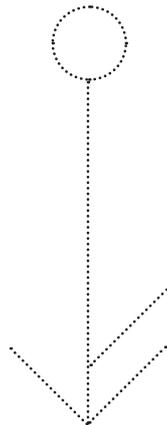




*“ I
search through
nature and change it
so I can understand it
and represent its essence.
I like doing this in a teasing, playful
way. My cuisine is a stroll through
an imaginary landscape: metaphysical,
surreal, hyper-realistic, but real.
My dishes consist of small
containers with different shapes,
colors and flavors that contrast and complement
one another: fragments of nature.
Each creation has a title that represents
an idea linked to the season,
to a bit of news, to one of my thoughts.
What exactly are these dishes?
A vision of time that changes
continuously, and yet,
never changes.
Have fun!”*

Pietro Leemann



OUR MENU FOR THIS SEASON

ZENITH

120,00

Eat the leaf

Sun harbour

Morning light

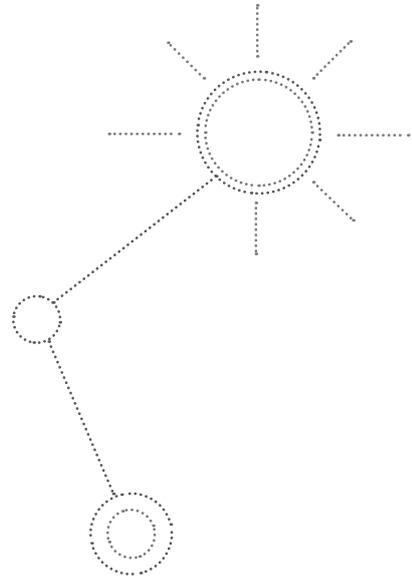
The navel of the world

Privileged relationship

Tasting of three homemade plant-based cheeses

Pomo d'oro

Macondo



EMPHASIS ON NATURE

100,00

Eat the leaf

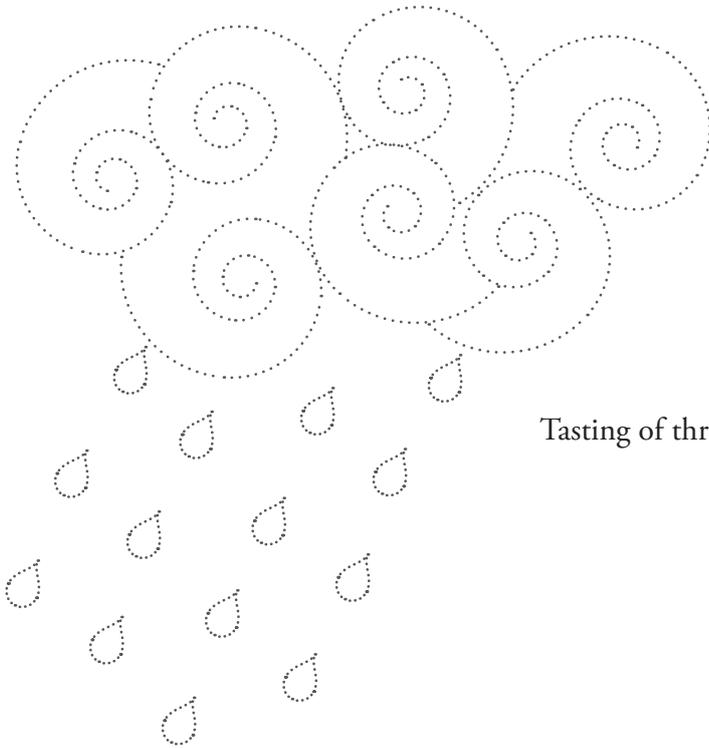
Morning light

The navel of the world

Privileged relationship

Tasting of three homemade plant-based cheeses

Macondo



OUR MENU FOR THIS SEASON

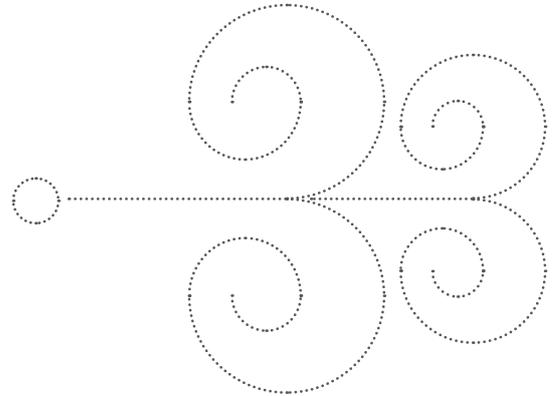
DISCOVERY

70,00

Eat the leaf

The navel of the world

Macondo

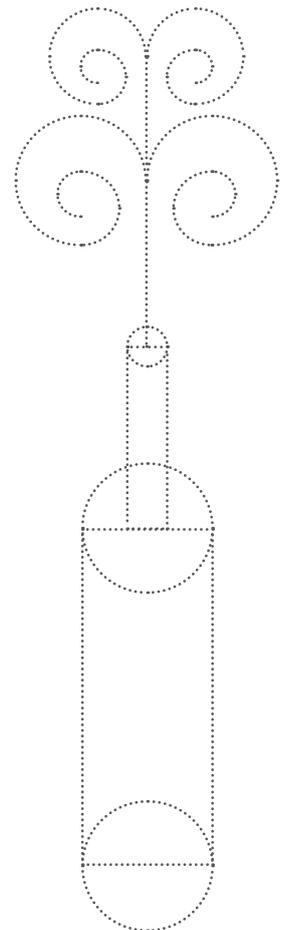


Oppure

Eat the leaf

Privileged relationship

