



J01A

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.

PETISCOS & TAPAS	
MARINATED OLIVES (VG) 110 KCAL Lemon, coriander, chilli	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
CROQUETAS 262 KCAL Papada Ibérica, Ibérico ham	9
CROQUETAS FLIGHT 382 KCAL Papada Ibérica, squid ink, special of the day	12
IBÉRICO CHEESE 335 KCAL Red pepper jam, crackers	11
IBÉRICO HAM 424 KCAL 100% Bellota	22
SEA BASS CEVICHE 254 KCAL Green gazpacho, citrus mango gel	20
OCTOPUS SALAD 286 KCAL Red pepper, potato, smoked paprika	19
HAND-DIVED SEARED SCALLOP 170 KCAL Pea & mint purée, pimento pepper emulsion	14
BEEF PICA PAU 664 KCAL Seared beef fillet, summer mushrooms, pickles, Portuguese sauce	22
GRILLED LEEKS (VG) 681 KCAL Romesco sauce, rocket, roasted almonds	12
CARABINERO 185 KCAL Red king prawn, lemon sabayon	25 Each
LOBSTER SALPICÓN 191 KCAL Capers, tomatoes, paprika, grilled brioche	20
SEARED TUNA 320 KCAL Mint, green apple, chilli oil, ajo blanco	20
MUSHROOM TART (V) 420 KCAL Summer mushrooms, Jerusalem artichoke, ajo blanco	14
SPANISH CLASSIC TORTILLA (V) 220 KCAL Add Ibérico ham 375 KCAL Add padrón pepper 310 KCAL	13 6 4
GROUPEL FILLET 944 KCAL Fennel compote, chilli, saffron, mussels & tarragon sauce	35
BACALHAU À BRÁS 499 KCAL Salted cod, crispy potatoes, confit egg yolk, black olives, parsley	29
ORZO (V) 320 KCAL Spinach, peas, broad beans, asparagus, summer mushrooms	28
FILLET OF BEEF 700 KCAL Bacon chutney, grilled leeks, bone marrow jus	46
ROASTED PIRI PIRI CABBAGE (VG) 320 KCAL Pine nuts, garlic, chilli, parsley	25
CATCH OF THE DAY, BILBAINA Garlic, chilli, parsley, extra virgin olive oil	MP
PRESA IBÉRICA, 670 KCAL Piquillo pepper ragu, watercress & radish salad, smoked new potatoes, cumin & Madeira wine jus	42
ARROZ DE MARISCO (FOR TWO) 824 KCAL Bomba rice, red prawns, mussels, razor clams	68
TXULETON 1109 KCAL Salamanca Black Angus sirloin, aged 30 days, 700g	110
SIDES	
GREEN SALAD (VG) 220 KCAL Apple, moscatel dressing	7
PATATAS BRAVAS (V) 375 KCAL Aioli, salsa brava	9
ROASTED GREEN BEANS (VG) 240 KCAL Garlic, chilli oil, piquillo sauce	8
GRILLED ASPARAGUS (V) 260 KCAL Romesco sauce, São Jorge cheese	9
DESSERTS	
ALMOND & ORANGE CAKE 727 KCAL Olive oil biscuit, orange sorbet	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 sorbet	10

ENJOY A CULINARY JOURNEY THROUGH JOIA WITH THE CHEF'S MENU AT £95PP

£45PP FOR WINE PAIRINGS

AVAILABLE FOR A MINIMUM OF 2 PEOPLE AND MUST BE ENJOYED BY THE WHOLE TABLE

CROQUETAS
Papada Ibérica, Ibérico ham

SEARED TUNA
Mint, green apple, chilli oil, ajo blanco

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

ARROZ DE MARISCO
Bomba rice, red prawns, mussels, razor clams
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

GRILLED ASPARAGUS (V)
Romesco sauce, São Jorge cheese

TORRIJA (V)
Caramelised brioche, almonds, raspberries,
Madeira ice cream
Horácio Simões, Moscatel 2020, Setúbal,
Portugal



JOIN US AFTER DINNER FOR A COCKTAIL IN PEROLA

Perola meaning "Pearl" in Portuguese. Enjoy our signature menu that represents 12 unique artifacts, bringing their history to life through captivating presentation and flavour.

@JOIABATTERSEA



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.

(V) = VEGETARIAN, (VG) = VEGAN