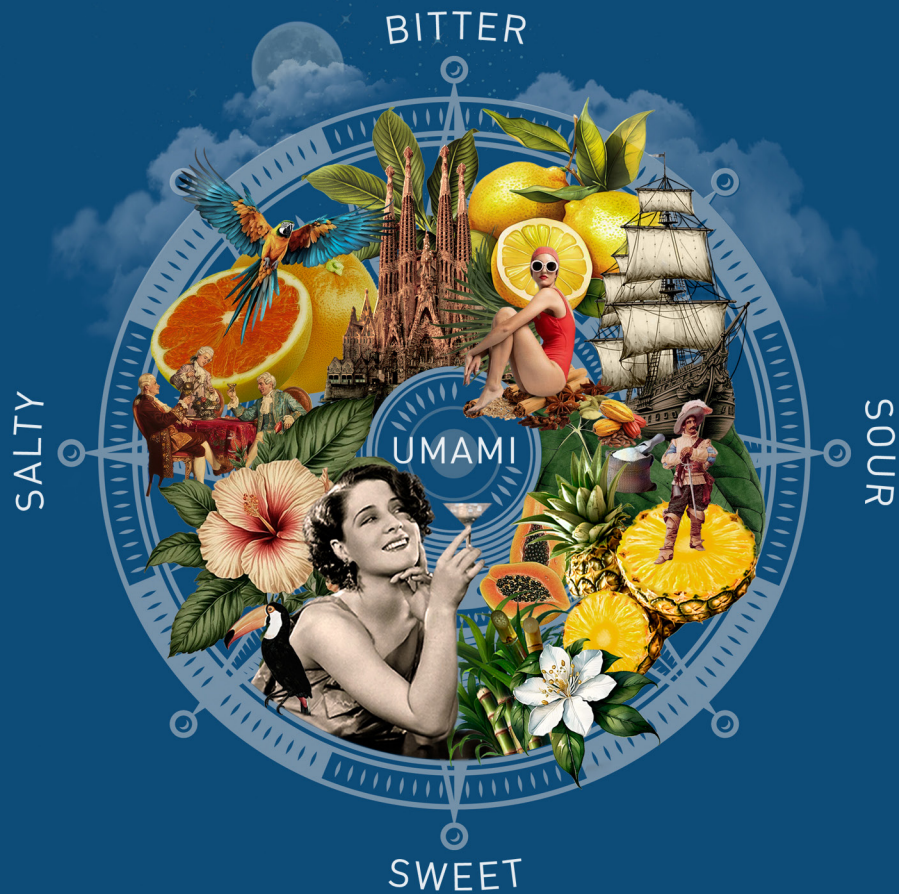


# PUNCH ROOM

## BARCELONA

COMPASS  
MENU

ENGLISH



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.

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 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.

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

PUNCH ROOM BARCELONA



#### EDITION PUNCH BITTER/SOUR

Our signature house punch. An 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. This legacy unfolds with hibiscus-infused gin, the bright bitterness of grapefruit and the velvety sandalwood syrup. Chinese jasmine tea rounds out the blend with a floral finish; past and present in perfect harmony.

17

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

#### PRIVATEER'S PUNCH SWEET/SOUR

Scotland, a land of both whiskey legends and notorious pirates. In the 17th century, Captain Kidd sailed from the Caribbean to the Indian Ocean, inspiring Stevenson's *Treasure Island*. This punch reimagines the classic *Naked & Famous* with Scotch at its heart. Honeyed depth from pollen syrup, sage's herbal elegance, and bittersweet citrus notes create a cocktail worthy of a seafaring tale.

17

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

#### NAVIGATOR'S PUNCH SWEET/BITTER

From spice-laden trade routes to the heart of cocktail culture, gin became the foundation of the iconic Negroni. This punch reimagines that legacy, with the smoky intensity of Laphroaig and the bitterness of Cynar. Star anise infusion enhances Bombay Sapphire's botanicals, with the aromatic finish of oolong tea.

17

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

#### AMBER DESIRE PUNCH SWEET/SOUR

Born between two suns, one blazing above the red desert of the Cape, where rooibos grows wild, and the other setting slowly over the golden vineyards of Andalucía, where Pedro Ximénez rests in timeworn oak. From that improbable encounter of earth, tea and sweet wine arises a liquid kiss between exotic freshness and the caress of time.

17

Belvedere Vodka, Homemade Rooibos Liqueur, Passion Fruit Cordial, Pedro Ximénez, Lama Tea, Parxet Cava



### PACIFIC ODISSEY PUNCH SWEET/SOUR

Inspired by the allure of Polynesia, Don the Beachcomber reimagined tropical cocktails, crafting the iconic tiki aesthetic of the 1960s. 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. A tropical escape; rooted in tradition, reimagined for today.

