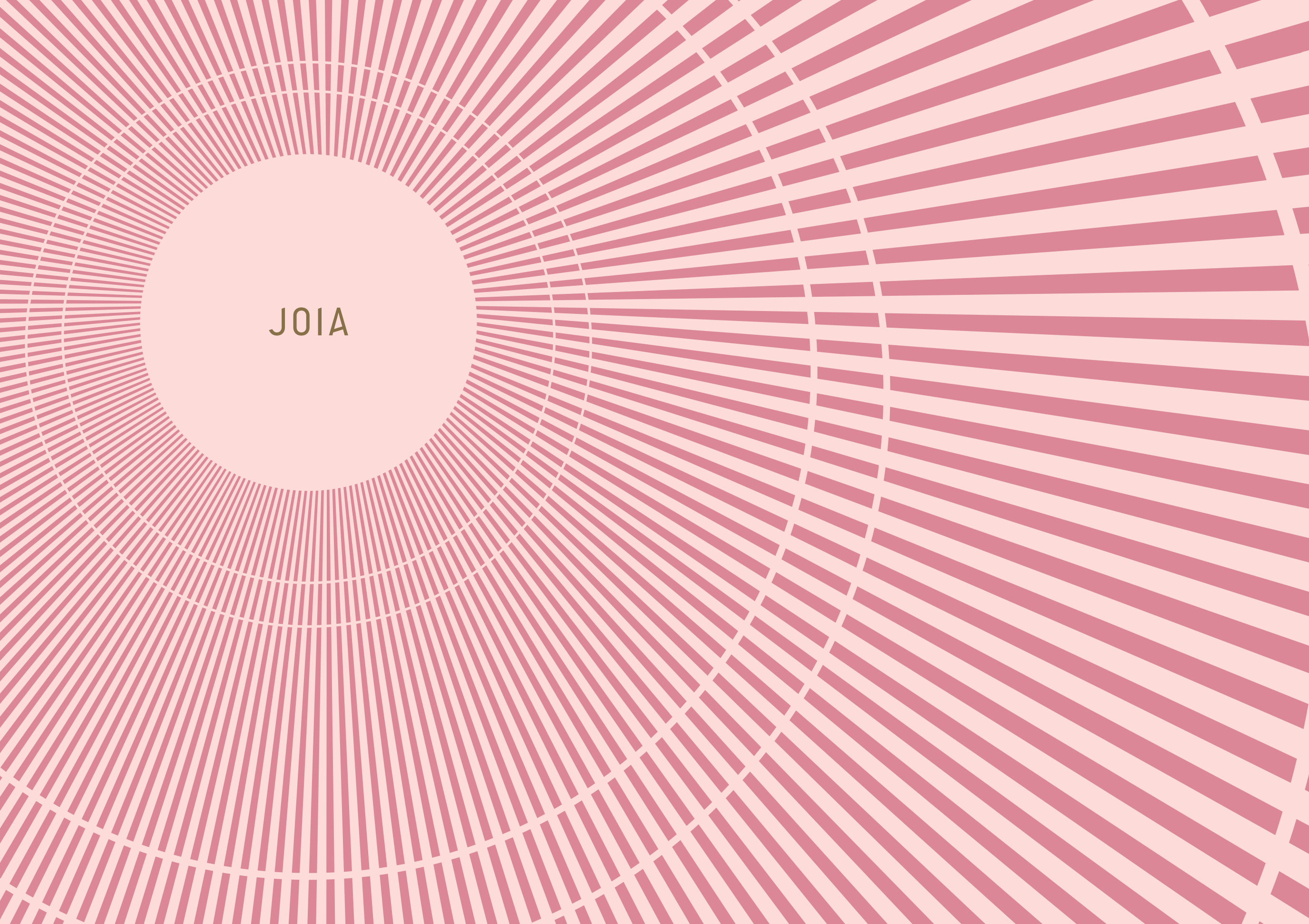


The background features a large, light pink circle on the left side. From the right edge of this circle, a series of thin, dark pink lines radiate outwards across the entire frame. These lines are closely spaced and create a sense of depth and movement, resembling a stylized sunburst or a fan of light. The lines are slightly curved, giving the overall composition a dynamic, organic feel.

