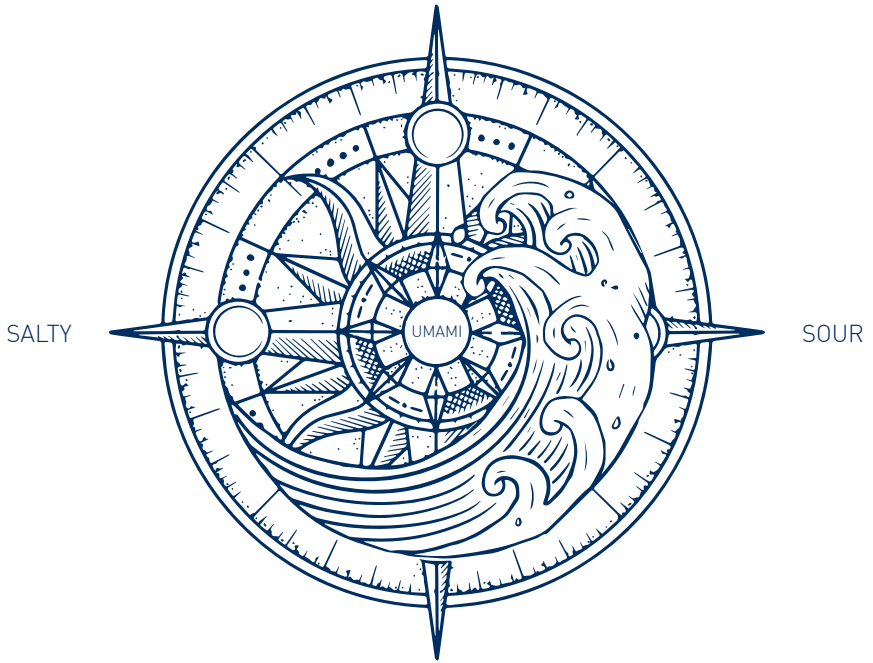


PUNCH ROOM

BARCELONA

MENU | CARTA

BITTER



SALTY

SOUR

SWEET

PUNCH

Punch has some pretty shady origins. From its birth on the sun-bleached decks of 17th century trade ships, it found its way into the cutthroat seafarers' taverns of port cities and from there to the tables and garden parties of the aristocracy. You could say that Punch was the first truly modern drink, making use of exciting new ingredients discovered on the trade routes; the five traditional ingredients of punch: spirits from Europe and the colonies, spices and citrus from Africa and the east, teas from China and India, and sugar from the Indies.

It's a drink of pirates, of traders, of slaves and press-ganged sailors, a drink of kings, noblemen, soldiers and whores. It's a deep and complex story of trade, co-operation and optimism for the new world but with undeniable base notes of thievery, exploitation and death. In essence, the story of punch is the story of the modern world.

Punch makes sense here in Barcelona, in this modern, international port city. We invite you to come with us on this little expedition into our past and hopefully our future too. Our menu COMPASS is a liquid journey through history, discovery and, of course, flavours.

Punch is a social drink, a celebration of communality, so we serve our punches individually or in bowls, to share.

PUNCH ROOM BARCELONA

PUNCHES

EDITION PUNCH Bitter-Sour

Our timeless house punch. Easy going yet complex like the 17th century five-ingredient punch formula, still alive today at Punch Room. The botanic and bitter flavours of the gin are accentuated by the grapefruit and enhanced by floral hints of hibiscus and jasmine tea, ending with subtle wood notes. Great things start here.

NAVIO PUNCH Sweet-Sour-Umami

Inspired by the sea routes developed by Portuguese explorers, this punch evokes an exciting journey across different cultures and continents through the delightful flavours of cachaça and pineapple, and the aromatic touch of Angostura and chamomile. Discover a flavorful combination with a fruity twist.

DONN BEACH PUNCH Sweet-Sour

One of sour, two of sweet, three of strong, four of weak. A tribute to the American adventurer and owner of the first Polynesian-inspired tiki bar Don the Beachcomber, founded when Prohibition ended in 1933, mixing punchy cocktails with the aromatic Caribbean rums discovered on his trips. Sweetness with a citric finish.