Macondo



*It is preferable that the same menu is ordered
by all the guests*

WINE TASTING

*Refined sensorial paths
thought to accompany our dishes*

Selection of three superior, medium bodied wines 30,00

Selection of three fine, well-structured wines 60,00

Selection of three precious and vintage wines 90,00

Eat the leaf

Enchanting taste landscape with marinated avocado, rich salad with mediterranean dressing, raspberry citronette, homemade roasted tempeh with peas and pumpkin seeds, Lebanese-style paté  

Sun harbour

Japanese-style eggplant tatin, strawberry and ginger emulsion, quark and chives  

Morning light

Melon gazpacho with fennel egg, cucumber and our 25-year-aged balsamic vinegar  

The navel of the world

Risotto with tomato essence and thyme, wild garlic pesto, tomato and friggitelto with green pepper (15 minutes of cooking)  

Privileged relationship

Barbecued porcini and shitake mushrooms, spring onion and coscia pear, almond soft cheese and wine red sauce  

Plant-based cheeses

Tastefully homemade, based on dried fruit and legumes, served with Swedish bread and beetroot mustard  

Pomo d'oro

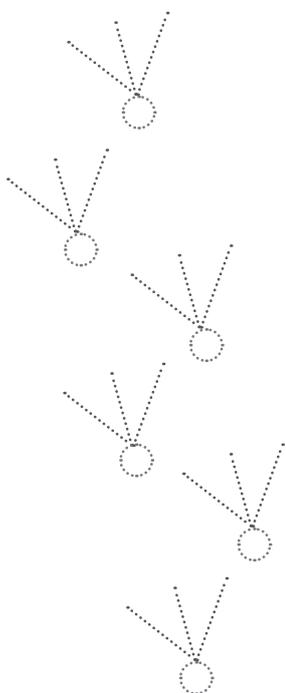
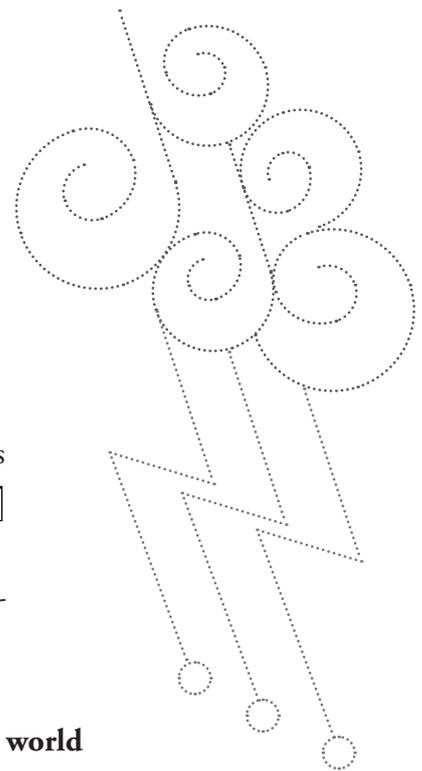
Marinated tomato, blueberry and diced seasonal vegetables, flavoured with passion fruit, basil froth  

