



JOIA

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## FESTIVE CHEFS MENU £120PP

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### PETISCOS & TAPAS

#### SOURDOUGH BREAD (V)

Ampersand butter, extra virgin olive oil

#### GLAZED AUBERGINE (VG)

Black olive tapenade, walnuts

#### BEEF PICA PAU

Pickles, garlic, mushrooms

#### OCTOPUS SALAD

Red pepper, potato, smoked paprika

#### CLASSIC SPANISH TORTILLA (VG)

Brava sauce

### MAINS

#### ARROZ COGUMELOS (VG, V)

Wild mushroom, black truffle

#### GRILLED FILLET OF TURBOT

Bilbaina, garlic, chilli, parsley

#### SLOW-COOKED SUCKLING LAMB SHOULDER

Repolho marinado red cabbage, Port wine sauce

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### SIDES

ROASTED HERITAGE CARROTS (VG)

Herbs

PATATAS BRAVAS

Aioli, salsa brava

### DESSERTS

WHITE PORT SORBET (V)

PASTEL DE NATA

Puff pastry ice cream

CHOCOLATE ORANGE MOUSSE

Olive oil