

The background features a central light pink circle. From the edge of this circle, numerous thin, dark pink lines radiate outwards, creating a sunburst or ripple effect. These lines are spaced closely together and extend across the entire frame, creating a complex, textured pattern. The overall color palette is a range of pink tones, from light to dark.

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
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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	9
IBERICO CROQUETAS 262 KCAL Papada Iberica, Iberico ham	9
PADRON PEPPERS (VG) 208 KCAL Sea salt	8
PAYOYO OLOROSO CHEESE 335 KCAL Red pepper jam, crackers	11

PETISCOS & TAPAS

IBERICO HAM 424 KCAL 100% Bellota	22
TUNA TARTARE 344 KCAL Confit tomato dressing, ajo blanco	19
OCTOPUS SALAD 286 KCAL Red pepper, potato, smoked paprika	19
GLAZED AUBERGINE (VG) 221 KCAL Black olive tapenade, walnuts	12
HAND DIVED SCALLOP 170 KCAL Apple & turnip puree, fennel	12 Each
BEEF PICA PAU 664 KCAL Pickles, garlic, mushrooms	22
GAZPACHO (VG) 165 KCAL Heirloom tomato, pickled cucumber, cured watermelon	12

SPANISH TORTILLA

CLASSIC (V) 220 KCAL	13
IBERICO HAM 375 KCAL	17
PADRON PEPPERS (V) 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, clams	64
IBERICO PLUMA 443 KCAL Tomato & apple puree, pickled mushrooms, Madeira sauce	38
ORZO VERDE (VG) 1042 KCAL Asparagus, wild mushrooms	28

JOSPER OVEN

CATCH OF THE DAY, BILBAINA Garlic, chilli, parsley, extra virgin olive oil	MP
TXULETON 1109 KCAL Salamanca Black Angus sirloin, aged 30 days, 700g	105
RED MULLET FIDEUA 944 KCAL Mussels, cuttlefish, alioli	32
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
ROASTED GREEN BEANS (VG) 240 KCAL Garlic, chilli oil, piquillo sauce	8

DESSERTS

PUDIM ABADE PRISCOS (V) 524 KCAL Mandarin sorbet	10
CHOCOLATE ORANGE MOUSSE 389 KCAL Olive oil	10
BASQUE CHEESECAKE (V) 461 KCAL Quince compote	9.5
TORRIJA (V) 946 KCAL Caramelised brioche, almonds, raspberries Madeira ice cream	9.5
SPICED PINEAPPLE (VG) 320 KCAL Rum syrup, coconut ice cream	10

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. £95PP & £45PP FOR WINE PAIRINGS.

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

GLAZED AUBERGINE (VG)
Black olive tapenade, walnuts
Caves de Montanha Reserva Premium Espumante N/V
Bairrada, Portugal

ARROZ DE MARISCO
Bomba rice, red prawns, mussels, clams
Quinta do Azevedo, Vinho Verde 2022, Portugal

TXULETON
Salamanca Black Angus sirloin, aged 30 days, 700g
Bodegas Lan, Crianza 2020, Rioja, Spain

PATATAS BRAVAS (V)
Bravas sauce, alioli

ROASTED GREEN BEANS (VG)
Garlic, chilli oil, piquillo sauce

TORRIJA (V)
Caramelised brioche, almonds, raspberries
Madeira ice cream
Horacio Simoes, Moscatel Roxo, 2014, Setubal, Portugal
Min. 2 people & must be enjoyed by the whole table.

@JOIABATTERSEA



(V) = VEGETARIAN, (VG) = VEGAN

PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY ALLERGENS OR DIETARY REQUIREMENTS. MANY OF OUR VEGETARIAN DISHES CAN BE MADE VEGAN AT YOUR REQUEST. A DISCRETIONARY 15% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. VAT QUOTED AT THE CURRENT RATE.