EL NAVEGANTE PUNCH Sweet-Salty-Umami

A Coruña, Galician land of shipwrecks, brave seamen and the Padrón pepper, cultivated since the 17th century by the Franciscan monks who returned from the American missions with the seeds of this pepper originally from Tabasco, Mexico. This punch blends the vegetal notes of the popular spice in Spain and the Cayenne pepper, the smokiness of the Mexican mezcal and the sweetness of the earl grey soda.

SOLERA PUNCH Bitter-Sour

A trip to the white villages in Andalucía, southern Spain, with this punch inspired in the aging method of the Pedro Ximénez sherry, with the subtle hints of wood from the sherry casks. Slightly tart with nutty notes.

17

Hibiscus Infused Bombay
Sapphire Gin, Grapefruit Cordial,
Sandalwood Syrup, Jasmine Tea

17

Patron Silver Tequila, Laphroaig
Whisky, Leblon Cachaça, Spiced
Pineapple Syrup, Spicy Chamomile,
Angostura Bitter, Citrus

17

Santa Teresa 1796 Rum,
Banana Liqueur, Pineapple,
Manzanilla Sherry,
Rooibos Cordial, Citrus

17

Del Maguey Vida Mezcal, Padrón
Pepper and Cayenne Pepper
Liquor, Vanilla and Earl Grey Tea

17

Maker's Mark Bourbon, Almond
Butter, Khuri Cinnamon, Pedro
Ximénez Sherry, Earl Grey Tea,
Lemon Sherbet

HAVEN PUNCH Sweet-Sour

Balancing fresh citrus and blackberry notes, the bitterness of the locally-produced vermouth from a 19th century family-owned distillery in Tarragona and memories of sweet herbs and lemon verbena, this dry and herbaceous punch is a liquid invitation to an aromatic retreat in the fields of the south of Catalonia.

PENICILLIN PUNCH Sweet-Sour-Umami

The cure-all cocktail reimagined as a punch introduces itself with strong peat and brine notes and gradually reveals a subtle sweetness. Originally elaborated in a clandestine bar in Manhattan, the recipe was kept as a secret before becoming one of the 21st century's biggest concoction success stories.

SAKURA PUNCH Sweet-Sour

Close your eyes. Find yourself under the cherry trees in Japan. An elegant clarified punch blossoming into your palate with the prevailing fruity flavours of the amaretto and the sakura tea. A sweet gustatory caress like a sakura petal brought by the wind from the Land of the Rising Sun.

COASTAL PUNCH Bitter-Sour

Embark on a discovery journey that transports you to the Caribbean shores and its heritage in every sip. The smoothness of the rum and its subtle notes of vanilla blend harmoniously with the bitterness of fresh grapefruit sherbet and the Angostura. The hint of Amaro Montenegro adds a depth that is enriched by the subtle sweetness of the sherry wine. A dazzling fusion encapsulated in a punch.

17

Kaffir Lime Infused Belvedere
Vodka, Padró & Co White
Vermouth, Chambord, Lemon
Verbena Cordial, Lama Tea

17

Aberfeldy 12 Scotch,
Glenmorangie Original Scotch,
Ginger and Honey Water, Oolong
Tea, Citrus

17

Roku Gin, Luxardo Maraschino
Di Saronno Amaretto, Sakura and
Sencha Tea, Clarified Whole Milk,
Citrus

17

Brugal 1888 Rum, Amaro
Montenegro, Palo Cortado Sherry,
Grapefruit Sherbet, Green Tea,
Egg White, Angostura Bitter,
Citrus

TEMPERANCE PUNCHES

IL RISORGIMENTO PUNCH Bitter-Sour

A sober version of the Garibaldi, the classic cocktail paying tribute to the Italian revolutionary who led the Unification of Italy. A love triangle between bitterness, sweetness and acidity. Bergamot, orange and grapefruit. A rebel punch unifying souls over a drink.

11

Martini Vibrante, Orange Juice, Grapefruit Cordial, Soda Water

EARL GREY LEMONADE Sweet-Sour

According to a legend, a grateful Mandarin Chinese, whose son had been rescued from drowning by one of Lord Grey's men presented the bergamot-flavoured black tea mixture to the Earl in 1803. We have added this British ingredient into our signature lemonade together with the fellow ginger beer.

