

An abstract geometric pattern consisting of a central light pink circle. From the edge of this circle, numerous thin white lines radiate outwards, creating a grid-like structure. The lines are spaced evenly and extend across the entire frame, creating a sense of depth and perspective. The background is a solid black color, which makes the white lines and the central circle stand out prominently. The overall effect is a complex, woven texture that resembles a fine mesh or a stylized sunburst.

JOIA

## APERITIF

QUINTA DES BAGEIRAS Brut Nature 2020, Bairrada	11.5	ADONIS Bodega Mastro Sierra sherry, sweet vermouth, orange bitters	13	WHITE PORT & TONIC Quinta do Infantado white port, Artisan tonic	12	PORT OLD FASHIONED Sandman Tawny port, sugar, bitters	15
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## SNACKS

SOURDOUGH BREAD (V) JOIA whipped smoked butter, extra virgin olive oil 843 KCAL	6.5
LA BOMBA DE LISBOA Beef, alheira sausages, potatoes 544 KCAL	7.5
LA BOMBA DE VERDURAS (VG) Roasted vegetables, potatoes 423 KCAL	7.5
IBERICO CROQUETAS Papada Iberica, Iberico ham 262 KCAL	7.5
PEIXINHOS DA HORTA Tempura green beans, pickle mayo 366 KCAL	7.5

## PETISCOS & TAPAS

IBERICO HAM 100% Bellota 424 KCAL	18
SALT COD ESQUEIXADA Tomato, pickled red onion, black olives 234 KCAL	16
OCTOPUS SALAD Red pepper, potato, smoked paprika 286 KCAL	18
CLASSIC SPANISH TORTILLA (V) Alioli 578 KCAL	14
SALT COD TORTILLA Piperrada 521 KCAL	18
BULHÃO PATO MUSSELS Garlic, coriander, chilli 631 KCAL	11
HAND DIVED SCALLOP Black alioli sabayon 374 KCAL	12 Each
WILD BRITISH MUSHROOMS ESCABECHE (V) Egg yolk, alioli 623 KCAL	15
BEEF PICA PAU Pickles, garlic 664 KCAL	19
GRILLED LEEKS (V) Almond romesco, rocket, hazelnut 681 KCAL	9

## JOSPER OVEN

CATCH OF THE DAY, BILBAINA Garlic, chilli, parsley, extra virgin olive oil	MP
TXULETON Salamanca Black Angus forerib, aged 30 days, 850g 1402 KCAL	95
CARABINEROS PRAWNS Orzo, bisque, coriander 898 KCAL	64
ROAST PIRI PIRI CABBAGE (VG) Pinenuts, garlic, chilli 347 KCAL	18

## LARGE PLATES

ARROZ DE COGUMELOS (V) Wild mushrooms, black truffle, Azores island cheese 542 KCAL	33
ARROZ DE PEIXE Mussels, tomato, herbs 692 KCAL	25
BRAISED IBERIAN PORK CHEEKS Madeira, apple puree, fig & plum chutney 657 KCAL	38
SUQUET Monkfish & red prawn stew, potatoes, almonds 499 KCAL	55
BACALHAU À BRÁS Salted cod, potatoes, parsley, egg, black olives 499 KCAL	24

## SIDES

GREEN SALAD (VG) Apple, moscatel dressing 220 KCAL	7
PATATAS BRAVAS (V) Alioli, salsa brava 375 KCAL	8
TENDER STEM BROCCOLI (VG) Almonds, romesco sauce 97 KCAL	7

## DESSERTS

PUDIM ABADE PRISCOS (V) Caramel, port, mandarin sorbet 524 KCAL	8.5
PÃO DE LO (V) Goat's cheese ice cream 376 KCAL	8.5
DARK CHOCOLATE MOUSSE Sherry caramel, chorizo ice cream 494 KCAL	9
ARROZ CON LECHE (V) Passion fruit cremeux 365 KCAL	8.5
BERRIES (VG) Raspberry ganache, red pepper, olive oil sorbet 331 KCAL	9
IBERIAN CHEESE SELECTION Red pepper jam 299 KCAL/598 KCAL	13/19

## JOIA BY HENRIQUE SÁ PESSOA

CONCEPTUALISED BY ACCLAIMED CHEF HENRIQUE SÁ PESSOA, JOIA MEANING 'JEWEL' IN PORTUGUESE CELEBRATES TRADITIONAL RECIPES WITH MODERN IBERIAN INFLUENCES CREATED & ENCOURAGED TO BE SHARED.

@JOIABATTERSEA

