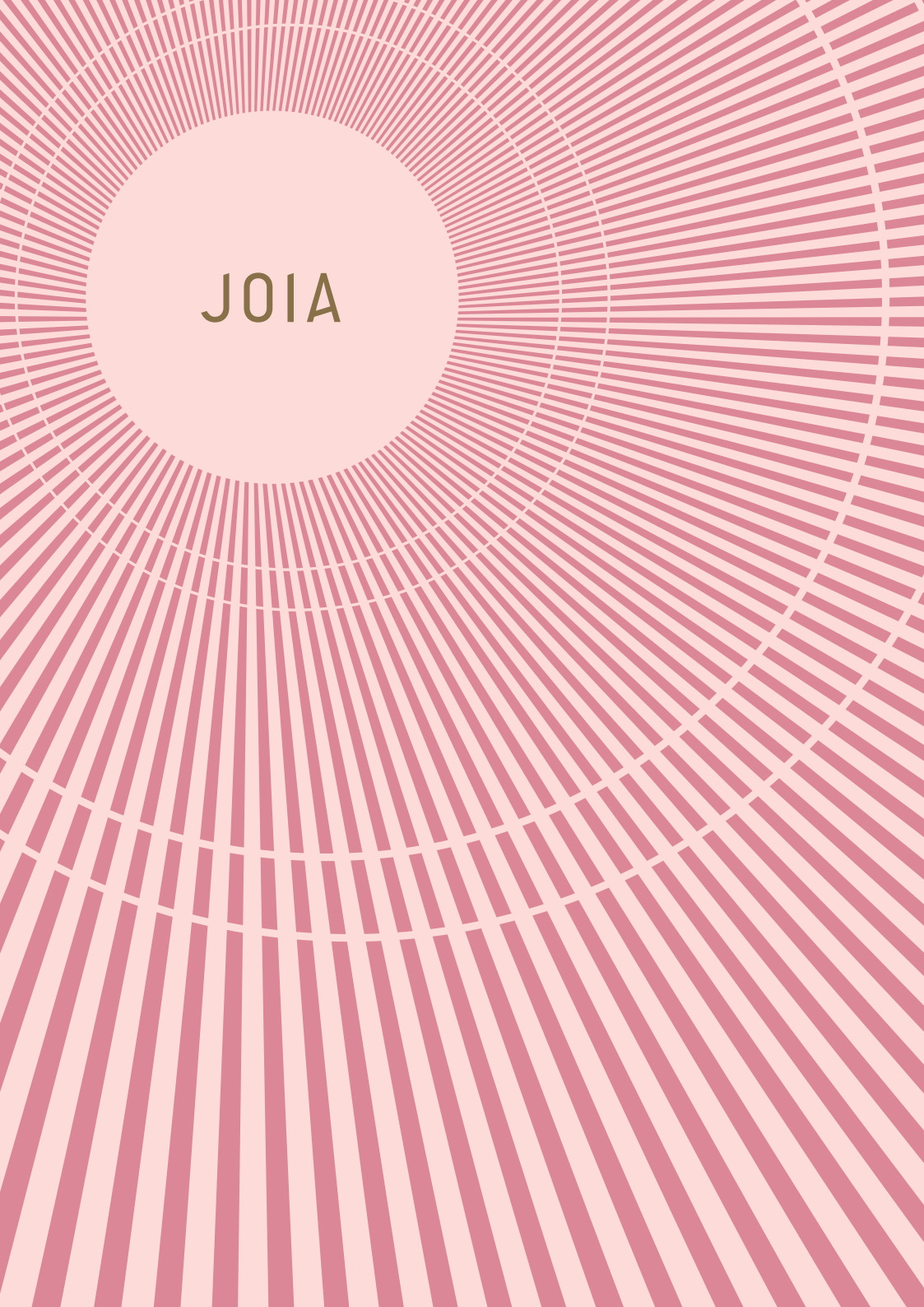




JOIA

JOIA £120PP CHEF'S SHARING MENU

STARTERS

SOURDOUGH BREAD

Ampersand butter, extra virgin olive oil (V)

IBERICO HAM

100% Bellota

YELLOWFIN TUNA

Green olives sauce, black garlic aioli, yam chips

GRILLED LEEKS

Romesco sauce, rocket, roasted almonds (VG)

HAND DIVED SCALLOP

Sweet potato puree, Caldeirada dressing

MAINS

ARROZ DE MARISCO

Bomba rice, native lobster tail, mussels

TXULETON

Salamanca Black Angus sirloin, aged 30 days, 700g

CHARGRILLED CELERIAC STEAK

Wild mushroom sauté, truffled celeriac puree (VG)

SIDES

PATATAS BRAVAS

Aioli, salsa brava (V)

GREEN SALAD

Apple, moscatel dressing (VG)

DESSERTS

WARM CHOCOLATE MOUSSE

Olive oil caviar, citrus sour cream

PORT LIME SORBET (VG)

@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 15% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. VAT QUOTED AT THE CURRENT RATE.