

Our chef Jordi Vilà recommends

- Homemade Tunafish confit "Coca"** (Catalan toast)
with roasted pepper and anchovy vinaigrette..... 10,80
- v **Stracciatella de burrata with candied tomatoes**
basil and parmesan crumble..... 10,75
- Spicy Flammkuchen**
of veal cooked with Moritz black beer, cheese and
pickled onion..... 9,50
- c **Quail in pickle sauce marinated in beer BaPa Moritz**
with salad 7,75
- Majorcan sandwich**
of "sobrasada" and cheese 8,50
- Baked Eggs with potato**
"Piquillo" peppers and Iberian ham 9,50
- Beef cheek cooked with Epidor beer**
and mashed potatoes..... 15,75
- c **Cod fish "llauna" style**
with with beans from "Santa Pau" 17,00
- Cockerel "a la Moritz 7" with chips**
Marinated with raspberry vinegar and red curry. 14,75
- Turbot "a whole piece of wild fish" (900 gr)**
fried andalusian style with mayonnaise, bread with
tomato and salad (perfect for 2 people)..... 33,00
- The giant entrecote of La Ronda (650 gr)**
Special selection of beef entrecote sliced
and served on toasted bread
with Café de Paris sauce, chips and lettuce.
(perfect for 2 people) 39,00
- v **Carrot Pie with Moritz Black beer**..... 6,00
- v **Massini cake**..... 5,50
- v **"Torrija de Santa Teresa"**
fried toast bread with vanilla ice cream 6,50

Chef Jordi Vilà
One-star Michelin