

The image features a complex geometric pattern of concentric circles and radial lines. The pattern is composed of thin, light pink lines that form a grid of small squares. The lines are arranged in a way that creates a sense of depth and perspective, with the circles appearing to recede into the distance. The overall color palette is a range of pinks and reds, from very light to a deep, vibrant red. The text 'JOIA' is centered within a white circular area on the left side of the image.

JOIA

## APERITIF

QUINTA DAS BAGEIRAS Brut Rose 2022, Bairrada	12	ADONIS Bodega Maestro Sierra sherry, sweet vermouth, orange bitters	16	WHITE PORT & TONIC Quinta do Infantado white port, Artisan tonic	14	PORT OLD FASHIONED Sandeman Tawny port, sugar, bitters	16
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## SNACKS

MARINATED OLIVES (VG) 110 KCAL Lemon, coriander	5
SOURDOUGH BREAD (V) 843 KCAL Ampersand butter, extra virgin olive oil	8
PAN CON TOMATE & IBERICO HAM 509 KCAL Sourdough, 100% Bellota	9
IBERICO CROQUETAS 262 KCAL Papada Iberica, Iberico ham	9
PADRON PEPPERS (VG) 208 KCAL Sea salt	8
IBERICO CHEESE 335 KCAL Red pepper jam, crackers	11

## PETISCOS & TAPAS

IBERICO HAM 424 KCAL 100% Bellota	22
SEABASS CEVICHE 256 KCAL Green chilli, tomatillo sauce	20
OCTOPUS SALAD 286 KCAL Red pepper, potato, smoked paprika	19
GLAZED AUBERGINE (VG) 221 KCAL Black olive tapenade, walnuts	12
HAND DIVED SCALLOP 170 KCAL Black alioli, olive oil caviar	12 Each
BEEF PICA PAU 664 KCAL Pickles, garlic, mushrooms	22
CHESTNUT SOUP (VG) 121 KCAL Mushroom ragu, crispy kale	14

## SPANISH TORTILLA

CLASSIC (V) 220 KCAL	13
IBERICO HAM 375 KCAL	17
PADRON PEPPERS (V) 326 KCAL	15

## MAINS

BACALHAU À BRÁS 499 KCAL Salted cod, potatoes, parsley, egg, black olives	28
ARROZ DE MARISCO (FOR TWO) 824 KCAL Bomba rice, red prawns, mussels, clams	64
IBERICO PLUMA 443 KCAL Tomato & apple puree, pickled mushrooms, Madeira sauce	38
ORZO VERDE (VG) 1042 KCAL Asparagus, wild mushrooms	28

## JOSPER OVEN

CATCH OF THE DAY, BILBAINA Garlic, chilli, parsley, extra virgin olive oil	MP
TXULETON 1109 KCAL Salamancan Black Angus sirloin, aged 30 days, 700g	105
RED MULLET FIDEUA 944 KCAL Mussels, cuttlefish, alioli	32
ROAST PIRI PIRI CABBAGE (VG) 347 KCAL Pinenuts, garlic, chilli	25

## SIDES

GREEN SALAD (VG) 220 KCAL Apple, moscatel dressing	7
PATATAS BRAVAS (V) 375 KCAL Alioli, salsa brava	9
ROASTED GREEN BEANS (VG) 240 KCAL Garlic, chilli oil, piquillo sauce	8

## DESSERTS

PUDIM ABADE PRISCOS (V) 524 KCAL Mandarin sorbet	10
CHOCOLATE ORANGE MOUSSE 389 KCAL Olive oil	10
BASQUE CHEESECAKE (V) 461 KCAL Quince compote	9.5
TORRIJA (V) 946 KCAL Caramelised brioche, almonds, raspberries Madeira ice cream	9.5
SPICED PINEAPPLE (VG) 320 KCAL Rum syrup, coconut ice cream	10

## 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.

ENJOY A CULINARY JOURNEY THROUGH JOIA IN THE FORM OF THE CHEF'S MENU AT £95P.P. £95PP & £45PP FOR WINE PAIRINGS.

THE CHEF'S MENU INCLUDES THE FOLLOWING DISHES:

SOURDOUGH BREAD (V)  
Ampersand butter, extra virgin olive oil

IBERICO HAM  
100% Bellota

OCTOPUS SALAD  
Red pepper, potato, smoked paprika

GLAZED AUBERGINE (VG)  
Black olive tapenade, walnuts  
Caves de Montanha Reserva Premium Espumante N/V  
Bairrada, Portugal

ARROZ DE MARISCO  
Bomba rice, red prawns, mussels, clams  
Quinta do Azevedo, Vinho Verde 2022, Portugal

TXULETON  
Salamancan Black Angus sirloin, aged 30 days, 700g  
Bodegas Lan, Crianza 2020, Rioja, Spain

PATATAS BRAVAS (V)  
Bravas sauce, alioli

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

TORRIJA (V)  
Caramelised brioche, almonds, raspberries  
Madera ice cream  
Horacio Simoes, Moscatel Roxo, 2014, Setubal, Portugal  
Min. 2 people & must be enjoyed by the whole table.

@JOIABATTERSEA

