



JOIA

CHRISTMAS DAY

PETISCOS & TAPAS

PAN CON TOMATE (VG)

Sourdough

AQUANARIA SEABASS CEVICHE

Mango-lime gel, green tomatillo, chilli sauce, crispy Iberico ham

BEEF PICA PAU

Pickles, garlic, mushrooms

GLAZED AUBERGINE (VG)

Romesco-miso glaze, black olive tapenade

IBÉRICO SALCHICHÓN TARTARE

100% Bellota, ajoblanco, pickles

Horacio Simoes, Moscatel Roxo, 2014, Setubal, Portugal

MAINS (A CHOICE OF)

GRILLED FILLET OF TURBOT

Vinhos Verdes white wine sauce, Oscietra caviar

Infantes Branco, Herdade de Lisboa 2020,

Alentejo, Portugal

NORFOLK BLACK TURKEY

Black cabbage, Madeira sauce

M.O.B Lote 3, 2021 Dao, Portugal

LOIN OF VENISON

Oporto sauce, fried brussel sprouts,

king oyster mushrooms

Luna Beberide, Mencia, 2020, Bierzo, Spain

ARROZ COGUMELOS (V) (VG)

Wild mushrooms, black truffle

Campolargo, Baga, 2016, Bairrada, Portugal

DESSERT (A CHOICE OF)

PUDIM ABADE PRISCOS

Mandarin sorbet

Sandeman, 10 Years Old Tawny, Porto

TORRIJA

Caramelized brioche, salted caramel ice cream

Bodega Maestro Sierra, Oloroso, Sherry

SPICED PINEAPPLE (VG)

Rum syrup, coconut ice cream

Molino Real Muscat, 2022, Malaga, Spain

IBERIAN CHEESE SELECTION

Red pepper jam

Quinta do Infantado, White Port, Porto.

SIDES

TRADITIONAL CHRISTMAS GREENS

ROASTED POTATOES, CARROTS, HERBS

@JOIABATTERSEA

