

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 with their dressing, lemon juice, pepper and olive oil 12.5
- Chunk of pickled bonito in "escabeche" sauce 6
- "Mojama" tuna with almonds 8
- Oyster from Delta 3

Charcuterie

- ★ Bellota "Maldonado" ham hand cut 17
- Joselito Iberian "chorizo" 7
- Un FUET de Vic "Riera Ordeix" 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" 9

Spinach, goat's cheese and red berry salad 9

Tomato and tuna belly salad with
leek confit 12

Classic "ensaladilla rusa" 7

Tuna tartare 14

★ Iberian ham croquette 2

Croquette "de rostit" 2

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

★ "Bravas" Fried potatoes in spicy sauce 6

Steamed mussels or "cabreados" 8

Candied chicken canelloni 8.5

★ Chicken wings "sense feina" 9

★ "Trinxat" de la Cerdanya with fried egg 9.5

"Huevos rotos" with iberian ham 11.5

Andalusian-style fried squid with mayonnaise
and "romesco" 14.5

Grilled squid in its ink with "all i oli" of
mild garlic 14.5

Coca bread with tomato 3.2

1 piece of rustic bread "Triticum" 1.2

TO FINISH

"Botifarra esparracada" pork sausage
with haricot beans 10

"Galician Veal" steak tartar over the bone 16

"Galician Veal" fillet steak with candied
potatoes 19

"Galician Veal" entrecot (300 g) with
candied potatoes 27

Grilled octopus with potatoes parmentier 20

Cod "Barcelonesa" style 16

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

★ Rice with Iberian pork "Pluma" 18.5

Chicken and vegetables rice with "El Put"
cheese 18.5

★ You should taste our best-rated plates!

DESSERTS

- Homemade cheesecake (for sharing) 8.5
- 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.) 4.4
- 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 3.5
- Oporto Niepoort 3.5