

PUNCH ROOM

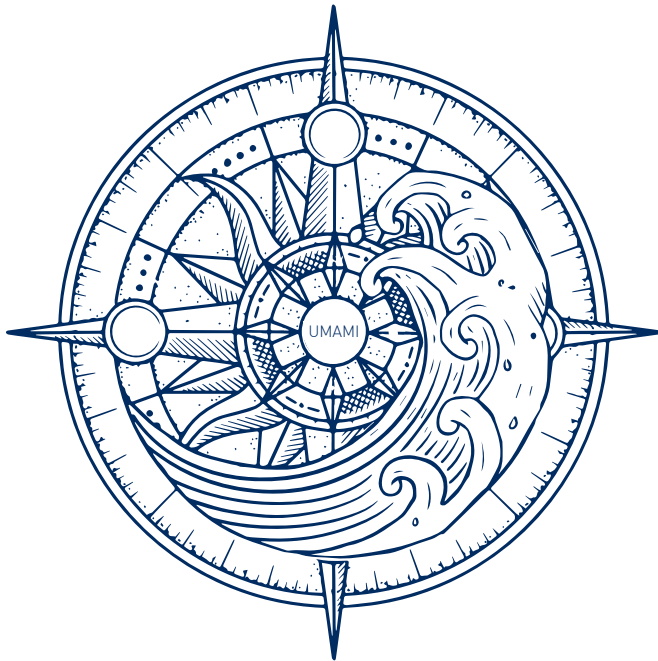
BARCELONA

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 overseas countries, spices discovered across the distant routes, sugar, citrus and water.

It's a drink of pirates, of traders, of slaves and press-ganged sailors, a drink of kings, noblemen and soldiers. 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.

Barcelona has long been at the heart of this global exchange. As one of Europe's most important ports, it has welcomed traders, travelers, and cultures from all corners of the world for centuries. A city shaped by the sea, by commerce, by the convergence of ideas and traditions.

COMPASS menu at Punch Room Barcelona, invites you on a journey of liquid exploration through history and discovery, but also through the global flavors that have defined the evolution of punch.

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 signature house punch. A modern evolution of the first recorded mixed drink from the 17th century, shaped by the exchange between India and Britain and defined by five essential elements: spirit, spice, citrus, sugar, and water. At Punch Room Barcelona, this legacy unfolds with hibiscus-infused gin, the bright bitterness of grapefruit, and the velvety warmth of sandalwood syrup. Chinese jasmine tea rounds out the blend with a floral, ethereal finish; past and present in perfect harmony.

PRIVATEER'S PUNCH Sweet-Sour

Scotland, a land of both whisky legends and notorious pirates. The 17th century saw the likes of Captain Kidd sailed from the Caribbean to the Indian Ocean, inspiring Stevenson's Treasure Island. This punch channels that spirit of adventure, reimagining the modern classic Naked & Famous with Scotch at its heart. Rich, honeyed depth from pollen syrup, sage's herbal elegance, and bittersweet citrus notes create a cocktail worthy of a seafaring tale.

PACIFIC ODISSEY PUNCH Sweet-Sour

Inspired by the allure of Polynesia, Don the Beachcomber reimagined tropical cocktails, crafting a symphony of flavors that defined the iconic tiki aesthetic of the 1960s. Honoring this legacy, this punch blends aged Venezuelan rum for smooth caramel warmth, entwined with the richness of Iberian port. South African rooibos and Mexican cacao add depth and intrigue, mirroring the Pacific trade winds that carried flavors across the world. A refined tropical escape; rooted in tradition, reimagined for today.

NAVIGATOR'S PUNCH Sweet-Bitter

Gin, shaped by centuries of exploration, found its way from spice-laden trade routes to the heart of cocktail culture. Its botanicals and bitter complexity became the foundation of the Negroni—an icon of balance and depth. This punch reimagines that legacy, enriched by the smoky intensity of Laphroaig and the bold bitterness of Cynar. Star anise infusion enhances Bombay Sapphire's botanicals, while oolong tea lends a delicate, aromatic finish. A cocktail with heritage, crafted for the modern explorer.

17

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

17

Glenmorangie The Original Whisky,
Aperol, Pollen Syrup, Sage Cordial,
Orange Bitters

17

Santa Teresa 1796 Rum, Warre's
Ruby Port, Rooibos Cordial,
Palomino Fino, Lime Juice,
Housemade Cocoa Tincture
Infused with Belvedere Vodka

17

Bombay Sapphire Gin Infused
with Star Anise, Laphroaig Quarter
Cask, Cynar, Martini Rubino,
Lemon Sherbet, Oolong Tea

FIERY PUNCH Unami-Sour

A journey across continents, from Mexico's volcanic soils to Galicia's Atlantic winds, the Padrón pepper transformed from a fiery Tabasco seed into a delicate delicacy, shaped by Franciscan monks. This punch is an ode to that voyage, smoky mezcal meeting the crisp sweetness of apple, layered with the vegetal depth of green tea and a whisper of cayenne heat. A bold sip where heritage and reinvention collide.

