



Thalia

PALMA DE MALLORCA

Overture

STARTERS

BREAD SELECTION

Served with olive mayo and tomato.

4.50€

BEEF CARPACCIO BRUSCHETTA ★

Freshly sliced beef carpaccio with mozzarella, parmesan, marinated cherries with genovese pesto, rocket, and extra virgin olive oil.

15.50€

HUMMUS & TZATZIKI ★

Beetroot & rosemary hummus, handmade tzatziki, extra virgin olive oil, garlic and dill, served with coca dal cardinale.

9.50€

LOBSTER BRIOCHE

Served with coleslaw salad, mascarpone cheese and kimchi.

22.50€

PURA SHRIMP MINI-BRIOCHE ★

(2 units · Menu of the day 1 unit)

Japanese tempura shrimp with lime cream cheese, marinated cucumber, carrots and kimchi mayo, served on mini brioche bread.

12.95€

CHEESE & COLD CUTS

Mallorquin cheese, smoked cheese, gorgonzola, & iberian ham, served with grapes, bread sticks, & tomato cherry marmalade.

24.50€

CHEF'S SPECIAL

OCTOPUS TACOS ★

(2 units · Menu of the day 1 unit)

Octopus from the Jospier, lime, guacamole, pico de gallo, creme fresh, and canónigo served on crispy corn tortilla.

16.50€

Raw bar

NATURAL OYSTER ★

(1 unid)

Served with fresh lemon on crushed ice.

6.00€

CHILLI & MANGO OYSTER ★

(1 unid)

Served with mango, freshly cut chilli, coriander, and extra virgin olive oil.

6.50€

SEABASS CARPACCIO ★

Served with lime zest, basil, and extra virgin olive oil.

18.95€

STEAK TARTARE

Beef tartare with red onion, capers, pickles, and cured egg yolk, served with toast and our special dressing.

19.95€

CHEF'S SPECIAL

TUNA PIZZETTA

Marinated tuna in soya sauce, truffle mayo, freshly cut tomato and parmesan served on a crunchy base.

22.95€

The Good Guys

SALADS

BEETROOT SALAD (VEGAN) ★

Fresh beetroot, green apple, pomegranate, yogurt, and walnuts, dressed with olive oil and raspberry balsamic cream.

12.50€

GREENS & BERRIES ★

Mixed baby leaves, fresh berries, pistachio, parmesan flakes, lemon & honey dressing.

13.95€

CAESARS PALACE ★

Chicken ballotine and smoked pork loin from the Jospier with handmade croutons, parmesan flakes, original caesar dressing with anchovies, and fresh baby gem lettuce.

14.95€

CHERRIES GARDEN ★

Burrata and cherry trilogy with green leaves, genovese pesto, balsamic cream, handmade croutons, and soya cream.

16.50€

MENU OF THE DAY

MONDAY TO FRIDAY

2 COURSES

INCL. COFFEE

3 COURSES

18.50€ p.p.

★
AVAILABLE DISHES

23.50€ p.p.

ONE STARTER, ONE MAIN COURSE, AND ONE DESSERT
or TWO STARTERS AND ONE MAIN COURSE

PRIVATE DINING

Ask about dining for in our exclusive

THE GREEN ROOM

*Comedy is simply a
funny way of being serious.*

Thalia

MEDITERRANEAN CUISINE

The Main Characters

MAIN COURSE

CHICKEN BALLOTINE ★

Served with butter corn purée, crispy chicken skin, and roast gravy.

16.50€

THALIA HOUSE BURGER ★

Beef burger with smoked pancetta from the Jospier, melted cheese, fresh tomato, caramelised onions, valeriana and tartar sauce with mustard seeds, served with fries.

17.95€

CARAMELISED PANCETTA ★

Slow cooked sous vide pancetta in honey and soya sauce, served on lemon potato purée.

15.95€

Pasta & Risotto

ASPARAGUS & BOLETUS RISOTTO ★

Asparagus sauté, boletus cream, winter white truffle, olive oil, parmesan, and butter.

17.00€

TAGLIATELLE WITH MUSHROOMS & SMOKED BACON ★

Handmade tagliatelle with mushrooms, smoked bacon, sweet onion, parmesan cheese, and chives.

18.50€

BEEF RAGÚ PAPPARDELLE

Slow cooked beef Ragú, parmesan, butter, and chives, served with handmade pappardelle.

21.95€

SHRIMP RISOTTO ★

Bisque shrimps sauce with parmesan, fresh basil, chilli and chives.

