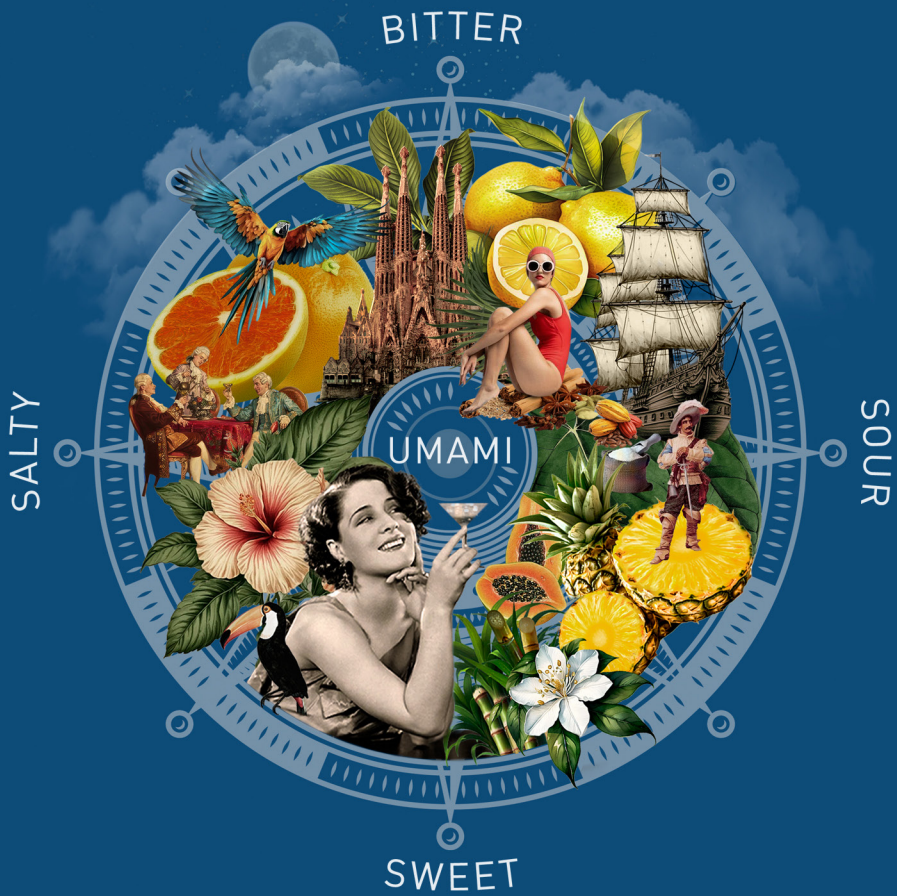


PUNCH ROOM

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.

PRIVATEER'S PUNCH SWEET/SOUR

Scotland, a land of both whisky 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.

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.

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

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

17

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

17

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

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.

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.

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.

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.

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

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

17

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

17

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

17

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

17

Patron Silver Tequila, Laphroaig 10yo Whisky, 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

17

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 rocket	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, Trepát	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 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
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

Absolut Elyx	19
Beluga Gold Line	42
Belvedere	16
Belvedere Unfiltered	16
Grey Goose	17
Ketel One	16
Tito's	16

GIN

Roku	16
Bombay Sapphire	16
Bombay Sapphire Premier Cru	17
Ginraw	16
Hendrick's	17
Monkey 47	19
Oxley	17
Plymouth	16
Tanqueray N° Ten	17
Gin Mare	16

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	17
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 Añejo	20
Tres Generaciones Plata	16

MEZCAL

Del Maguey Ibérico	66
Del Maguey Vida	17
Illegal Mezcal Joven	20
Illegal Mezcal Reposado	22
Illegal Mezcal Añejo	26

CACHAÇA

Leblon	13
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PISCO

Barsol Primero Quebranta	13
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VERMOUTH

Antica Formula	12
Martini Riserva Ambrato	10
Martini Riserva Rubino	10

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

WHISKY

BLEND

Chivas Regal 12yo	16
Chivas Regal 18yo	20
Chivas Regal 25yo	76
Dewar's 12yo	16
Dewar's 18yo	28
Johnnie Walker Black Label	16
Johnnie Walker King George V	95
Johnnie Walker Blue Label	69

HIGHLAND

Aberfeldy 12yo	16
Glenmorangie The Original 12yo	17
Glenmorangie Signet	50
Oban 14yo	20

SPEYSIDE

Balvenie 21yo	140
Glenfiddich 15yo	19
The Macallan Fine Oak 18yo	79
The Macallan Double Cask 12yo	21

ORKNEY ISLAND

Highland Park 18yo	54
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CAMPBELTOWN

Springbank 18yo	33
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ISLAY

Ardbeg Uigeadail	20
Coal Ila 18yo	46
Lagavulin 16yo	38
Laphroaig Quarter Cask	18
Octomore 6.3	75

IRELAND

Jameson Black Barrel	16
Jameson Irish Whisky	16
Middleton Very Rare	39

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

USA

Eagle Rare 10yo	18
Four Roses Single Barrel	16
Jack Daniel's Single Barrel	17
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
Angels Envy	20

RUM

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

BRANDY & COGNAC

Carlos I XO	22
Hennessy XO	88
Hennessy VS	20

CALVADOS

Père Magloire XO	22
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GRAPPA

Poli Barrique	24
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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

Coca-Cola	7
Coca-Cola Zero	7
Sprite	7
FantaOrange	7
Fanta Lemon	7
Tonic Water	6
Ginger Beer	6
Ginger Ale	6
Soda	6
Red Bull	7
Red Bull Sugarfree	7

