

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 curve and converge towards the center. The overall color palette is a range of pinks and reds, from very light to a deep, vibrant red. The pattern is centered on a white background, and the text 'JOIA' is positioned in the middle of the design.

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
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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 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 CERVICHE 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 (VG) 681 KCAL Romesco sauce, rocket, almonds	12
CRAB SALAD (VG) 489 KCAL Gazpacho, avocado, squid ink rice cracker	19

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 Garlic, chilli, parsley, extra virgin olive oil	MP
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 (VG) 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 340 KCAL Mojo roxo, Sao Jorge cheese	9

DESSERTS

CREMA CATALANA 727 KCAL Saffron, burnt orange ice cream	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

GRILLED LEEKS (VG)
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 2022, Portugal

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

PATATAS BRAVAS (V)
Bravas sauce, alioli

GRILLED ASPARAGUS (VG)
Mojo roxo, Sao Jorge cheese

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