



JOIA

*A celebration of Portuguese summer flavours by Head Chef Cristian Fernandez Erize.
Complement your dishes with optional wine pairings for £45pp.*

PETISCOS & TAPAS

GLAZED AUBERGINE

Black olive tapenade, walnuts

PATANISCA PRAWNS FRITTERS

Kimchee mayo, fried parsley

Franciacorta Brut, La Montina LOMBARDIA, N/V

PAN CON TOMATE WITH IBERICO HAM

Sourdough

OCTOPUS SALAD

Red pepper, potato, smoked paprika

SALCHICHON TARTARE

100% Bellota, Ajoblanco, pickles

Gavi di Gavi Rovereto, Piccolo PIEMONTE, 2022

MAINS

PLUMA IBERICA

Tomato and apple puree, Madeira

Chianti 'Podere del Filandra', Buccia Nera TOSCANA, 2022

COD BRANDADA

Piquillo confit

Dolcetto d'Alba 'Vigna Vaglio', Eraldo Viberti PIEMONTE 2021

SIDES

PATATAS BRAVAS

Alioli, salsa brava

GREEN SALAD

Apple, Moscatel dressing

DESSERT

TORRIJA BRIOCHE

Madeira Ice cream

Churchill's, Late Bottle vintage 2017, Porto

