# Joia

# Welcome to our dessert menu!

*We are proud to present a selection of delicious desserts, all lovingly and passionately prepared in our kitchen. Each dessert is made using fresh and high-quality ingredients, following our artisanal recipes to offer an unforgettable experience.*

*Let yourself be tempted by our creations and enjoy a moment of pure sweetness.*

## DOLCI

**TIRAMISÙ ALLA MOKA (VE) £9.5**
Classic tiramisù with espresso-soaked savoiardi biscuits and mascarpone zabaglione cream, dark chocolate powder.
(Upgrade with a Joia Espresso Martini – £6.90 supplement)

**GIN & LEMON SORBET (VG) £9**
Engine Italian gin, fresh lemon sorbet & lemon zest

**AFFOGATO ALL'AMARETTO (VE) £7.5**
Vanilla gelato, hot espresso, amaretto liqueur

**CRÈME BRÛLÉE (VE) £8.5**
Cream brule with Madagascar vanilla, custard, nutmeg topped with caramelised crispy sugar

**APPLE CRUMBLE (VE) £9**
Apple dessert with seasonal twist & vanilla gelato

**CUORE CALDO (VE) £11**
Da morire!
Warm pistachio cake with flowing centre and whipped cream
**Allow 13 minutes waiting time - Worth the wait**

## CAFFE & TE

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|---|---|---|---|
| ESPRESSO | 3.50 | LIQUOR COFFEE | 8.50 |
| ESPRESSO CORRETTO | 3.95 | BREAKFAST TEA | 3.50 |
| MACCHIATO | 3.95 | GREEN TEA | 3.50 |
| CAPPUCCINO | 3.95 | EARL GREY TEA | 3.50 |
| WHITE COFFEE | 3.95 | PEPPERMINT TEA | 3.50 |
| LATTE | 3.95 | CHAMOMILE TEA | 3.50 |

*Vegetarian (VE) Vegan (VG)*

*PLEASE IF YOU HAVE A FOOD ALLERGY OR A SPECIAL REQUIREMENT PLEASE INFORM A MEMBER OF THE HOSPITALITY TEAM*