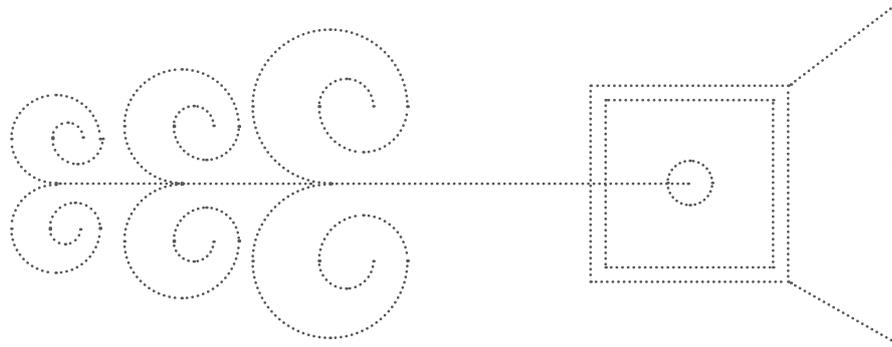
Macondo

Chocolate and peanut pavé, Sicilian mango and peach sauce, Piedmontese hazelnut soft froth, cherry and cardamon ice cream  

gluten-free 

plant-based 





**Suppliers, neighbours, friends of nature,
respectful of life and our health**

Chiara Onida by Boscasso,
Federica Baj and family for asparagus and potatoes,
Daniele e Luigi by Corbari Farm for fruits and vegetables,
Luca Sala from Cascina Selva for milk, cream and cheese
with plant rennet,
Rosso Rapa by friend Gianluca Ferrari for pumpkin
and buckwheat,
Giovanni by Orto Sano for the best roots ever tasted,
Slow Food presidia, Lorenzo Guerzoni for balsamic vinegar,
The meadows and forests of Someo that give me, from spring to autumn,
fruits and many ideas that are Joia cuisine essence.



All our ingredients have been selected for their organic, biodynamic or synergistic origin: this choice of taste safeguards our dear planet and protects our inner landscape.

Our dishes are prepared without eggs, many of them without gluten and dairy products.
This is not done to alter the taste, but to make them lighter and well balanced.
Food is meant both to be good and to make us feel good after having it.

All our ingredients may contain allergens. Please inform our staff about your nutritional needs.

Products which may cause allergies or intolerances:

1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof, except:
 - a) wheat based glucose syrups including dextrose;
 - b) wheat based maltodextrins;
 - c) glucose syrups based on barley;
 - d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin.
2. Eggs and products thereof.
3. Fish and products thereof, except:
 - a) fish gelatine used as carrier for vitamin or carotenoid preparations;
 - b) fish gelatine or Isinglass used as fining agent in beer and wine;
4. Peanuts and products thereof.
5. Soybeans and products thereof, except:
 - a) fully refined soybean oil and fat;
 - b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources;
 - c) vegetable oils derived phytosterols and phytosterol esters from soybean sources;
 - d) plant stanol ester produced from vegetable oil sterols from soybean sources.
6. Milk and products thereof (including lactose), except:
 - a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;
 - b) lactitol.
7. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.
8. Celery and products thereof.
9. Mustard and products thereof.
10. Sesame seeds and products thereof.
11. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.
12. Lupin and products thereof.



Joia

Via Panfilo Castaldi, 18, 20124 Milano