

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) 4
Xampanyet anchovies (4f) 7
Anchovies in vinegar "Nardin" 6.5
Pickled mussels "Escuris" 8.5
Cockles 11
Chunk of pickled bonito in "escabeche" sauce 6
"Mojama" tuna with almonds 8
Oyster from Delta 3

Charcuterie

★ Bellota ham hand cut 17
Joselito Iberian "chorizo" 7
"Un FUET de Vic" 4.5
Catalan sausage "bull" black and white 4.5
Truffled mortadella 8
Cold meats assortment (pure acorn-fed iberian ham, "fuet de Vic", iberian "chorizo") 17.5
Catalan table (fuet, catalan sausage "bull" and cheese) 8.8

Cheeses

Payoyo, dry goat cheese, Cádiz 7
Manchego Vicente Pastor, cured sheep's cheese, Zamora 7
El Put, cow's cheese, Pla de l'Estany 7
Cuirol, goat's cheese, La Nou de Berguedà 7
Assortment of 3 cheeses 13

FOR SHARING

Bodega salad: lettuce, tomato,
Onion, olives and chunk of pickled bonito 8.5

Spinach, goat's cheese and red berry salad 9

Tomato and tuna belly salad with
leek confit 12

Classic "ensaladilla rusa" 6.6

Tuna tartare 13

★ Iberian ham croquette 2

Croquette "de rostit" 2

Atomic "Bombas de la Barceloneta" (2 un.) 6

★ "Bravas" Fried potatoes in spicy sauce 5

Steamed mussels or "cabreados" 8

★ Chicken wings "sense feina" 9

★ "Trinxat" de la Cerdanya with fried egg 9

Andalusian-style fried squid 12

Grilled squid (150 g) 12.5

"Huevos rotos" with Iberian ham 11.5

Coca bread with tomato 3.2

Bread 1

TO FINISH

Deconstructed country sausage
with haricot beans 9

Fillet steak with Padron peppers 18

Premium Galician entrecote (300 g) with
Padron peppers 26

Grilled octopus with potatoes parmentier 16

Barcelona-style cod with spinach, raisins and
honey 10

Cod with tomato and "all I oli" 10

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 6
- Catalan cream with "carquinyolis" 5.5
- Millefeuilles with cream of "Vilamala" 5.5
- Three flavors ice-cream slice 4
- Chocolate truffles with cream (4 u.) 4.5
- Bread with chocolate, "oli i sal" 4.4
- Pineapple with honey and lime zest 4.5
- Ice cream (1 ball, ask us for our tastes) 3

SWEET DESSERT WINES

- Moscatel de la Marina 2.8
- Oporto Niepoort 3.5