RIVERPORT PUNCH Bitter-Sweet-Sour

New Orleans, a cultural crossroads where European elegance, Caribbean soul, and African rhythm converged, birthing some of history's most iconic cocktails. Inspired by two of its greatest, the Sazerac and Vieux Carré, this punch is a tribute to the city's rich drinking heritage. A dry, spirit-forward profile softened by warm spice, citrus complexity, and a hint of absinthe's mystique. A punch designed for those who appreciate a cocktail with a story.

ELIXIR PUNCH Unami-Sour

Ginger, native to India, cultivated across Africa and cherished across cultures for its warmth and healing properties, takes center stage in this modern interpretation the classic Penicillin. This punch retains the comforting spice of ginger and honey but replaces whisky with the elegance of sesame-infused vodka. The addition of Lapsang Souchong tea introduces an alluring smokiness, creating a cocktail that is both unexpected and unforgettable.

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.

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 flavors of cachaça and pineapple, and the aromatic touch of Angostura and chamomile. Discover a flavorful combination with a fruity twist.

17

Del Maguey Vida Mezcal, Padrón & Cayenne Liquor Infused with Belvedere Vodka, Apple Sherbet, Sencha Green Tea

17

Woodford Reserve Rye Whisky, Dom Bénédictine, Lemon and Tangerine Infused with Belvedere Vodka, Cardamom & Black Pepper Syrup, Absinthe

17

Sesame-Infused Belvedere Vodka, Pierre Ferrand Dry Curaçao Liqueur, Ginger and Honey Water, Lapsang Souchong Tea Cordial

17

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

17

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

SUSTAINABLE PUNCH

MIDNIGHT PUNCH Bitter-Sour-Sweet

Crafted with a conscience, this punch repurposes spent coffee grounds, reducing waste while enhancing flavor. A nod to coffee's journey from Ethiopia to the world, this cocktail reinvents the Espresso Martini, cold-brewed coffee, vodka, and agave, seamlessly layered into a rich, aromatic blend. Indulgence with intention, designed for those who savor the night.

17

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

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 Sherbet, Soda Water

EARL GREY LEMONADE Sweet-Sour

Few teas are as steeped in mystery as Oolong tea. Its origins remain unknown, wrapped in tales of noblemen, mandarins and maharajas. A blend of Chinese black tea and bergamot, its story is as captivating as its flavor. This punch echoes that intrigue, our signature house-made lemonade amplifies its bright citrus and floral depth, while British ginger beer adds a bold, warming finish. A refined reinvention of a classic, layered with history and unmistakable character

11

Earl Grey Tea, Lemon Sherbet,
Ginger Beer

CLASSICS

Ask our bartender for your favorite classic.

APPETIZERS

OYSTER WITH ORANGE AND LEMON SLUSH (GF)	7
PADRÓN PEPPER (V GF) with spicy habanero chili and mango sauce	8
CRISPY POTATOES with Parmesan cream and truffle cream	9
FILO DOUGH STUFFED WITH CARAMELIZED ONION with honey-mustard vinaigrette and orange zest	12
SEASONAL TOMATO SALAD (V GF) with olive emulsion	16
CRISPY PRAWNS with citrus mayonnaise	18
OUR CAVIAR CHESS waffle, sour cream and caviar	21
CATALAN CHEESE BOARD local cheeses with homemade seasonal fruit chutney, red berries and toasts	22
PIZZA ALLA PALA (NF) with mozzarella, berian ham, and arugula	19

SWEETS

BITTER CHOCOLATE MOUSSE (V GF) with raspberry	9
IMPREGNATED PINEAPPLE (V GF) with spiced syrup, slush and crisp	8

All prices are in Euros and include VAT.

(V) Vegan | (GF) Gluten Free | (LF) Lactose Free | (NF) Nuts Free

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 Ecològic Parxet Cava Xarel·lo, Macabeu, Parellada	10 39
Ars Collecta Blanc de Noirs Codorníu Cava Pinot Noir, Xarel·lo, Trepat	49

WHITE WINE

Turons de la Pleta Raimat Costers del Segre Chardonnay	12 56
La Charla Vinos del paseante Rueda Verdejo	10 39
Terras Gauda Rías Baixas Albariño	54
Miranda d'Espiells Juvé i Camps Penedès Chardonnay	39
Ossian Ossian Vides y Vinos - Alma Carraovejas Castilla y León Chardonnay	72

ROSÉ WINE

Whispering Angel Cave d'Esclans A.O.P. Côtes de Provence Grenache, Rolle	14 62
Sierra Cantabria Rosado Sierra Cantabria Rioja Garnacha Tempranillo, Macabeo	39
By Ott Domaines de Ott Côtes de Provence Grenache, Cinsault, Syrah	49

