



JOIA

CHRISTMAS DAY

PETISCOS & TAPAS

PAN CON TOMATE (VG)
Sourdough

AQUANARIA SEABASS CEVICHE
Mango-lime gel, green tomatillo, chilli sauce,
crispy Iberico ham

BEEF PICA PAU
Pickles, garlic, mushrooms

GLAZED AUBERGINE (VG)
Romesco-miso glaze, black olive tapenade

IBÉRICO SALCHICHÓN TARTARE
100% Bellota, ajoblanco, pickles
Horacio Simoes, Moscatel Roxo, 2014, Setubal, Portugal

MAINS (A CHOICE OF)

GRILLED FILLET OF TURBOT
Vinhos Verdes white wine sauce, Oscietra caviar
*Infantes Branco, Herdade de Lisboa 2020,
Alentejo, Portugal*

NORFOLK BLACK TURKEY
Black cabbage, Madeira sauce
M.O.B Lote 3, 2021 Dao, Portugal

LOIN OF VENISON
Oporto sauce, fried brussel sprouts,
king oyster mushrooms
Luna Beberide, Mencia, 2020, Bierzo, Spain

ARROZ COGUMELOS (V) (VG)
Wild mushrooms, black truffle
Campolargo, Baga, 2016, Bairrada, Portugal

DESSERT (A CHOICE OF)

PUDIM ABADE PRISCOS
Mandarin sorbet
Sandeman, 10 Years Old Tawny, Porto

TORRIJA
Caramelized brioche, salted caramel ice cream
Bodega Maestro Sierra, Oloroso, Sherry

SPICED PINEAPPLE (VG)
Rum syrup, coconut ice cream
Molino Real Muscat, 2022, Malaga, Spain

IBERIAN CHEESE SELECTION
Red pepper jam
Quinta do Infantado, White Port, Porto.

SIDES

TRADITIONAL CHRISTMAS GREENS

ROASTED POTATOES, CARROTS, HERBS

@JOIABATTERSEA

