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## NIBBLES

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PICOS 370 KCAL	4
CRISPY BROAD BEANS 122 KCAL	4
VALENCIA ALMONDS (VG, GF) 424 KCAL Fried in olive oil	5
MARINATED OLIVES (VG, GF) 331 KCAL Red pepper jam, crackers	5

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## SMALL PLATES

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GAZPACHO (VG, GF) 165 KCAL Heritage tomato, pickled onion	12
IBERICO CROQUETAS 428 KCAL Papada Iberica, Iberico ham	9
PAN CON TOMATE (VG) 375 KCAL Crystal bread	7
PADRON PEPPERS (VG, GF) 376 Kcal	10
IBERICO CHEESE 602 Kcal Red pepper jam, crackers	11
MINERVA (SARDINES OR MACKEREL) 297/321 KCAL Sourdough, pickles	12
SEABASS CEVICHE (GF) 686 KCAL Green tomatillo sauce, mango gel	20
IBERICO HAM Bellota 100%	22



# JOIA

ROOFTOP

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## SALADS

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GREEN SALAD (VG, GF) 440 KCAL	15
Apple dressing, Sao Jorge cheese, capers, fennel, olives	
+ ADD TUNA 252 KCAL	5
+ PIRI-PIRI CHICKEN (GF) 252 KCAL	5
HERITAGE TOMATO SALAD (VG, GF) 330 KCAL	16
Green olive juice, pickled red onion, black olives	

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## SKEWERS

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CHICKEN PIRI PIRI (GF) 490 KCAL	16
Romesco sauce, Escalivada vegetables	
CHOURICO ASSADO SKEWER (GF) 520 KCAL	16
Romesco sauce, Escalivada vegetables	
TUNA 344 KCAL	16
Ponzu glaze, black sesame mayo, broccoli, kale	

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## BRIOCHE

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OCTOPUS 580 KCAL	18
Black aioli, brava sauce, yuzu mayo, crispy onion, chilli	
BASQUE CHISTORRA 659 KCAL	17
Mustard mayo, crispy onion, kimchi aioli	
"PULLED PORK" (VG) 377 KCAL	16
Jackfruit, pickled red onion, gherkins, vegan aioli	



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## SIDES

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PATATAS BRAVAS (GF) 125 KCAL Aioli, salsa brava	9
HERITAGE TOMATO SALAD (VG,GF) 125 KCAL Extra Virgin olive oil	8
GREEN SALAD 125 KCAL	7

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## DESSERTS

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SMOKED PINEAPPLE 252 KCAL Rum spiced syrup, coconut ice cream	10
ICE CREAM 125 KCAL Selection	8



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SPARKLING	GLASS	BOTTLE
PERE VENTURA Classic Cuveé N/V, Cava, Spain	10	54
CAVES DE MONTANHA Reserva Premium Espumante N/V, Bairrada, Portugal		64
QUINA DAS BÁGEIRAS Brut Rose 2020, Bairrada, Portugal	12	72
HATTINGLEY VALLEY Classic Reserve N/V, England		104
TELMONT Brut Reserve N/V, Champagne, France	21	123
TELMONT DE LA TERRE OGRANIC Extra Brut, 2024, Champagne, France		156
BILLECART SALMON Rose Brut N/V, Champagne, France		185
DOM PERIGNON Vintage 2013, Champagne, France		435



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WHITE WINE	GLASS	BOTTLE
MEIO QUEIJO Churchill's 2021, Douro, Portugal	12	48
AZEVEDO Quinta do Azevedo 2023, Vinhos Verdes, Portugal	13	49
LAN Verdejo 2023, Rueda, Spain	14	52
VIÑA ZORZAL Chardonnay 2022, Navarra, Spain	15	57
GAVI DI GAVI Rovereto 2023, Piemonte, Italy		65
RHEINHESSEN RIESLING TROCKEN ORGANIC 2022, Dreissigacker, Germany		70
TERRENUS BRANCO Rui Reguinga 2019, Alentejo, Portugal		76
GREYWACKE SAUVIGNON BLANC 2023, Marlborough, New Zealand		83
ZÁRATE Albariño 2023, Rías Baixas, Spain		86
SANCERRE Pruniers 2023, France		96
CHABLIS 1ER CRU Laroche 2021, Burgundy, France		132



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RED WINE	GLASS	BOTTLE
AL - MUVEDRE Telmo Rodriguez 2023, Alicante, Spain	12	48
MEIO QUEIJO 2021, Alentejo, Portugal	13	50
LAN CRIANZA Bodegas Lan 2021, Rioja, Spain	15	58
M. O. B. Lote 3 2021, Dao Potugal		69
CÉSAR MÁRQUEZ Parajes de Bierzo 2021, Bierzo, Spain		78
HUGO MENDES Castelão 2022, Portugal		79
JUCA TINTO Constantino Ramos 2023, Vinho Verde, Portugal		88
TINTA NEGRA DOS VILLOES Antonia Macanita 2022, Madeira, Portugal		91
CASAL DAS AIRES Pinot Noir 2021, Tejo, Portugal		127



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**ROSÉ & SKIN CONTACT**

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GLASS

BOTTLE

CONVES Herdade de Lisboa, Alentejo 2022, Portugal	13	52
LOVE BY LEOUBE ORGANIC 2022, Domaine Leoube, Provence, France	18	70
MONTE DE CASTELEJA ORANGE Branco Curtimenta 2021, Algarve, Portugal		84

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**NON-ALCOHOLIC**

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BOTTLE

DARJEELING SPARKLING TEA Saicho - 200ml		14
JASMINE SPARKLING TEA Saicho - 200ml		14
SPARKLING WHITE Wild Idol 2023, Germany - 375ml		43

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## COCKTAILS

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<b>RUBI</b> (AVAILABLE ALCOHOL FREE)	17
Absolut Elyx, hibiscus Verdejo, strawberry, peach & jasmín soda	
<b>MORGANITE</b> (AVAILABLE ALCOHOL FREE)	17
Lost Explorer Espadin Mezcal, agave, lime, tajín, grapefruit soda	
<b>HELIDOR</b>	17
Axia dry masthia, basil, cider reduction, mandarin & ginger	
<b>MOONSTONE</b>	17
Havana 7 rum, clarified butter, tentura, puff pastry, vanilla	
<b>JASPER</b>	17
Woodford Reserve Rye, fig leaf honey, ginger, smokey mandarine leaves	

**ANDESINA** 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

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## SLUSHY

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<b>ZIRCAO MARGARITA</b>	17
Ojo de Dios Espadin mezcal, Altos tequila, mango, Cointreau, smoked paprika	
<b>AMETISTA CAIPIRINHA</b>	16
Yaguara cachaca, forest summer berries, demerara, lime	



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