



JOYA

TAPAS & COCKTAIL BAR

**MENU**

# BREAKFAST

All breakfasts served with sourdough bread.

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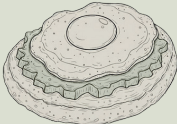
## Eggs Your Way (V, GF) \_\_\_\_\_

Scrambled, fried or poached eggs, served simply with sourdough.



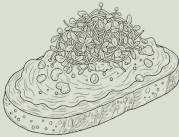
## English Breakfast \_\_\_\_\_

Pork sausages, eggs your way, sautéed mushrooms, grilled tomato, hash browns and baked beans.



## Chilean Way (V) \_\_\_\_\_

Traditional pumpkin sopaipillas served with smashed avocado, fresh pebre sauce and eggs your way.



## Avocado Toast (VG) \_\_\_\_\_

Sourdough topped with fresh avocado, cashew cheese, sprouts and pomegranate.



## Croissant Loco \_\_\_\_\_

Fresh croissant filled with eggs your way, Spanish chorizo, caramelised onions, hollandaise and a touch of Merkén chilli.



## Shakshuka (V, GF) \_\_\_\_\_

Slow-simmered eggs in a rich tomato and capsicum sauce with Middle Eastern spices and fresh herbs.



## Açaí Bowl (VG) Loco \_\_\_\_\_

Blended açaí topped with fresh seasonal fruits.



## Mulita (GF) \_\_\_\_\_

Corn tortilla filled with beans, rice and Cuban-style pulled pork, house pickles, sour cream and guacamole.

## ADD-ONS

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Cheese •



Avocado •



Egg •



Hash browns •



Grilled tomato



Bacon •



Butter & Preserves •



Extra sourdough

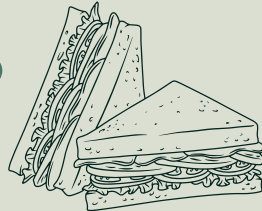
**"Laurent pastries available on the countertop"**

LOYABAR

# LUNCH

## SANDWICHES

GF bread available



### LA PUNTA

Crispy beer-battered fish, Peruvian criolla salad, tartare sauce, avocado, lettuce on sourdough.

### SAMURAI TUNA BURGER

House-made fresh tuna patty, avocado, acevichada spicy mayo, sweet potato floss, furikake & togarashi on black brioche.

### LTV BURGER

Smash beef patty, grilled cheese, fried egg, pickles, tomato, house tartare, served with potato chips on brioche.

### KOREAN FRIED CHICKEN

Crispy fried chicken thigh, spicy grilled pineapple chutney, kimchi & smoked mayo on pink brioche.

### QUINOA FALAFEL BURGER (VEGAN)

Quinoa & falafel-spiced patty, pico de gallo, guasacaca, microgreens & pickled radish on sourdough.



## SALADS

### QUINOA TABBOULEH (V)

Quinoa, capsicum, tomato, cucumber, coriander, parsley & mint with yogurt dressing.

### WARM RED LENTIL SALAD (VEGAN)

Spiced red lentils, roasted vegetables, fresh herbs & citrus dressing.

#### ADD-ONS:

Peruvian chicken skewer

Halloumi skewer



### PLATE OF THE DAY

Chef's daily special - one changing dish only.

Example: Colombian-style chicharrón (crispy pork belly), fried patacones, avocado, black beans & pickled red onions.





# JOYA

TAPAS & COCKTAIL BAR

## MENU

LOYABAR

# EVENING

“BITES & SHARE PLATES”



## CEVICHE BAR

Peruvian soul meets Japanese precision.

### Classic Peruvian Ceviche -----

Catch of the day, zesty lime, red onion, coriander, house-spiced chilli

### Nikkei Tuna or Salmon -----

Sashimi-grade fish, soy-citrus marinade, toasted sesame, aromatic chilli oil.

### House Mixed Ceviche -----

Selection of fresh fish & seafood, traditional 'Leche de Tigre'.



## MEXICAN TOSTADAS (Corn tortilla)

Crunchy, vibrant, and perfect for pairing with a crisp lager.

### Compressed Watermelon and avocado (V) -----

Refreshing & bright.

### Nikkei Tuna Tartare -----

Hand-cut tuna, soy-ginger glaze, jalapeno, micro-greens.

### Loya Style Steak Tartare -----

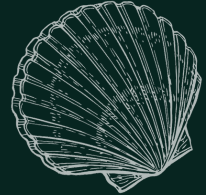
Prime hand-cut beef, Pickles, Dijon mustard and Chipotle sauce.

LOYABAR

# EVENING



## “INDIVIDUAL PLATES”



### **Octopus Olivo Montadito** \_\_\_\_\_

Tender charred octopus on a golden potato rosti with botija olive sauce.

### **House Smoked Albacore Montadito** \_\_\_\_\_

Garlic aioli, crispy sweet potato shards, togarashi dust.

### **Parmesan Gratinated Scallops** \_\_\_\_\_

Herbed butter, melted parmesan, citrus finish.

### **Oysters (Half Dozen / Dozen)** \_\_\_\_\_

Freshly shucked. Choose: Chalaca, Acevichada, or Passion Fruit Ponzu.

