

PUNCH ROOM

BARCELONA

APERITIVO BY PUNCH

PUNCHES

EDITION PUNCH

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

PACIFIC ODISSEY PUNCH

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

FIERY PUNCH

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

PRIVATEER'S PUNCH

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

APPETIZERS

MEDITERRANEAN MARINATED OLIVES (V | GF | LF | NF)
olive oil, aromatic herbs and citrus

PADRÓN PEPPER (V | GF)
with spicy habanero chili and mango sauce

CRISPY POTATOES
with Parmesan cream and truffle cream

FILO DOUGH STUFFED WITH CARAMELIZED ONION
with honey-mustard vinaigrette and orange zest

1 PUNCH & 1 APPETIZER
20 EUR / PERSON

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

@EDITIONBARCELONA #PUNCHROOMEDITION