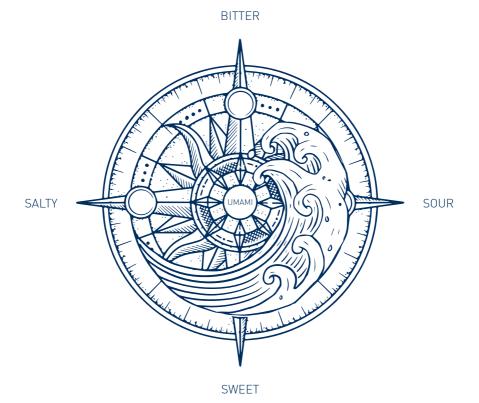
PUNCH ROOM BARCELONA



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. Slighty 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, Spiced Chamomile, Angostura Bitter, Citrus

17

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

17

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

17

Maker's Mark Bourbon, Almond Butter, Homemade cinnamon liquor, 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, Citrus, Clarified Whole Milk

17

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

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.

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.

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.

CLASSICS

Ask our bartender for your favorite classic.

17

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

11 Martini Vibrante, Orange Juice, Grapefuit Sherbet, Soda Water

11 Earl Grey Tea, Lemon Sherbet, Ginger Beer

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 Dom Pérignon Champagne Chardonnay, Pinot Noir	22 170 350
CAVA Parxet Cuvée 2021 Ecològic Parxet Cava Xarel·lo, Macabeu, Parellada	10 39
WHITE WINE Laforêt Joseph Drouhin Bourgogne Chardonnay Ikigall 2022 Gallina de Piel Wines Penedès Xarel·lo, Malvasia de Sitges, Moscatell Terras Gauda Rías Baixas Albariño	13 65 39 54
ROSÉ WINE Pinkgall Gallina de Piel Wines Navarra Garnacha, Garnacha Gris, Garnacha Blanca By Ott 2021 Domaines de Ott Côtes de Provence Grenache, Cinsault, Syrah Whispering Angel Cave d'Esclans A.O.P. Côtes de Provence Grenache, Rolle	39 49 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

SOFT DRINKS

Pepsi	6
Pepsi Max	6
7Up	6
KAS Lemon / Orange	6
Tonic Water	6
Ginger Beer	6
Ginget Ale	6
Red Bull	7
Red Bull Sugarfree	
	7

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

ILGOILA	
Altos Blanco	16
Altos 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
Don Julio Reposado	22
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 Banks 5yo

15

Banks 7yo	15
Bacardi 8yo	15
Santa Teresa 1796	17
Diplomático Reserva Exclusiva	16
Diplomático Ambassador	45
Plantation 3 Stars	15
Plantation Pineapple	15
Trois Rivières Blanco	15
Zасара 23уо	20

BRANDY & COGNAC Carlos I XO

Britter a coortito	
Carlos I XO	22
Hennessy VSOP	20
Hennessy XO	88
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 lade Nouvelle Orléans

Jade Nouvelle Orléans	20
La Maison Fontaine Blanche	20

VERMOUTH

Antica Formula	18
Lacuesta Red	9
Martini Riserva Ambrato	9
Martini Riserva Rubino	9
Vermouth del Professore Classico	16
Vermouth del Professore Rosso	16

APERITIF & AMARO

Averna	10
Cynar	10
Fernet Branca	12
Martini Bitter	8
Amaro Montenegro	10

SHERRY

Emilio Hidalgo Amontillado Fino	11
Emilio Hidalgo Villapanés Oloroso	12
Fernando de Castilla Pedro Ximenez	10
Lustau Manzanilla	11

BLEND	
Chivas Regal 12yo	15
Chivas Regal 18yo	20
Chivas Regal 25yo	76
Compass Box Oak Cross	15
Compass Box The Peat Monster	18
Copper Dog	15
Dewar's 12yo	15
Dewar's 15yo	16
Dewar's 18yo	28
Johnnie Walker Black Label	15
Johnnie Walker King George V	95

HIGHLAND

Aberfeldy 12yo	15
Dalmore 18yo	40
Glenmorangie Lasanta	18
Glenmorangie Signet	50
Oban 14yo	20

SPEYSIDE

Balvenie 21yo	140
Craigellachie 13yo	21
Glenfiddich 15yo	19
Macallan 12yo Sherry Oak	21
Macallan 18yo Fine Oak	79
Fine Oak Singleton 12yo	15

LOWLAND	
Auchentoshan Three Wood	17

26

54

SKYE Talisker 57° North

ORKNEY ISLAND Highland Park 18yo

ISLAY Ardbeg Uigeadail 20 Bowmore 18yo 22 Coal Ila 18yo 46 Kilchoman Machir Bay 4yo 17 Lagavulin 16yo 38 Laphroaigh Quarter Cask 18 Octomore 6.3 75

JAPAN

	JALAN	
	Hakushu 12yo	40
	Hakushu 18yo	81
	Hibiki Harmony	34
	Nikka Coffey Grain	20
	Nikka From the Barrel	22
	Nikka Miyagikyo	22
	Nikka Taketsuru	22
`	Yamazaki Distiller Reserve	40

CANADA Crown Royal

33

USA Eagle Rare 10yo 18 Four Roses Single Barrel 15 17 Jack Daniel's Single Barrel Maker's Mark 46 16 Michter's 17 Rittenhouse Rye 100 Proof 16 Sazerac Rye 16 Woodford Reserve 16 Woodford Reserve Rye 17 Blanton's Gold 48 Blanton's Barrel 50

IRELANDJameson Black Barrel15Middleton Very Rare39Teeling Single Malt15

WALES	
Penderyn Madeira Finish	15