



JOIA

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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		MAINS	
MARINATED OLIVES (VG) 110 KCAL Lemon, coriander, chilli	5	GROUPEL FILLET 944 KCAL Fennel compote, chilli, saffron, mussels & tarragon sauce	35
SOURDOUGH BREAD (V) 843 KCAL Ampersand butter, extra virgin olive oil	8	BACALHAU À BRÁS 499 KCAL Salted cod, crispy potatoes, confit egg yolk, black olives, parsley	29
PAN CON TOMATE & IBERICO HAM 509 KCAL Crystal bread, 100% Bellota	10	ORZO (V) 320 KCAL Spinach, peas, broad beans, asparagus, summer mushrooms	28
PADRON PEPPERS (VG) 208 KCAL Sea salt	9	FILLET OF BEEF 700 KCAL Bacon chutney, grilled leeks, bone marrow jus	46
CROQUETAS 262 KCAL Papada Ibérica, Ibérico ham	9	ROASTED PIRI PIRI CABBAGE (VG) 320 KCAL Pine nuts, garlic, chilli, parsley	25
CROQUETAS FLIGHT 382 KCAL Papada Ibérica, squid ink, special of the day	12	CATCH OF THE DAY, BILBAINA Garlic, chilli, parsley, extra virgin olive oil	MP
IBÉRICO CHEESE 335 KCAL Red pepper jam, crackers	11	PLUMA IBÉRICA, 670 KCAL Piquillo pepper ragù, watercress & radish salad, smoked new potatoes, cumin & Madeira wine jus	42
IBÉRICO HAM 424 KCAL 100% Bellota	22	ARROZ DE MARISCO (FOR TWO) 824 KCAL Bomba rice, red prawns, mussels, clams	68
SEA BASS CEVICHE 254 KCAL Green gazpacho, citrus mango gel	20	TXULETON 1109 KCAL Salamanca Black Angus sirloin, aged 30 days, 700g	110
OCTOPUS SALAD 286 KCAL Red pepper, potato, smoked paprika	19	SIDES	
HAND-DIVED SEARED SCALLOP 170 KCAL Pea & mint purée, pimento pepper emulsion	14	GREEN SALAD (VG) 220 KCAL Apple, moscatel dressing	7
BEEF PICA PAU 664 KCAL Seared beef fillet, summer mushrooms, house pickled, Portuguese sauce	22	PATATAS BRAVAS (V) 375 KCAL Aioli, Salsa Brava	9
GRILLED LEEKS (VG) 681 KCAL Romesco sauce, rocket, roasted almonds	12	ROASTED GREEN BEANS (VG) 240 KCAL Garlic, chilli oil, piquillo sauce	8
CARABINERO 185 KCAL Red king prawn, lemon sabayon	25 Each	GRILLED ASPARAGUS (V) 260 KCAL Romesco sauce, São Jorge cheese	9
LOBSTER SALPICÓN 191 KCAL Capers, tomatoes, paprika, aioli, grilled brioche	20	DESSERTS	
SEARED TUNA 320 KCAL Mint, green apple, chilli oil, ajo blanco	20	ALMOND & ORANGE CAKE 727 KCAL Olive oil biscuit, orange sorbet	10
SPANISH CLASSIC TORTILLA (V) 220 KCAL Add Ibérico ham 375 KCAL Add padrón pepper 310 KCAL	13 6 4	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 IN THE FORM OF THE CHEF'S MENU AT £98PP

£45PP FOR WINE PAIRINGS

AVAILABLE FOR A MINIMUM OF 2 PEOPLE & 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, 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

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

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



JOIN US AFTER DINNER FOR A COCKTAIL IN 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