17

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

### FIERY PUNCH UMAMI/SOUR

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. Smoky mezcal meets 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.

17

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

### RIVERPORT PUNCH BITTER/SWEET/SOUR

New Orleans, a cultural crossroads where European elegance, Caribbean soul, and African rhythm converged, the birthplace of some of history's most iconic cocktails. 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.

17

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

### CARIBBEAN PUNCH BITTER/SWEET

Embark on a liquid journey along the Caribbean shores, guided by Anne Bonny, a legendary female pirate of the 18th century, who joined "Calico Jack" Rackham out of love and rebellion. Inspired by the seafaring taverns of the time, this punch, crafted with rum, revealing subtle notes of chocolate and coffee, is brightened by citrus and the floral lift of Lillet. A cocktail for rebel hearts.

17

Ron Brugal 1888, Lillet Blanc, Orange Oleo Saccharum, Cinnamon, Cloves, Aniseed, and Black Pepper Cordial, Citrus Solution, Cocoa Tea

### 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

Patron Silver Tequila, Laphroaig 10yo Whiskey, Leblon Cachaça, Spiced Pineapple Syrup, Spiced Chamomile, Angostura Bitter, Citrus

## NOLO PUNCHES

### (LOW ABV)

#### HASTA LA RAÍZ PUNCH BITTER/SOUR

Inspired by the classic Paloma, this lighter expression embraces a sustainable approach, revealing grapefruit in layered form; bright, gently bitter, and refreshingly vibrant. Delicate botanical notes intertwine with citrus depth and a whisper of bergamot, finishing long, lifted, and elegantly balanced.

#### APHRODITE PUNCH BITTER/SWEET

Inspired by the Adonis, the iconic late 19th-century sherry cocktail born in New York this interpretation balances botanical notes with the saline elegance of Manzanilla sherry. Pickled apple adds brightness, while red grape must brings rounded fruit depth; a refined nod to aperitif tradition.

### (NON-ALCOHOLIC)

#### RASPBERRY SILK PUNCH SWEET/SOUR

Inspired by the classic Clover Club, this contemporary interpretation blends delicate botanical notes with spiced raspberry, bringing warmth and aromatic lift. Bright, poised, and elegantly layered.

#### PURPLE GRAIN PUNCH BITTER/SWEET/UMAMI

From Spain's ancient vineyards, cultivated since Phoenician times, this punch returns the grape to its purest expression. A touch of Jerez sherry vinegar adds depth, while Lapsang Souchong lends a subtle smoky nuance; a journey shaped by the vine, reimagined without alcohol.

17

Gardeum, Grapefruit Cordial, Grapefruit Oleo Saccharum, Grapefruit Soda, Earl Grey Tea

11

100&NOMORE Latitude Gin, Lustau Manzanilla Sherry, Pickled Apple, Red Grape Must

11

Seedlip, Raspberry and Black Pepper Syrup, Lemon Juice, Egg White

11

Red Grape Must, Lapsang Souchong Tea, Spiced Honey Water, Lime, Sherry Vinegar, Saline Solution

## 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, ingredients seamlessly layered into a rich, aromatic blend.

17

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

#### CLASSIC COCKTAILS

Ask our bartender for your favorite classic cocktail.



## APPETIZERS

OYSTER WITH LIME AND GRANNY SMITH APPLE GRANITA (GF   LF   NF)	8
FRIED POLENTA (V   GF   NF) with tomato chutney	9
EDITION POTATOES (NF) with Parmesan and truffle cream	9
BURRATA SALAD (GF   NF) with cherry tomatoes and arugula	14
CRISPY PRAWNS (NF) with citrus mayonnaise	18
IBERIAN HAM TOASTS Iberian ham on Folgueroles coca bread with tomato	14
CATALAN CHEESE SELECTION locally sourced cheeses, homemade seasonal fruit chutney and toasts	22
PUFF PASTRY BREAD FILLED WITH BRAISED LAMB (NF) with pickled onions	19
PIZZA ALLA PALA (NF) with mozzarella, Iberian ham, and arugula	19
CAVIAR CONES (NF) with sour cream and chives	23

## SWEETS

DARK CHOCOLATE MOUSSE (V   GF) with red berries	9
SEASONAL CHEESECAKE (GF)	9

(V) Vegan (GF) Gluten Free (LF) Lactose Free (NF) Nuts Free  
For dietary requirements and food allergies, please ask our team members for assistance.

All prices are in Euros and include VAT.