### **Causa Limeña of the Day** \_\_\_\_\_

Whipped potato layered with your choice of Octopus, Prawns, or Ceviche.



## “PLATES TO SHARE”



### **Fish & Calamari Jalea** \_\_\_\_\_

Golden fried seafood, tartare sauce, smoked rocoto drizzle and crispy cassava.

### **Fried Cassava (Yuca) (V)** \_\_\_\_\_

Served with creamy, spicy Huancaína cheese sauce.

### **Crispy Patacones** \_\_\_\_\_

Double-fried green plantains topped with pork belly chicharrón & house guacamole.

### **Chilean Fried Empanaditas (3 pcs)** \_\_\_\_\_

Golden pastry parcels served with fresh spicy pebre salsa.

LOYABAR

# EVENING

## NIKKEI MAKI ROLLS

(4 Pieces / 8 pieces)

### Acevichado Maki -----

Tempura prawn, avocado, topped with ceviche sauce.

### Grilled Octopus Maki -----

Charred octopus, cream cheese, cucumber, anticuchera glaze.

### Salmon & Ebi Furai -----

Prawn furai, fresh salmon, passion fruit ponzu.

## ARTISAN SLIDERS

(2 pcs)

### Korean Fried Chicken -----

Kimchi, avocado, creamy acevichada mayo.

### Beer Battered Fish -----

Local catch, salsa criolla, house-made tartare.

### Pulled Pork -----

12-hour slow-cooked, pineapple BBQ, pickles, Swiss cheese.

### Argentinian Skirt Steak -----

Hand-cut steak, herbaceous chimichurri on toasted sourdough.

## THE GRILL - PERUVIAN SKEWERS (Anticuchos)

The heart of the Andes. Served with grilled corn & fried cassava. Rocoto chili sauce.

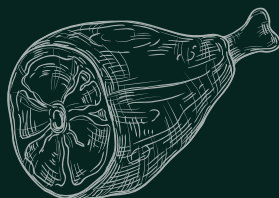
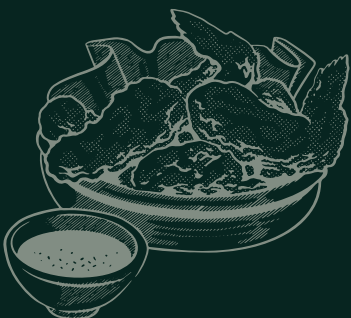
### Free-Range Chicken ---

### Grass-Fed Beef -----

### Grilled Octopus -----

### Sashimi-Grade Tuna --

### Kangaroo Loin (A Local Favourite) -----



JOYA

TAPAS & COCKTAIL BAR

# MENU



LOYABAR

# Classic & Easy Cocktails

Casual Bar · Melbourne | All prices in AUD · GST included

## HIGHBALL CLASSICS

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### Vodka Tonic -----

Grey Goose or Smirnoff · Tonic · Lime

### Gin & Tonic -----

Four Pillars or Tanqueray or Blind tiger organic  
Gin · Tonic · Lemon

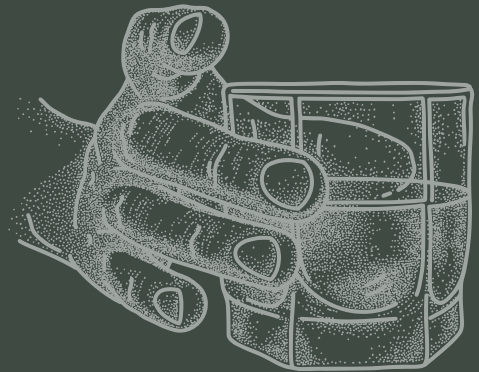
### Whisky & Coke -----

Jack Daniel's or Jim Beam · Coca-Cola · Lime

### Dalwhinnie 15YO Scotch Whisky ---

### Jameson & Ginger -----

Jameson Irish Whiskey · Ginger Ale



## CLASSICS FAVORITE

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### Fire and Ice Vodka Gold Flakes -----

### Baileys Martini -----

Vodka · Baileys

### Malibu Sunset -----

Malibu Coconut Rum · Orange Juice

### Black Russian -----

Vodka · Kahlúa

## SPIRIT FORWARD

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### Old Fashioned -----

Bourbon · Sugar · Bitters

### Whisky Black -----

Johnnie Walker Black Label · On Ice



LOYABAR

# Classic & Easy Cocktails

Casual Bar · Melbourne | All prices in AUD · GST included

## WINE & EASY DRINKS

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### House Wine - Glass -----

Chardonnay · Lideman's (house) Sauvignon  
blanc · Yellow Tail (house) Shiraz

### Red or Pink Sangria -----

KS Red Sangria / (House) Pink Masocto



## RUM

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Rockstar Grapefruit Grenade Spiced Rum -----

The Duppy Share White Spirit -----

## TEQUILA

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Sierra Tequila Silve -----

## LIQUEUR

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Galliano vanilla liqueur ---

## PREMIX

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Hard Rated no sugar -----

## BEER

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Asahi Super Dry Lager ----

Corona Extra Lager -----

Better Beer Zero Crb Lgr \_

