

TO START

TEQUEÑOS \$19

Venezuelan white cheese, buttered dough, sugar cane spicy sauce

ROASTED JOY SOUP \$15

Roasted red pepper & tomato, guajillo oil, bread crumb, chives

JAGUAR CEVICHE \$21

Aguachile, macha sauce, jalapenos, red long peppers, guajillo oil, squid oil, red onion, sweet potato, micro-cilantro

SALMON TIRADITO \$22

Mango aji amarillo, soya mix, pearl onion, crispy quinoa

CARPACCIO DE LOMO \$24

Beef tenderloin, sauteed mushroom with ajillo butter, black garlic-morita mayo, capers, parmigiano reggiano

TOSTADA DE SWORDFISH \$18

Homemade corn tortilla, prickly pear, strawberry chile de árbol sauce, trout roe caviar, cucumber

JOY TLAYUDA \$17

Homemade corn tortilla, oaxaca cheese, refried bean purée, corn butter, fried shishito, tomatillo, avocado, salsa verde

PURPLE BITES BURRATA \$16

Purple sweet potato hummus, caramelized red pepper, pine nuts, figs, chives, phyllo dough, vegetable ash.

CONCHITAS A LA PARMESANA \$22

Peruvian scallops, kosho, parmigiano reggiano, guajillo oil, espelette

CAESAR SALAD \$19

Romaine, dijon mustard, anchovy, parmigiano cheese dressing, cholula, chitomix

GREEN SALAD WITH HERBS \$17

Cherry tomato, onion, red long pepper, shaved fennel, butternut squash, fried chickpeas, green goddess dressing

VEGGIES

PERI-PERI CAULIFLOWER \$21

Fried cauliflower, butternut squash pure, peri peri sauce, tomato-shallot salad

IS IT A POTATO SALAD? \$16

Baked potato, vegan mayo, potato salad hard boiled eggs, feta cheese, yellow mustard, mojo poblano, vegetable purée

TOMATE A CABALLO \$24

Roasted tomato, green rice, shishito purée, fried egg, feta-nata

WHOLE BRANZINO AL PASTOR "MAKE YOUR OWN TACO" \$44

Pineapple purée, herb salad, corn tortilla

SHORT RIBS BUCATINI \$29

Shredded braised short ribs, tomato sauce, bread crumb, guajillo oil, cherry tomato, vanilla-carrot pure, goat cheese, parmigiano, chives.

CARIBBEAN SEAFOOD COCONUT RICE \$32

Scallops, squid, shrimp, coconut rice, fried garlic

GRILLED CHICKEN PAILLARD \$38

Roasted potato, broccoli, cremini mushroom, tartara, chipotle mayo

VENEZUELAN STYLE LASAGNA \$30

Bolognese, cotto ham, mozzarella, mint-basil oil

ATAPAKUA PRAWNS \$28

Fried polenta, guajillo sauce, mayo aji amarillo, tajin, cilantro oil, shiso

STEAK AND FRIES \$42

8 oz grill New York strip, truffle fries, spicy suero, chimichurri

JOY SMASHBURGER \$20

Double smash ground beef, white cheddar cheese, house pickles, dijon mustard, pineapple-prunes mayo, sesame potato roll

MAIN

LITTLE CHICKEN CON ESQUITES \$49

Yellow corn sofrito, bomba rice, onions, jalapeño, corn cream, lime, merken mayo, cotija cheese

COLOSSAL SHORT RIB SANDWICH \$65

Ciabatta bread, 16 hours braised short rib, bib lettuce, veal demi, tomato, plantain butter, fried shallots, pickled onion, smoked cheddar

XL

Have Fun, get Crazy, be Sexy, Enjoy