24.95€

CHEF'S SPECIAL

LOBSTER LINGUINI (Min. 2 pax)

Bisque shrimp sauce, parmesan, fresh basil, chilli, and chives.

59.95€

RIGATONI WITH OCTOPUS & PRAWNS

With our homemade lobster bisque.

26.50€

Jospier

PRIME CUTS & FISH

FISH OF THE DAY ★

Served with roasted asparagus and potato salad with fresh green onions, capers, chives, mayo, lemon, and thyme gravy sauce.

M.P.

SOUR KIMCHI GRILLED OCTOPUS

Grilled octopus from the Jospier with lemon kimchi sauce, served with cauliflower cream.

25.50€

FILET MIGNON 250gr

Sweet and tender with a delicate flavour.

26.50€

LAMB CARRÉ 300gr

Served with a garlic and parsley bread crust.

29.50€

CHEF'S SPECIAL

VEAL ESCALOPE

Served with two slow-cooked eggs, truffle sauce, and chives, accompanied by French fries. (WITH TRUFFLE FRIES +€5)

39.95€

SURF & TURF

Juicy Filet Mignon and half a lobster in its shell, served with our exquisite truffle fries with parmesan cheese.

49.95€

BONE-IN PRIME RIB-EYE 1kg

Special for 2 pax
Truffle fries and peppercorn sauce.

59.95€

SIDES & SAUCES

POTATO FRIES	5.50€
TRUFFLE FRIES	8.50€
TRUFFLE FRIES & PARMESAN CHEESE	9.50€
GRILLED VEGETABLES	6.50€

HOUSE SALAD	5.50€
TRUFFLE POTATO PURÉE	8.50€
CLASSIC POTATO PURÉE	5.50€

RED WINE ROSEMARY BEEF SAUCE

PEPPERCORN BEEF SAUCE

2.50€

Thalia

Food allergies & intolerances:

If you have a food allergy or intolerance, please highlight this with us prior to placing your order so we can guide you through our menu. Some ingredients may not be listed on the menu and we cannot guarantee the total absence of allergens.

All prices are inclusive of VAT at 10%

The Bad Boys

DESSERTS

NEW YORK CHEESECAKE ★

Served with white chocolate sauce, red fruits, almond crumble, and red fruit ice cream.

7.95€

CHOCOLATE SOUFFLÉ ★

Served warm with raspberry sauce and homemade vanilla ice cream.

8.95€

THALIA CHEESECAKE

Lemon, White Chocolate, and Basil.

8.95€

COOKIE WITH ICE CREAM

Warm cookie with chocolate chips served with vanilla ice cream.

8.50€

APPLE TARTLET ★

With red apples, pastry cream, Italian meringue, and cinnamon, served with vanilla ice cream.

10.50€

NAMELAKA

Dark chocolate Namelaka, warm brownie, caramelize filo pastry, liquid caramel sauce, and almond crumble, served with vanilla ice cream.

11.50€

Oysters
&
Champagne

2 OYSTERS

&

1 GLASS OF VEUVE CLICQUOT

24.95€

.....

4 OYSTERS

&

2 GLASSES OF VEUVE CLICQUOT

49.95€

.....

10 OYSTERS

&

1 BOTTLE OF VEUVE CLICQUOT

124.95€

Tapas

JOSPER-SMOKED EGGPLANT ★

With Roman tomato sauce, feta cheese, and olive oil, served with crispy bread.

10.50€

SAUTÉED SCALLOPS ★

(2 Pieces)

With pea cream and basil oil.

13.50€

GRILLED AVOCADO ★

Served with homemade pico de gallo, onion, tomato, lime juice, coriander, and mascarpone.

11.95€

FRESH COD IN TEMPURA

Served with garlic mashed potatoes and kimchi mayonnaise.

16.95€

ARTICHOKE FLOWERS WITH IBERIAN HAM ★

Smoked artichokes with balsamic cream, garlic butter, pomegranate, and crispy Iberian ham.

12.50€

BOUCHOT MUSSELS IN WHITE WINE

With garlic butter, fresh tarragon, and basil oil, served with crispy bread.

19.50€

JOSPER-GRILLED MUSHROOM SELECTION ★

A selection of mushrooms grilled in the Josper, served with raspberry balsamic cream, honey sauce, and smoked salt.

12.95€

SAGANAKI PRAWNS

Josper-grilled prawns with tomato sauce, homemade shrimp bisque, feta cheese, and basil oil, served with coca dal cardinale.

19.95€