## 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
Ossian   Ossian Vides y Vinos-Alma Carraovejas   Castilla y León   Chardonnay	72
Cloudy Bay Sauvignon Blanc   Cloudy Bay   Marlborough   Sauvignon Blanc	16   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 Pispá   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
Terrazas de los Andes Reserva Malbec	
Terrazas de los Andes   Mendoza   Malbec	10   39

Please consult the wine vintages with our team members.

## SPIRITS

VODKA		MEZCAL		WHISKEY		JAPAN	
Absolut Elyx	19	Del Maguey Ibérico	66			Hakushu 12yo	40
Beluga Gold Line	42	Del Maguey Vida	16	BLEND		Hakushu 18yo	81
Belvedere	15	Ilegal Mezcal Joven	20	Chivas Regal 12yo	15	Hibiki Harmony	34
Belvedere Unfiltered	15	Ilegal Mezcal Reposado	22	Chivas Regal 18yo	20	Nikka Coffey Grain	20
Crystal Head	30	Ilegal Mezcal Añejo	26	Chivas Regal 25yo	76	Nikka From the Barrel	22
Grey Goose	17			Dewar's 12yo	15	Nikka Miyagikyo	22
Ketel One	15	CACHAÇA		Dewar's 18yo	28	Yamazaki Distiller Reserve	40
Tito's	15	Leblon	13	Johnnie Walker Black Label	15		
				Johnnie Walker King George V	95	USA	
GIN		PISCO		Johnnie Walker Blue Label	69	Eagle Rare 10yo	18
Roku	15	Barsol Primero Quebranta	13			Four Roses Single Barrel	15
Bombay Sapphire	15			HIGHLAND		Jack Daniel's Single Barrel	17
Bombay Sapphire Premier Cru	16	VERMOUTH		Aberfeldy 12yo	15	Maker's Mark	16
Ginraw	15	Antica Formula	12	Glenmorangie The Original 12yo	16	Sazerac Rye	16
Hendrick's	16	Martini Reserva Ambrato	9	Glenmorangie Signet	50	Woodford Reserve	16
Monkey 47	19	Martini Reserva Rubino	9	Oban 14yo	20	Woodford Reserve Rye	17
Oxley	17					Blanton's Gold	48
Plymouth	15	APERITIF & AMARO		SPEYSIDE		Blanton's Barrel	50
Tanqueray N° Ten	16	Averna	10	Balvenie 21yo	140	Rittenhouse Rye	16
Gin Mare	15	Cynar	10	Glenfiddich 15yo	19	Angels Envy	20
		Fernet Branca	12	The Macallan Fine Oak 18yo	79		
JENEVER		Amaro Montenegro	10	The Macallan Double Cask 12yo	21	RUM	
Bols Genever	12	Martini Bitter	8			Bacardí 8yo	15
		Campari	10	ORKNEY ISLAND		Bacardí Carta Blanca	15
TEQUILA		Pastis 51	14	Highland Park 18yo	54	Santa Teresa 1796	17
Altos Blanco	16	Pernod	16			Diplomático Reserva Exclusiva	16
Altos Reposado	17	Baileys Original Irish Cream	10	CAMPBELTOWN		Diplomático Ambassador	45
Fortaleza Blanco	20	Amaretto Disaronno	10	Springbank 18yo	33	Plantation 3 Stars	15
Fortaleza Reposado	22	Cointreau L'Unique	10			Plantation Pineapple	15
Fortaleza Añejo	24	Grand Marnier Cordon Rouge	10	ISLAY		Zacapa 23yo	20
Ocho Blanco	16			Ardbeg Uigeadail	20	Brugal 1888 Doblemente Añejado	16
Ocho Reposado	16	SHERRY		Coal Ila 18yo	46		
Patrón Silver	16	Emilio Hidalgo Villapanés Oloroso	12	Lagavulin 16yo	38	BRANDY & COGNAC	
Patrón Reposado	18	Lustau Manzanilla	11	Laphroaig 10yo	18	Carlos I XO	22
Patrón Añejo	20	González Byass Néctar	10	Octomore 6.3	75	Hennessy XO	88
Don Julio Reposado	22	Fernando de Castilla Palo Cortado Antique	10			Hennessy Very Special	20
Volcan de Mi Tierra Blanco	20	Tio Pepe	10	IRELAND			
Volcán de Mi Tierra Añejo Cristalino	20	Warre's Heritage Ruby Port	10	Jameson Black Barrel	15	CALVADOS	
Tres Generaciones Añejo	20	Fernando de Castilla Amontillado Classic	11	Middleton Very Rare	39	Père Magloire XO	22
Tres Generaciones Plata	16			Jameson Irish Whiskey	15		
						GRAPPA	
						Poli Barrique	24

## BEER

INEDIT	7
Malt and wheat beer with spices	
COMLOT	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