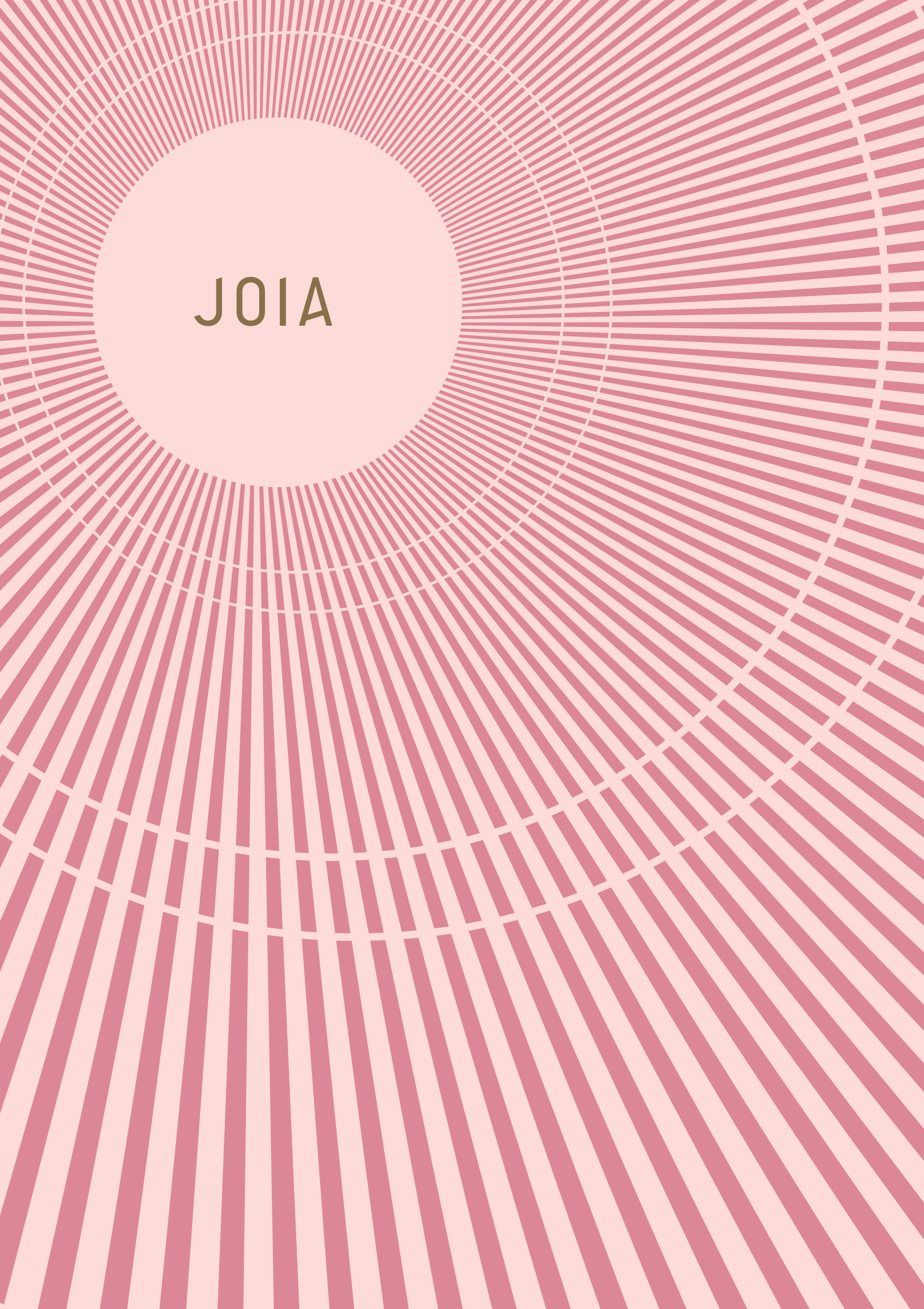


The background of the image is a light pink color. A large, solid pink circle is positioned in the upper left quadrant. From the center of this circle, a series of thin, dark pink lines radiate outwards across the entire page. These lines are arranged in a grid-like pattern, with the spacing between them increasing as they move further from the center circle, creating a sense of depth and movement.

J01A

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.

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 & IBERICO HAM 509 KCAL 10
Crystal 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

SEA BASS CEVICHE 254 KCAL 20
Green gazpacho, citrus mango gel

OCTOPUS SALAD 286 KCAL 19
Red pepper, potato, smoked paprika

HAND-DIVED SEARED SCALLOP 170 KCAL 14
Pea & mint purée, pimento pepper emulsion

BEEF PICA PAU 664 KCAL 22
Seared beef fillet, summer mushrooms, pickles, Portuguese sauce

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

CARABINERO 185 KCAL 25 Each
Red king prawn, lemon sabayon

LOBSTER SALPICÓN 191 KCAL 20
Capers, tomatoes, paprika, grilled brioche

SEARED TUNA 320 KCAL 20
Mint, green apple, chilli oil, ajo blanco

MUSHROOM TART (V) 420 KCAL 14
Summer mushrooms, Jerusalem artichoke, ajo blanco

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

GROUPEL FILLET 944 KCAL 35
Fennel compote, chilli, saffron, mussels & tarragon sauce

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

ORZO (V) 320 KCAL 28
Spinach, peas, broad beans, asparagus, summer mushrooms

FILLET OF BEEF 700 KCAL 46
Bacon chutney, grilled leeks, bone marrow jus

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

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

PRESA IBÉRICA, 670 KCAL 42
Piquillo pepper ragu, watercress & radish salad, smoked new potatoes, cumin & Madeira wine jus

ARROZ DE MARISCO (FOR TWO) 824 KCAL 68
Bomba rice, red prawns, mussels, razor clams

TXULETON 1109 KCAL 110
Salamanca 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

ROASTED GREEN BEANS (VG) 240 KCAL 8
Garlic, chilli oil, piquillo sauce

GRILLED ASPARAGUS (V) 260 KCAL 9
Romesco sauce, São Jorge cheese

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 £95PP

£45PP FOR WINE PAIRINGS

AVAILABLE FOR A MINIMUM OF 2 PEOPLE AND 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, razor 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

GRILLED ASPARAGUS (V)
Romesco sauce, São Jorge cheese

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



JOIN US AFTER DINNER FOR A COCKTAIL IN PEROLA

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