

The image features a complex geometric pattern of thin, light pink lines on a white background. The pattern consists of a central circle from which numerous lines radiate outwards. These lines are arranged in a way that they intersect to form a series of concentric, slightly irregular circular shapes, creating a mesh-like or grid-like appearance. The lines are most densely packed near the center and become more widely spaced as they move towards the right side of the image, where they eventually transition into a series of parallel, slightly curved lines.

JOIA

APERITIF

QUINTA DAS BAGEIRAS Brut Rose 2020, Bairrada	11	ADONIS Bodega Maestro Sierra sherry, sweet vermouth, orange bitters	13	WHITE PORT & TONIC Quinta do Infantado white port, Artisan tonic	12	PORT OLD FASHIONED Sandeman Tawny port, sugar, bitters	15
---	----	---	----	---	----	---	----

SNACKS

MARINATED OLIVES (VG) 110 KCAL Lemon, coriander	5
SOURDOUGH BREAD (V) 843 KCAL Ampersand butter, extra virgin olive oil	8
PAN CON TOMATE & IBERICO HAM 509 KCAL Sourdough, 100% Bellota	15
IBERICO CROQUETAS 262 KCAL Papada Iberica, Iberico ham	9
PADRON PEPPERS (VG) 208 KCAL Sea salt	8

SPANISH TORTILLA

CLASSIC 220 KCAL	13
IBERICO HAM 375 KCAL	17
PADRON PEPPERS 326 KCAL	15

MAINS

BACALHAU À BRÁS 499 KCAL Salted cod, potatoes, parsley, egg, black olives	28
ARROZ DE MARISCO (FOR TWO) 824 KCAL Bomba rice, red prawns, mussels, Razor clams	64
SUCKLING PIG BELLY 599 KCAL Pickled onions, spinach, black pepper jus	38
FEIJOADA (VG) 287 KCAL White beans, wild mushrooms, coriander	28

JOSPER OVEN

CATCH OF THE DAY, BILBAINA Garlic, chilli, parsley, extra virgin olive oil	MP
TXULETON 1402 KCAL Salamanca Black Angus forerib, aged 30 days, 850g	105
CARABINEROS PRAWNS (FOR TWO) 898 KCAL Orzo, bisque, coriander	60
ROAST PIRI PIRI CABBAGE (VG) 347 KCAL Pinenuts, garlic, chilli	25

SIDES

GREEN SALAD (VG) 220 KCAL Apple, moscatel dressing	7
PATATAS BRAVAS (V) 375 KCAL Alioli, salsa brava	9
TENDERSTEM BROCCOLI (VG) 110 KCAL Piquillo peppers, almonds	8

DESSERTS

PUDIM ABADE PRISCOS (V) 524 KCAL Mandarin sorbet	10
CHOCOLATE ORANGE MOUSSE 389 KCAL Olive oil	10
BASQUE CHEESECAKE 461 KCAL Quince compote	9.5
PEAR & ALMOND TART 700 KCAL Salted caramel ice cream	9.5
POACHED RHUBARB 252 KCAL Red pepper, lime, white port sorbet	10
IBERIAN CHEESE SELECTION 598 KCAL Red pepper jam	13/19

JOIA BY HENRIQUE SÁ PESSOA

JOIA MEANS 'JEWEL' IN PORTUGUESE AND CELEBRATES TRADITIONAL RECIPES WITH MODERN IBERIAN INFLUENCES WITH DISHES THAT ARE ENCOURAGED TO BE SHARED.

ENJOY A CULINARY JOURNEY THROUGH JOIA IN THE FORM OF THE CHEF'S MENU AT £95P.P.

THE CHEF'S MENU INCLUDES THE FOLLOWING DISHES:

SOURDOUGH BREAD (V)
Ampersand butter, extra virgin olive oil

IBERICO HAM
100% Bellota

OCTOPUS SALAD
Red pepper, potato, smoked paprika

GRILLED LEEKS
Romesco, rocket, hazelnuts

ARROZ DE MARISCO
Bomba rice, red prawns, mussels, Razor clams

TXULETON
Salamanca Black Angus forerib, aged 30 days, 850g

PATATAS BRAVAS
Bravas sauce, alioli

TENDERSTEM BROCCOLI (VG)
Piquillo peppers, almonds

PUDIM ABADE PRISCOS (V)
Caramel, port, mandarin sorbet

The Tasting menu must be enjoyed by the whole table.

PETISCOS & TAPAS

IBERICO HAM 424 KCAL 100% Bellota	20
SEABASS CRUDO 207 KCAL Green olive vinaigrette, grapes, chervil	18
OCTOPUS SALAD 286 KCAL Red pepper, potato, smoked paprika	19
WILD MUSHROOM & ONION SOUP (VG) 263 KCAL Walnuts	14
HAND DIVED SCALLOP 170 KCAL Chorizo, celeriac puree, fennel	12 Each
BEEF PICA PAU 664 KCAL Pickles, garlic	20
GRILLED LEEKS (V) 681 KCAL Almond romesco, rocket, hazelnut	11

@JOIABATTERSEA