11

Earl Grey Tea, Lemon Sherbet, Ginger Beer

SUSTAINABLE PUNCH

MIDNIGHT PUNCH Bitter-Sour-Sweet

The perfect after-dinner punch; rich, intense and creamy. Discover our sustainable twist of classic Espresso Martini, first mixed in the 1980s by a London bartender. An indulgent punch made by combining cold spent coffee brew, vodka and a subtle touch of agave offering a symphony of robust and aromatic flavors.

17

Grey Goose Vodka, Oloroso Sherry, Coffee Cold Brew, Orange Sherbet, Sugar Syrup, Caramelised Agave

CLASSICS

Ask our bartender for your favorite classic.

APPETIZERS

MEDITERRANEAN MARINATED OLIVES 4
On virgin olive oil, aromatic herbs and citrus

GILLARDEAU OYSTER NO.3 AU NATUREL 6

PURE ACORN-FED IBERIAN HAM (3oz) 28
Hand-sliced DO Guijuelo ham

PAN CON TOMATE 4
Folgueroles bread, roseta tomato and olive oil

BRAVAS VERAZ 7
Crispy potatoes, house special brava sauce and aioli

IBERIAN HAM CROQUETTE 4
Citrus mayonnaise

CEP MUSHROOM CROQUETTE 4
Citrus mayonnaise

CATALAN CHEESES SELECTION 18
Seasonal house-made fruit chutney

CHEESEBURGER 17
Locally-sourced organic beef, cheddar cheese,
caramelized onions, truffle mayo and
crispy potatoes

VEGAN BURGER 17
Plant-based meat, vegan cheddar cheese,
caramelized onions, vegan mayo and
crispy potatoes

SWEETS

THE SPEAKEASY CHESSBOARD 8
Our Chef's selection of petits fours

All prices are in Euros and include VAT.

For dietary requirements and food allergies, please ask one of our team members for assistance.

WINES

CHAMPAGNE

Ruinart Blanc de Blancs Chardonnay	22 170
Dom Pérignon Champagne Chardonnay, Pinot Noir	350

CAVA

Parxet Cuvée 2021 Ecològic Parxet Cava Xarel·lo, Macabeu, Parellada	10 39
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WHITE WINE

Laforêt Joseph Drouhin Bourgogne Chardonnay	13 65
Ikigall 2022 Gallina de Piel Wines Penedès Xarel·lo, Malvasia de Sitges, Moscatell	39
Terras Gauda Rías Baixas Albariño	54

ROSÉ WINE

Pinkgall Gallina de Piel Wines Navarra Garnacha, Garnacha Gris, Garnacha Blanca	39
By Ott 2021 Domaines de Ott Côtes de Provence Grenache, Cinsault, Syrah	49
Whispering Angel Cave d'Esclans A.O.P. Côtes de Provence Grenache, Rolle	14 62

RED WINE

Viña Pomal Gran Reserva 2015 Bodegas Bilbaínas La Rioja Tempranillo	16 76
Montecastro 2019 Montecastro Ribera del Duero Tempranillo	43
Pétalos del Bierzo Descendientes de J. Palacios Bierzo Mencía, Alicante Bouschet	52

BEER

Birra 08 Craft IPA	7
Espiga Blonde Ale (Gluten free)	7
Estrella Damm	6
Free Damm	6

SPIRITS

VODKA

Absolut Elyx	19
Aylesbury Duck	15
Beluga Gold Line	42
Belvedere	
15	
Belvedere Unfiltered	15
Crystal Head	30
Grey Goose	17
Ketel One	
15	
Konik's Tail	15
Tito's	15
Uluvka	15

GIN

Roku	15
Bathtub	16
Beefeater 24	15
Beefeater Crown Jewel	15
Bombay Sapphire	15
Bombay Bramble	15
Star of Bombay	16
Fords Gin	15
Gin del Professore Madame	15
Gin del Professore Monsieur	15
Ginraw	15
Hendrick's	16
Modernessia	15
Monkey 47	19
Oxley	17
Plymouth	15
Portobello Road	15
Tanqueray No. Ten	16

