

## SNACKS

Couvert: heritage wheat bread, Alentejo olive oil, roasted yeast butter 6  
House-made cornbread madeleines, sweet paprika, smoked chilli butter 4,5  
Runner bean "Peixinhos", yeast, shiso 7  
Devilled eggs with tartare of tuna and spiced mayo 7  
Buttermilk fried chicken, dill and chilli ranch dressing 9  
Santa Joana Bifana, slow cooked pork, choux and mustard 9

JOANA

## RAW BAR & STARTERS

Local oysters: Mangallana or Angulata

3 oysters 11 | 6 oysters 22 | 12 oysters 44

Dressings: green sriracha, tomato dashi w/ trout roe or red berries ponzu

Roasted celeriac, sweet potato vinaigrette and orange 13

Grilled romaine hearts, Caesar dressing, crispy pork, parmesan 11

Sweet onion tiborna, S.Jorge cheese 24-month, tarragon 12

Aged bluefin carpaccio, refogado, last season's olive oil 21

Aged beef tartare, pine nuts, shoestring turnips 18

Roasted leeks, smoked pork, pumpkin seed and dried chilli dressing 13

XL smoked carabineiro, hot garlic XO sauce 34

Local cockles in Bulhão-Pato broth, chunky croutons and sea herbs 27

## MAINS

Roasted cauliflower, melted onions, Brás-style shoestring potatoes 21

Grilled Alentejo pork presa, roasted walnut sauce, turnips 32

Slow cooked skate, fennel, smoky butter sauce 28

Aged beef fillet, brandy peppercorn sauce, caramelised artichoke 42

## MAINS TO SHARE 2-3 GUESTS

Grilled local sea bass, seaweed, Algarve cockles, Bulhão-Pato sauce 69

Sweet prawn rice, fragrant herbs, citrus 55

Aged rib-eye, Portuguese garlic sauce 63

Bone in rib steak, glazed in yeast butter and bone marrow vinaigrette (900g-1.2kg) 115

## SIDES 7€

French beans, wasabi vinaigrette

Classic esparregado, mustard béchamel, brandy

Leafy lettuce, herb salad, berry dressing, pickles

House fries

Culinary Director: Nuno Mendes

Executive Chef: Bruno Antunes

Pastry Chef: Maria Ramos

@santajoanalisboa



A SPACE FOR CREATIVITY