

B O D E G A
LA PUNTUAL

BARCELONA



Bodegalapuntual
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www.bodegalapuntual.com



Your opinion can help improve

FOR SNACKING

The bodega

Anchovy-stuffed olives (but *real* ones) 3.6
Anchovies served on crushed ice 6
Anchovies in vinegar "Nardin" 5.8
Pickled mussels "Escuris" 8.5
Cockles 11
Chunk of pickled bonito in mild chilli oil 6
"Mojama" tuna with almonds 8
Oyster from Delta 3

Charcuterie

★ Bellota cured ham hand cut 17
Joselito Iberian "chorizo" 7
Riera Ordeix One "FUET" 4
Catalan sausage "bull" black and white 4
Truffled mortadella 8
Cold meats assortment (pure cured acorn-fed iberian ham, Riera Ordeix "fuet", iberian "chorizo" 17.5
Catalan table (fuet, catalan sausage "bull" and cheese) 8

Cheeses

Payoyo, dry goat cheese, Cádiz 6.7
Manchego Vicente Pastor, cured sheep's cheese, Zamora 6.7
El Put, cow's cheese, Pla de l'Estany 6.7
Cuirol, goat's cheese, La Nou de Berguedà 6.7
Assortment of 3 cheeses 12

FOR SHARING

Bodega salad: lettuce, tomato,
onion and olives 6.5

Spinach, goat's cheese and red berry salad 8.5

Tomato and tuna belly salad with
leek confit 12

Classic russian salad 6

Tuna tartare 12

★ Iberian cured ham croquette 2

Atomic "Bombas de la Barceloneta" (2 un.) 5.5

★ Fried potatoes in spicy sauce 4.5

Steamed mussels or "cabreados" 6

★ Chicken wings "sense feina" 8

★ La Cerdanya colcannon with fried egg 9

Grilled vegetables with "romesco" 8.5

Andalusian-style fried squid 11

Grilled squid with roasted pepper 12.5

'Broken' fried eggs with Iberian cured ham 10.9

Grilled octopus with potatoes parmentier 14

Coca bread with tomato 2.9

Bread 1

TO FINISH

Deconstructed country sausage
with haricot beans 8.8

Grilled end loin of Iberian pork with
truffled mashed potatoes 15

Fillet steak with Padron peppers and
truffled mashed potatoes 17.5

Premium Galician entrecote (300 g) with
glazed shallots 24.5

Tuna tataki with celeriac 16.5

Barcelona-style cod with spinach, raisins and
honey 13

Rice with crushed "botifarra" (pork sausage)
and black chanterelles 18.5

★Rice with Iberian pork 18.5



You should taste our best-rated plates!

DESSERTS

- Catalan "Torrija" with orange Chantilly 5.5
- Catalan cream with "carquiñolis" 5.5
- Millefeuilles with cream of "Vilamala" 5
- Three flavors ice-cream slice 4
- Chocolate truffles with cream (4 u.) 4
- Chocolate toast with salt and olive oil 4
- Pineapple with honey and lime zest 4.5
- Ice cream (1 ball, ask us for our tastes) 2.5

SWEET DESSERT WINES

- Moscatel de la Marina 2.8
- Oporto Niepoort 2.8