JENEVER

Bols 6yo Corenwijn	16
Bols Corenwijn	12
Bols Genever	12
Zuidam 5yo Zeer Oude	23

TEQUILA

Altos Blanco	16
Altos Reposado	17
Don Fulano Fuerte Silver	16
Don Fulano Reposado	17
Fortaleza Blanco	20
Fortaleza Reposado	22
Fortaleza Añejo	24
Maracame Blanco	16
Ocho Blanco	16
Ocho Curado	16
Ocho Reposado	16
Patrón Silver	16
Patrón Reposado	18
Patrón Añejo	20
Tequila Cabeza	28
Tequila Cabrito Mixto	13
Tequila Calle 23 Blanco	15
Tequila Calle 23 Reposado	16

RAICILLIA

La Venenosa Sierra Occidental	
16	

SOTOL

Sotol Hacienda de Chihuahua Reposado	16
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MEZCAL

Alipús San Baltazar	16
Alipús Santa Ana	16
Del Maguey Ibérico	66
Del Maguey Tobala	38
Del Maguey Vida	16

RUM			VERMOUTH	
Banks 5yo			Antica Formula	18
	15		Lacuesta Red	9
Banks 7yo			Martini Riserva Ambrato	9
15			Martini Riserva Rubino	9
Bacardi 8yo		15	Vermouth del Professore Classico	16
Santa Teresa 1796		17	Vermouth del Professore Rosso	16
Diplomático Reserva Exclusiva		16		
Diplomático Ambassador		45	APERITIF & AMARO	
Plantation 3 Stars		15	Averna	10
Plantation Pineapple			Cynar	10
15			Fernet Branca	12
Trois Rivières Blanco			Martini Bitter	8
15			Amaro Montenegro	10
Zacapa 23yo		20		
			SHERRY	
BRANDY & COGNAC			Emilio Hidalgo Amontillado Fino	11
Carlos I XO		22	Emilio Hidalgo Villapanés Oloroso	12
Hennessy VSOP		20	Fernando de Castilla Pedro Ximenez	10
Hennessy XO		88	Lustau Manzanilla	11
Remy Martin XO		62		
Hennessy Paradis Imperial		200		
Remy Martin Louis XIII				
450				
ARMAGNAC				
Dartigalongue 96		28		
CALVADOS				
Père Magloire XO		22		
GRAPPA				
Poli Barrique		24		
ABSINTHE				
Jade Nouvelle Orléans		20		
La Maison Fontaine Blanche		20		

BLEND		ISLAY	
Chivas Regal 12yo	15	Ardbeg Uigeadail	20
Chivas Regal 18yo	20	Bowmore 18yo	22
Chivas Regal 25yo	76	Coal Ila 18yo	46
Compass Box Oak Cross	15	Kilchoman Machir Bay 4yo	17
Compass Box The Peat Monster	18	Lagavulin 16yo	38
Copper Dog	15	Laphroaigh Quarter Cask	18
Dewar's 12yo	15	Octomore 6.3	46
Dewar's 15yo	16		
Dewar's 18yo	28	JAPAN	
Johnnie Walker Black Label	15	Hakushu 12yo	40
Johnnie Walker King George V	95	Hakushu 18yo	81
		Hibiki Harmony	34
HIGHLAND		Nikka Coffey Grain	20
Aberfeldy 12yo	15	Nikka From the Barrel	22
Dalmore 18yo	40	Nikka Miyagikyo	22
Glenmorangie Lasanta	18	Nikka Taketsuru	22
Glenmorangie Signet	50	Yamazaki Distiller Reserve	40
Oban 14yo	20		
		CANADA	
SPEYSIDE		Crown Royal	33
Balvenie 21yo	140		
Craigellachie 13yo	21	USA	
Glenfiddich 15yo	19	Eagle Rare 10yo	18
Macallan 18yo Fine Oak	79	Four Roses Single Barrel	15
Macallan 12yo Sherry Oak	21	Jack Daniel's Single Barrel	17
Fine Oak Singleton 12yo	15	Maker's Mark 46	16
		Michter's	17
LOWLAND		Rittenhouse Rye 100 Proof	16
Auchentoshan Three Wood	17	Sazerac Rye	16
		Woodford Reserve	16
SKYE		Woodford Reserve Rye	17
Talisker 57° North	26	Blanton's Gold	48
		Blanton's Barrel	50
		IRELAND	
ORKNEY ISLAND		Jameson Black Barrel	
Highland Park 18yo	54	15	
		Middleton Very Rare	
		39	
		Teeling Single Malt	
		15	
		WALES	
		Penderyn Madeira Finish	15

All prices are in Euros and include VAT.