

The image features a complex geometric pattern of concentric circles and radial lines. The pattern is composed of thin, light pink lines that form a grid of small squares. The lines are arranged in a way that creates a sense of depth and perspective, with the lines appearing to recede into the distance. The overall color palette is a range of pinks and reds, from very light to a deep, vibrant red. The pattern is centered around a large, solid light pink circle on the left side of the image. The text 'JOIA' is positioned within this circle.

JOIA

## APERITIF

QUINTA DAS BAGEIRAS  
Brut Rose 2020, Bairrada

12

ADONIS  
Bodega Maestro Sierra sherry, sweet vermouth,  
orange bitters

17

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  
Crystal bread, 100% Bellota

10

CROQUETAS 262 KCAL  
Papada Iberica, Iberico ham

9

PADRON PEPPERS (VG) 208 KCAL  
Sea salt

9

IBERICO CHEESE 335 KCAL  
Red pepper jam, crackers

11

## PETISCOS & TAPAS

IBERICO HAM 424 KCAL  
100% Bellota

22

SEABASS CEVICHE 254 KCAL  
Green chilli, tomatillo sauce

20

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  
Black alioli, olive oil caviar

12 Each

BEEF PICA PAU 664 KCAL  
Pickles, garlic, mushrooms

22

GRILLED LEEKS (V) 681 KCAL  
Romesco sauce, rocket, almonds

12

CRAB SALAD 489 KCAL  
Gazpacho, avocado, squid ink rice cracker

20

## SPANISH TORTILLA

CLASSIC (V) 220 KCAL

13

IBERICO HAM 375 KCAL

17

PADRON PEPPERS (V) 326 KCAL

15

## MAINS

MONKFISH 944 kcal  
Spiced aubergine, pica pau fish veloute

32

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

ORZO VERDE (VG) 1042 KCAL  
Asparagus, green vegetables

28

## JOSPER OVEN

CATCH OF THE DAY, BILBAINA MP  
Garlic, chilli, parsley, extra virgin olive oil

TXULETON 1109 KCAL  
Salamanca Black Angus sirloin, aged 30 days, 700g

105

LAMB LOIN 608 KCAL  
Broad bean puree, green vegetables, mint, tomato jus

35

PRESA IBERICA 810 KCAL  
Coriander sauce, fermented pepper puree, potato gratin

38

ROASTED CAULIFLOWER (V) 351 KCAL  
Chickpeas, roasted garlic hummus, vinaigrette

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

GRILLED ASPARAGUS (V) 340 KCAL  
Mojo roxo, Sao Jorge cheese

9

## DESSERTS

CREMA CATALANA 727 KCAL  
Saffron, burnt orange ice cream

10

CHOCOLATE MOUSSE 389 KCAL  
Orange ice cream, olive oil caviar

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 sorbet

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.  
& £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

GRILLED LEEKS (V)  
Romesco sauce, rocket, almonds  
Caves de Montanha Reserva Premium Espumante N/V  
Bairrada, Portugal

ARROZ DE MARISCO  
Bomba rice, red prawns, mussels, clams  
Quinta do Azevedo, Vinho Verde 2023, Portugal

TXULETON  
Salamanca Black Angus sirloin, aged 30 days, 700g  
Bodegas Lan, Crianza 2021, Rioja, Spain

PATATAS BRAVAS (V)  
Bravas sauce, alioli

GRILLED ASPARAGUS (V)  
Mojo roxo, Sao Jorge cheese

TORRIJA (V)  
Caramelised brioche, almonds, raspberries  
Madera ice cream  
Horacio Simoes, Moscatel 2020, 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.