JOIA

APERITIF

QUINTA DAS BAGEIRAS Brut Rose 2020, Bairrada	12	GARNETTA Monkey 47 sloe gin, Lillet rose', Manzanilla sherry, peppercorn & cardamon tincture, Cava	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
PADRON PEPPERS (VG) ^{208 KCAL} Sea salt	9

PETISCOS & TAPAS

CROQUETAS ^{262 KCAL} Papada Iberica, Iberico ham	9
CROQUETAS FLIGHT ^{382 KCAL} Jamon Papada, squid ink, special of the day	12
IBERICO CHEESE ^{335 KCAL} Red pepper jam, crackers	11
IBERICO HAM ^{424 KCAL} 100% Bellota	22
SEABASS CEVICHE ^{254 KCAL} Green gazpacho, citrus mango gel	20
OCTOPUS SALAD ^{286 KCAL} Red pepper, potato, smoked paprika	19
HAND DIVED SCALLOP ^{170 KCAL} Sweet potato puree, Caldeirada dressing	12 Each
BEEF PICA PAU ^{664 KCAL} Wild mushrooms, house pickles, garlic	22
GRILLED LEEKS (VG) ^{681 KCAL} Romesco sauce, rocket, roasted almonds	12
CARABINERO ^{185 KCAL} Red king prawn, lemon sabayon	25 Each

PETISCOS & TAPAS

DUCK ESCABECHE ^{640 KCAL} House pickles, smoked cauliflower puree, paprika	14
SEARED YELLOWFIN TUNA ^{320 KCAL} Green olives sauce, black garlic aioli, yam chips	20
MUSHROOM TART (VG)(V) ^{420 KCAL} Wild mushrooms, Jerusalem artichoke, Sao Jorge cheese, ajoblanco	14
SPANISH CLASSIC TORTILLA (V) ^{220 KCAL} Add Iberico Ham ^{375 KCAL}	13 4

MAINS

MONKFISH ^{944 kcal} Spiced aubergine, pica pau fish veloute	32
BACALHAU À BRÁS ^{499 KCAL} Salted cod, potatoes, confit egg yolk, black olives, parsely	29
ORZO (V) ^{320 KCAL} Wild mushroom ragout, Sao Jorge cheese	28
FILLET OF BEEF ^{700 KCAL} Bacon chutney, grilled leeks, bone marrow jus	46
CHARGRILLED CELERIAC STEAK (VG) ^{320 KCAL} Wild mushroom sauté, truffled celeriac puree	25
CATCH OF THE DAY, BILBAINA Garlic, chilli, parsley, extra virgin olive oil	MP
LAMB SHANK (FOR TWO) ^{670 KCAL} Slow cooked lamb, bomba rice, chorizo, aioli	55
ARROZ DE MARISCO (FOR TWO) ^{824 KCAL} Bomba rice, native lobster tail, mussels	75
TXULETON ^{1109 KCAL} Salamanca Black Angus sirloin, aged 30 days, 700g	105

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
MUSHROOM ESCABECHE (V) ^{260 KCAL} Pickled wild mushrooms, confit egg yolk, herbs	9

DESSERTS

CREMA CATALANA ^{727 KCAL} Saffron, burnt orange ice cream	10
WARM CHOCOLATE MOUSSE ^{389 KCAL} Olive oil caviar, citrus sour cream	10
BASQUE CHEESECAKE (V) ^{461 KCAL} Quince compote	10
TORRIJA (V) ^{946 KCAL} Caramelised brioche, almonds, raspberries Madeira ice cream	10
SPICED PINEAPPLE (VG) ^{320 KCAL} Rum syrup, coconut sorbert	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

SEABASS CEVICHE
Green gazpacho, citrus mango gel

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

ARROZ DE MARISCO
Bomba rice, native lobster tail, mussels
Quinta do Azevedo, Vinho Verde 2023, Portugal

FILLET OF BEEF
Bacon chutney, grilled leeks, bone marrow jus
Bodegas Lan, Crianza 2021, Rioja, Spain

PATATAS BRAVAS (V)
Aioli, salsa brava

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

WARM CHOCOLATE MOUSSE
Olive oil caviar, citrus sour cream
Horacio Simoes, Moscatel 2020, Setubal, Portugal

Min. 2 people & must be enjoyed by the whole table.