



JOIA

CHEF'S MENU £95PP

(ADD WINE PAIRING £45PP)

PETISCOS & TAPAS

SOURDOUGH BREAD (V)

Ampersand butter, extra virgin olive oil

IBERICO HAM

100% Belotta

OCTOPUS SALAD

Red pepper, potato, smoked paprika

GLAZED AUBERGINE (VG)

Black olive tapenade, walnuts

Caves de Montanha Reserva Premium Espumante N/V Bairrada, Portugal

MAINS

ARROZ DE MARISCO

Bomba rice, red prawns, mussels, razor clams

Quinta do Azevedo, Vinho Verde 2022, Portugal

TXULETON

Salamancan Black Angus forerib, aged 30 days, 850g

Bodegas Lan, Crianza 2020, Rioja, Spain

FEIJOADA

White beans, wild mushrooms, coriander

*Quinta Das Marias, 2021 Encruzado, Dão
Churchill's, Grand Reserva, 2014, Douro*

SIDES

PATATAS BRAVAS

Brava sauce, alioli

ROASTED GREEN BEANS (VG)

Garlic, chilli, piquillo sauce

DESSERTS

TORRIJA (V)

Caramelised brioche, almonds, raspberries, Madeira ice cream

Horacio Simoes, Moscatel Roxo, 2014, Setubal, Portugal