS FROM THR GRILL AS A WHOLE** 22,80  
ROSEMARY POTATOES | MIXED SALAD  
ADM

**SOLE FROM THE GRILL** 32,80  
ROSEMARY POTATOES | MIXED SALAD  
ADM

**GUILT HEAD FROM THE GRILL** 21,60  
ROSEMARY POTATOES | MIXED SALAD  
ADM

**MAR Y MAR FISH PLATE FROM 2 PERSONS,**

34,50 PER PERSON

MUSSELS A LA MARINERA, BLACK TIGER PRAWNS, FILET OF SALMON,  
FILET OF SEABASS , FILET OF SWORDFISH,  
MIXED VEGETABLES AND ROSEMARY POTATO

ABCDEGHLNR

**- MYM BURGER CORNER -**

**SALMON – STEAK BURGER ASIAN STYLE** 16,60  
ASIAN VEGETABLES | HOT - PURPLE – MAYO | SWEET POTATO FRIES  
ACDEFGN

**CRISPY CHICKEN BURGER** 15,80  
PINEAPPLE - CURRY - MAYONNAISE | SALAD | TOMATO | POTATO FRIES  
ACEFGHN

**US BEEF 200GR. BURGER** 17,00  
HOMEMADE CUCUMBER – ONION - TOMATO RELISH |  
PROVOLONE CHEESE | POTATO FRIES  
ADLG

- MEAT DISHES -

<b>SATAY CHICKEN SKEWER</b>	19,90
COUSCOUS SALAD   PEANUT SAUCE   YOGURT   LEMONGRASS AEFGHLN	
<b>LAMB RACK</b>	27,90
OLIVE – CRUST   POTATO – GARLIC MASH   OVEN TOMATO   RED WINE JUS ACGLP	
<b>CLASSIC COLD ROASTBEEF</b>	21,00
HOMEMADE REMOULADE SAUCE   SAUTEED POTATOES CGM	
<b>FILLET OF ROSÉ VEAL</b>	27,90
GRILLED MUSHROOM - BACON RAVIOLI   RICOTTA   RED WINE – THYME JUS ACGLP	

— FOR THE SMALL ONES —

PENNE WITH TOMATO SAUCE	7,50
<small>G A</small>	
PENNE WITH BUTTER	7,30
<small>G A</small>	
CHICKEN NUGGETS WITH POTATO FRIES	8,20
<small>G CA</small>	
CHICKENBREAST WITH POTATO FRIES	8,90
<small>A</small>	
FILET OF SALMON WITH POTATO MASH	13,50
<small>DG</small>	
FILET OF SEABASS WITH POTATO MASH	13,50
<small>DG</small>	







# Sweet Moments

*room for dessert*

**CITRIC TIRAMISU ALMALFI** 9,60  
MARTINI BIANCO | LEMON | ORANGE  
ACHG

**M Y M SUMMER ICE CUP** 9,10  
RASPBERRY SORBET | MANGO SORBET | VANILLA ICE CREAM |  
FRUITS | WHIPPED CREAM | MINT  
ACHG

**PANNACOTTA COLADA** 8,20  
COCONUT | PINEAPPLE RAGOUT



**ROCKSLIDE CHOCOLATE BROWNIE** 9,70  
CHOCOLATE ICE CREAM  
ACEGHF

## ICE CREAM & SORBET'S

MANGO SORBET<sup>A</sup> 2,40  
RASPBERRY SORBET<sup>A</sup> 2,40  
BLOOD ORANGE SORBET<sup>A</sup> 3,10  
LEMON SORBET<sup>A</sup> 2,10  
VANILLA<sup>AEGH</sup> 2,10  
CHOCOLATE<sup>AEGH</sup> 2,10  
STRAWBERRY<sup>AEGH</sup> 2,10  
PISTACCHIO<sup>AEGH</sup> 2,10

ALLERGEN LISTE - LISTA DE ALÉRGENOS - ALLERGEN LIST

- A GLUTENHALTIGE GETREIDE - GLUTEN - GLUTEN
- B KREBSTIERE - CRUSTÁCEOS - CRUSTACEANS
- C EIER - HUEVOS - EGGS
- D FISCH - PESCADO - FISH
- E ERDNÜSSE - CACAHUETES - PEANUTS
- F SOJABOHNEN - SOJA - SOYBEANS
- G MILCH - LECHE - MILK
- H SCHALENFRÜCHTE - FRUTOS DE CASCARA - NUTS
- L SELLERIE - APIO - CELERY
- M SENF - MOSTAZA - MUSTARD
- N SESAMSAMEN - GRANOS DE SESAME - SESAME SEEDS
- P LUPINEN - ALTRAMUCES - LUPIN
- R WEICHTIERE - MOLUSCOS - MOLLUSCS

POR FAVOR, INFÓRMENOS SOBRE SUS  
ALERGIAS O INTOLERANCIAS

PLEASE, INFORM US ABOUT YOUR  
ALLERGIES OR INTOLERANCES

BITTE INFORMIEREN SIE UNS ÜBER IHRE  
ALLERGIEN ODER UNVERTRÄGLICHKEITEN