

**B O D E G A**  
**LA PUNTUAL**

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**BARCELONA**



Bodegalapuntual  
@bodegalapuntual  
#bodegalapuntual



Your opinion can help improve

## FOR SNACKING

### ***The bodega***

Anchovy-stuffed olives (but *real* ones) 3.50  
Anchovies served on crushed ice 6.00  
Anchovies in vinegar "Nardin" 5.80  
Pickled mussels "Escuris" 8.50  
Cockles 10.90  
Chunk of pickled bonito in mild chilli oil 5.85  
"Mojama" tuna with almonds 7.80  
Oysters from Delta 2.70

### ***Charcuterie***

★ Bellota cured ham hand cut 16.70  
Joselito Iberian "chorizo" 6.85  
Riera Ordeix One "FUET" 4.00  
Catalan sausage "bull" black and white 4.00  
Truffled mortadella 7.90  
Cold meats assortment (pure cured acorn-fed iberian ham, Riera Ordeix "fuet", iberian "chorizo" 16.50  
Catalan table (fuet, catalan sausage "bull" and cheese) 7.90

### ***Cheeses***

Payoyo, dry goat cheese, Cádiz 6.65  
Manchego Vicente Pastor, cured sheep's cheese, Zamora 6.65  
El Put, cow's cheese, Pla de l'Estany 6.65  
Cuirol, goat's cheese, La Nou de Berguedà 6.65  
Assortment of 3 cheeses 12.00

## FOR SHARING

Bodega salad: lettuce, tomato,  
onion and olives 5.80

Spinach, goat's cheese and red berry salad 7.90

Tomato and tuna belly salad with  
leek confit 10.90

Classic russian salad 5.60

Tuna tartare 11.90

★ Iberian cured ham croquette 2.00

Atomic "Bombas de la Barceloneta" (2 un.) 5.40

★ Fried potatoes in spicy sauce 4.50

Cod fritters 6.60

★ La Cerdanya colcannon with fried egg 8.50

Grilled vegetables with "romesco" 8.50

Andalusian-style fried squid 11.00

Grilled squid with roasted pepper 12.50

'Broken' fried eggs with Iberian cured ham 10.90

Grilled octopus with potatoes parmentier 12.50

Onion soup 6.50

Coca bread with tomato 2.90

Bread 1.00

## TO FINISH

Deconstructed country sausage  
with haricot beans 8.80

Meatballs with ceps 10.50

Grilled end loin of Iberian pork with  
truffled mashed potatoes 15.00

Fillet steak with Padron peppers and  
truffled mashed potatoes 17.50

Tuna tataki with celeriac 16.50

Barcelona-style cod with spinach, raisins and  
honey 12.90

Rice with crushed "botifarra" (pork sausage)  
and black chanterelles 16.90

★ Rice with Iberian pork 16.90

Premiun Galician entrecote (300 g) with  
glazed shallots 24.50

All our rice dishes are made with rice Pearl Delta  
of the bomba variety

★ You should taste our best-rated plates!

## DESSERTS

Chocolate coulant with vanilla ice cream and strawberries stewed 5.50

Three flavors ice-cream slice 4.00

Strawberry bubble-gum ice-cream (turn to the infancy) 4.00

Millefeuilles with cream of "Vilamala" 4.50

Catalan "Torrija" with orange Chantilly 5.50

Chocolate truffles with cream (4 un.) 3.80

Catalan cream with "carquinyolis" 5.50

Chocolate toast with salt and olive oil 3.00

Pineapple with honey and lime zest 4.50

Ice cream (1 ball, ask us for our tastes) 2.30

## SWEET DESSERT WINES

Moscatel de la Marina 2.60

Oporto Niepoort 2.80