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

MARINATED OLIVES (VG) 110 KCAL — 5
Lemon, coriander, chilli

SOURDOUGH BREAD (V) 843 KCAL — 8
Ampersand butter, extra virgin olive oil

PAN CON TOMATE & IBÉRICO HAM 509 KCAL — 10
Cristal bread, 100% Bellota

PADRON PEPPERS (VG) 208 KCAL — 9
Sea salt

CROQUETAS 262 KCAL — 9
Papada Ibérica, Ibérico ham

CROQUETAS FLIGHT 382 KCAL — 12
Papada Ibérica, squid ink, special of the day

IBÉRICO CHEESE 335 KCAL — 11
Red pepper jam, crackers

IBÉRICO HAM 424 KCAL — 22
100% Bellota

CURED HAMACHI 254 KCAL — 20
Carrot, onion & red pepper escabeche, toasted barley, coriander

GRILLED OCTOPUS 286 KCAL — 19
Red peppers, potatoes, smoked paprika, squid ink aioli

HAND-DIVED SEARED SCALLOP 170 KCAL — 14
Jerusalem artichoke purée, toasted almond & lemon emulsion

BEEF PICA PAU 664 KCAL — 22
Seared beef fillet, summer mushrooms, house pickled, Portuguese sauce

GRILLED LEEKS (VG) 681 KCAL — 12
Romesco sauce, rocket, roasted almonds

CARABINERO 185 KCAL — 25 Each
Red king prawn, lemon sabayon

OVEN-BAKED SKATE FILLET 380 KCAL — 18
Tomato & caper caponata, white wine sauce

MUSHROOM ESCABECHE (V) 320 KCAL — 14
Pickled wild mushrooms, confit egg yolk, herbs

SPANISH CLASSIC TORTILLA (V) 220 KCAL — 13
Add Ibérico ham 375 KCAL — 6
Add padrón pepper 310 KCAL — 4

MAINS

SLOW-COOKED LAMB SHANK 945 KCAL — 38
Bomba rice, chorizo, aioli

COD PIL-PIL 545 KCAL — 35
Chickpea purée, sautéed kale, squid ink aioli

BACALHAU À BRÁS 499 KCAL — 29
Salted cod, crispy potatoes, confit egg yolk, black olives, parsley

FREGOLA (V) 320 KCAL — 28
Wild mushroom ragù, toasted hazelnuts, Idiazabal cheese

FILLET OF BEEF 700 KCAL — 46
Roasted parsnips, bone marrow, bacon chutney

ROASTED PIRI PIRI CABBAGE (VG) 320 KCAL — 25
Pine nuts, garlic, chilli, parsley

CATCH OF THE DAY, BILBAÍNA — MP
Garlic, chilli, parsley, extra virgin olive oil

PRESA IBÉRICA 670 KCAL — 42
Braised Savoy cabbage, chestnuts, wild mushrooms, Madeira & mustard jus

ARROZ CON LANGOSTA (FOR TWO) 740 KCAL — 110
Glazed lobster, pimentón de la Vera, smoked paprika aioli, coriander

TXULETON 1109 KCAL — 110
Salamancan Black Angus sirloin, aged 30 days, 700g

SIDES

GREEN SALAD (VG) 220 KCAL — 7
Apple, moscatel dressing

PATATAS BRAVAS (V) 375 KCAL — 9
Aioli, Salsa Brava

BROCCOLI (VG) 240 KCAL — 8
Romesco sauce, toasted almonds

ROASTED HERITAGE CARROTS (V) 210 KCAL — 8

DESSERTS

ALMOND & ORANGE CAKE 727 KCAL — 10
Olive oil biscuit, orange sorbet

WARM CHOCOLATE MOUSSE 389 KCAL — 10
Olive oil caviar, citrus sour cream

BASQUE CHEESECAKE (V) 461 KCAL — 10
Quince compote

TORRIJA (V) 946 KCAL — 10
Caramelised brioche, almonds, raspberries, Madeira ice cream

SPICED PINEAPPLE (VG) 320 KCAL — 10
Rum syrup, coconut sorbet

ENJOY A CULINARY JOURNEY THROUGH JOIA WITH THE CHEF'S MENU AT £98PP

WINE PAIRING £45PP | PREMIUM WINE PAIRING £75PP

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

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

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

TXULETON
Salamanca Black Angus sirloin, aged 30 days

PATATAS BRAVAS (V)
Aioli, Salsa Brava

BROCCOLI (VG)
Romesco sauce, toasted almonds

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

PÉROLA

JOIN US AFTER DINNER FOR A COCKTAIL IN PEROLA

Discover our signature cocktail menu, where distinctive flavours and captivating presentation come together.

@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