JOIA

CHEF'S SHARING MENU

STARTERS

CROQUETAS
Papada Ibérica, Ibérico ham

CURED HAMACHI
Carrot, onion & red pepper escabeche,
toasted barley, coriander

MUSHROOM ESCABECHE (V)
Pickled wild mushrooms, confit egg yolk, herbs

MAINS

COD PIL-PIL
Chickpea purée, sautéed kale, squid ink aioli

TXULETON
Salamanca Black Angus sirloin, aged 30 days

SIDES

PATATAS BRAVAS (V)
Aioli, salsa brava

BROCCOLI (VG)
Romesco sauce, toasted almonds

DESSERT

TORRIJA (V)
Caramelised brioche, almonds, raspberries,
Madeira ice cream

£98

@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.