
PETISCOS & TAPAS

VALENCIA ALMONDS (VG) 370 KCAL Fried in olive oil	5
MARINATED OLIVES (VG) 110 KCAL Lemon, coriander	5
GAZPACHO 165 KCAL Heirloom tomato, pickled cucumber, cured watermelon	12
IBERICO HAM 424 KCAL 100% Bellota	22
PAYOYO OLOROSO CHEESE 331 KCAL Red pepper jam, crackers	11
OCTOPUS SALAD 286 KCAL Red pepper, potato, smoked paprika	15
PAN CON TOMATE & IBERICO HAM 255 KCAL Sourdough, 100% Bellota	9
IBERICO CROQUETAS 428 KCAL Papada Iberica, Iberico ham	9
PATATAS BRAVAS (V) 375 KCAL Alioli, salsa brava	9
ESCALIVADA SANDWICH 376 Kcal Vegetables, Goat's cheese, crisps	14
CUTTLEFISH BUN 602 Kcal Coriander mayo	14
BIFANA SANDWICH 745 KCAL Marinated Iberico pluma, mustard, crisps	17
PREGO SANDWICH 686 KCAL Beef, mustard, garlic, crisps	17



JOIA

ROOFTOP

(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.

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SARDINE MINERVA FISH TIN 321 Kcal 12
Sourdough bread, pickles, crackers

MACKEREL MINERVA FISH TIN 297 Kcal 12
Sourdough bread, pickles, crackers

DESSERTS

BASQUE CHEESECAKE (VG) 461 KCAL 9.5
Quince compote

SMOKED PINEAPPLE 252 KCAL 8
Rum spiced syrup, coconut ice cream

ICE CREAM 125 KCAL 7
Selection



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BUBBLES	GLASS	BOTTLE
PERE VENTURA Classic Cuveé N/V, Cava, Spain	10	54
QUINTA DAS BÁGEIRAS Brut Rose 2020, Bairrada, Portugal	12	68
HATTINGLEY Classic Reserve N/V, England	18	109
TELMONT Brut Reserve N/V, Champagne, France	21	123
TELMONT DE LA TERRE ORGANIC Extra Brut, 2024, Champagne, France		156
BILLECART SALMON Rose' Brut N/V, Champagne, France		185
RUINART Blanc de Blanc N/V, Champagne, France		215
DOM PERIGNON 2013, Champagne, France		435



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WHITE WINE	GLASS	BOTTLE
AZEVEDO 2023, Vinhos Verdes, Portugal	13	49
DUQUESA DE VALLADOLID Verdejo 2023, Rueda, Spain	14	51
ÁLVARO CASTRO 2022, Dão, Portugal	16	64
GAVI DI GAVI 'ROVERETO' Rovereto 2023, Piemonte, Italy		65
PINOT GRIGIO Colterenzio 2023, Alto Adige, Italy		72
ASSYRTIKO Kir-Yianni, Macedonia 2022, Greece		75
QUINTA DAS MARIAS Encruzado 2022, Dão, Portugal		76
ZÁRATE Albariño 2023, Rías Baixas, Spain		86
SANCERRE Pruniers 2023, France		96
CASAL DAS AIRES Chardonnay 2021, Tejo, Portugal		98
CHABLIS 1ER CRU Laroche 2021, Burgundy, France		135



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RED WINE	GLASS	BOTTLE
VINHA DO MONTE 2022, Alentejo, Portugal	12	47
LAN CRIANZA Bodegas Lan 2020, Rioja, Spain	14	56
CHIANTI 'PODERE DEL FILANDRA' Buccinera 2022, Toscana, Italy	61	
HUGO MENDES Castelão 2022, Lisboa, Portugal	19	76
CÉSAR MÁRQUEZ Parajes de Bierzo 2021, Bierzo, Spain		78
CAHORS MALBEC 'EN PENTE' Causse du Théron 2021, Cahors, France		82
CASAL DAS AIRES Pinot Noir 2021, Tejo, Portugal		119

ROSÉ	GLASS	BOTTLE
CONVES Herdade de Lisboa, Alentejo 2022, Portugal	13	52
LOVE BY LEOUBE ORGANIC 2022, Domaine Leoubé, Provence, France	18	70
LOVE BY LEOUBE ORGANIC MAGNUM 2022, Domaine Leoubé, Provence, France		131



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COCKTAILS

RUBI 17
Absolut Elyx, hibiscus Verdejo, strawberry,
peach & jasmine soda

MORGANITE 17
Lost Explorer Espadin Mezcal, agave, lime, tajin,
grapefruit soda

HELIDOR 17
Axia dry masthia, basil, cider reduction,
mandarin & ginger

MOONSTONE 17
Havana 7 rum, clarified butter, tentura, puff pastry,
vanilla custard

JASPER 17
Woodford Reserve Rye, fig leaf honey, ginger,
smokey mandarine leaves

ADESINA 17
Monkey 47 sloe gin, raspberry, grapefruit
& pink peppercorn, meringue, Cava

TURQUESA 17
Monkey 47 gin, lychee, elderflower,
orange blossom honey, citrus



MONKEY 47
SCHWARZWALD DRY GIN

SLUSHY

ZIRCAO MARGARITA 17
Ojo de Dios Espadin mezcal, Altos tequila, mango,
Cointreau, smoked paprika

AMETISTA CAIPIRINHA 17
Yaguara cachaca, forest summer berries, demerara, lime



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