RED WINE

El Píspa Vinos del Paseante Montsant Garnatxa, Carinyena	10 39
Viña Pomal Gran Reserva Bodegas Bilbaínas Rioja Tempranillo	16 76
Viña Pedrosa Crianza Hermanos Pérez Pascuas Ribera del Duero Tinto Fino	58
Pétalos del Bierzo Descendientes de J. Palacios Bierzo Mencía, Alicante Bouschet	52
Coma Vella Mas d'en Gil Priorat Carinyena, Garnatxa Peluda, Garnatxa, Syrah	68

BEER

INEDIT	7
Malt and wheat beer with spices	
COMPLIT	7
Mediterranean India Pale Ale	
DAURA	7
Gluten-free beer	
ESTRELLA DAMM	6
Mediterranean beer	
FREE DAMM	6
Non-alcoholic beer 0,0%	

SOFT DRINKS

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

Consult the wine vintages with our team members

SPIRITS

VODKA

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

GIN

Roku	15
Bombay Sapphire	15
Bombay Sapphire Premier Cru	16
Gin del Professore Madame	15
Gin del Professore Monsieur	15
Ginraw	15
Hendrick's	16
Monkey 47	19
Oxley	17
Plymouth	15
Portobello Road	15
Tanqueray No. Ten	16
Gin Mare	15

Jenever

Bols Genever	12
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TEQUILA

Altos Blanco	16
Altos Reposado	17
Fortaleza Blanco	20
Fortaleza Reposado	22
Fortaleza Añejo	24
Ocho Blanco	16
Ocho Reposado	16
Patrón Silver	16
Patrón Reposado	18
Patrón Añejo	20
Don Julio Reposado	22
Volcan de Mi Tierra Blanco	20
Volcán de Mi Tierra Añejo Cristalino	20
Tres Generaciones Reposado	18
Tres Generaciones Cristalino	16

MEZCAL

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

CACHAÇA

Leblon	13
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PISCO

Barsol Primero Quebranta	13
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RUM	
Bacardí 8yo	15
Bacardí Carta Blanca	15
Santa Teresa 1796	17
Diplomático Reserva Exclusiva	16
Diplomático Ambassador	45
Plantation 3 Stars	15
Plantation Pineapple	15
Zacapa 23yo	20
Brugal 1888 Doblemente Añejado	16

BRANDY & COGNAC	
Carlos I XO	22
Hennessy XO	88
Hennessy Very Special	20
Courvoisier VSOP	20
Ferrand Cognac 1840 Original Formula	14

CALVADOS	
Père Magloire XO	22

GRAPPA	
Poli Barrique	24

VERMOUTH	
Antica Formula	18
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
Amaro Montenegro	10
Martini Bitter	8
Campari	10
Pastis 51	14
Pernod	16
Baileys Original Irish Cream	10
Amaretto Disaronno	10
Cointreau L'Unique	10
Grand Marnier Cordon Rouge	10

SHERRY	
Emilio Hidalgo Villapanés Oloroso	12
Lustau Manzanilla	11
González Byass Néctar	10
Fernando de Castilla Palo Cortado Antique	10
Tio Pepe	10
Warre's Heritage Ruby Port	10
Fernando de Castilla Amontillado Classic	11

BLEND		ISLAY	
Chivas Regal 12yo	15	Ardbeg Uigeadail	20
Chivas Regal 18yo	20	Coal Ila 18yo	46
Chivas Regal 25yo	76	Lagavulin 16yo	38
Dewar's 12yo	15	Laphroaigh Quarter Cask	18
Dewar's 18yo	28	Octomore 6.3	75
Johnnie Walker Black Label	15		
Johnnie Walker King George V	95		
Johnnie Walker Blue Label	69	JAPAN	
		Hakushu 12yo	40
		Hakushu 18yo	81
		Hibiki Harmony	34
		Nikka Coffey Grain	20
		Nikka From the Barrel	22
		Nikka Miyagikyo	22
		Yamazaki Distiller Reserve	40
HIGHLAND			
Aberfeldy 12yo	15		
Glenmorangie The Original 12yo	16		
Glenmorangie Signet	50		
Oban 14yo	20		
SPEYSIDE		USA	
Balvenie 21yo	140	Eagle Rare 10yo	18
Glenfiddich 15yo	19	Four Roses Single Barrel	15
The Macallan Fine Oak 18yo	79	Jack Daniel's Single Barrel	17
The Macallan Double Cask 12yo	21	Maker's Mark	16
		Sazerac Rye	16
		Woodford Reserve	16
		Woodford Reserve Rye	17
		Blanton's Gold	48
		Blanton's Barrel	50
		Rittenhouse Rye	16
ORKNEY ISLAND			
Highland Park 18yo	54		
CAMPBELTOWN		IRELAND	
Springbank 18yo	33	Jameson Black Barrel	15
		Middleton Very Rare	39
		Jameson Irish Whiskey	15
		WALES	
		Penderyn Madeira Finish	15

All prices are in Euros and include VAT.

