

OUR FRESH BEERS

All our beers are fresh, unpasteurised, and you will only find them in Fàbrica Moritz Barcelona and the Moritz Store.

LIMITED EDITION



MORITZ CUM LAUDE

A beer with First-class Honours

A smooth, crisp, refreshing beer, with a noticeable aroma of passion fruit. In the mouth there is a combination of salty notes from the Himalayan salt, acidic notes due to a natural lactic fermentation, and a hint of spice from the coriander seeds. Its appearance is slightly cloudy, and it has a pale-yellow colour, due to the combination of barley and wheat malts. Created by students from the Universitat Politècnica de Catalunya.

GOSE BITTERNESS: 10° IBU ALCOHOL: 4,5%	25 cl 3.90 €	50 cl 7.80 €
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MORITZ ORIGINAL

A beer made with 100 % natural ingredients, among them the Saaz hop flower, which gives the beer its unique and aromatic taste.

PILSNER BITTERNESS: 25° IBU ALCOHOL: 5,4%	25 cl 2.60 €	50 cl 5.20 €
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MORITZ 7 100 % malt beer. Strength and character

A beer with all the purity and intensity of a 100 % barley malt. Made with all-natural ingredients which give the beer its body and genuine character.

SPECIAL LAGER BITTERNESS: 25° IBU ALCOHOL: 5,5%	25 cl 2.60 €	50 cl 5.20 €
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MORITZ EPIDOR The strength of malt

A triple toasted malt beer made with caramelised malts, delivering the power of a unique taste.

STRONG LAGER BITTERNESS: 30° IBU ALCOHOL: 7,2%	25 cl 3.00 €	50 cl 6.00 €
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MORITZ RED IPA The sophistication of the hop

A beer made with 100 % natural ingredients, combining the characteristic bitterness of the hop with a great work of malts.

RED INDIA PALE ALE BITTERNESS: 50° IBU ALCOHOL: 5,4%	33 cl 4.90 €	50 cl 7.80 €
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MORITZ NEGRA The most iconic beer

The Moritz Beer Lab celebrated more than 160 years of the company's history by bringing back a beer, which made history: the Moritz Negra. An intense black colour, opaque and easy to drink.

STOUT BITTERNESS: 25° IBU ALCOHOL: 5,2%	33 cl 4.90 €	50 cl 7.80 €
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OUR OWN BEER TASTING

Not sure which beer to choose?
We make it easy for you with our tasting!
Choose 4 of our Moritz beers.

4 GLASSES OF 12 CL. 8 €



MORITZ ORIGINAL + MORITZ EPIDOR + MORITZ RED IPA + MORITZ NEGRA

BEER TASTING + FOOD PAIRING

Ask for your beer tasting with a tapa;
which is paired with each beer.

MORITZ ORIGINAL + Blue-eyed Russian salad	BEER TASTING + FOOD PAIRING 16 €
MORITZ EPIDOR + Diced smoked salmon	
MORITZ RED IPA + Crispy chicken wings	
MORITZ NEGRA + Squid croquette	

GUEST BEERS

Moritz, the first beer of Barcelona since 1856,
invites you to try other beers from around the world.

There are so many! And they're so good!

SIERRA NEVADA

The Pioneer of Craft beers
California. USA



BOTTLE	PALE ALE	5,6% - 35 cl	4.95 €
	TORPEDO EXTRA IPA	7,2% - 35 cl	4.95 €
TAP	PALE ALE DRAUGHT	5,0% - 30 cl	4.75 €
	TORPEDO EXTRA IPA	7,2% - 30 cl	4.75 €

PILSNER URQUELL

The world's first Pilsner beer
Pilsen, Czech Republic



DRAUGHT			
PILSNER URQUELL	4,4% - 30 cl	3.60 €	

LOCAL CRAFT BEER

A different craft beer every month

DRAUGHT			
KUSFOLLIN			
WEST COAST PALE ALE	5,5% - 33 cl	6.40 €	

LA TEXTIL BREWERY

Ask for the variety and availability to our waiters

CYCLIC BEER FARM

Ask for the variety and availability to our waiters

OUR BEER CONTAIN **BARLEY MALT**

MORE MORITZ, MORE FORMATS

BOTTLE			
MORITZ ORIGINAL	33 cl	2.40 €	
MORITZ 7	33 cl	2.40 €	
MORITZ EPIDOR	33 cl	2.75 €	
MORITZ RED IPA	33 cl	2.95 €	
MORITZ RADLER	33 cl	2.95 €	
MORITZ 0,0	33 cl	2.75 €	
MORITZ 0,0 TORRADA	33 cl	2.90 €	
ROSITA RED ALE ☒	33 cl	3.40 €	
DRAUGHT	25CL	50CL	
MORITZ RADLER	2,60 €	5.20 €	

SPECIALITIES MADE WITH FRESH BEER STRAIGHT FROM THE TANK

	25CL	50CL
MORITZ 'MESTISSA' 50% Moritz Original + 50% Epidor	3.00 €	6.00 €
MULATA Epidor with lemonade	3.00 €	6.00 €
CLARA DE MORITZ Soda and Moritz Original	2.75 €	5.50 €
	Copa	Litro
MORITZ BEER SANGRIA	4.50 €	16.00 €
WINE SANGRIA	4.50 €	16.00 €
CAVA SANGRIA	4.75 €	18.00 €

Opening hours from 12 noon to 12 a.m. (Monday to Thursday and Sundays)
Opening hours from 12 noon to 1 a.m. (Fridays and Saturdays)

MORITZ · FREE WIFI | VAT INCLUDED

FOR HYGIENE REASONS THIS MENU IS FOR SINGLE USE ONLY.

€ 200 AND € 500 CANNOT BE ACCEPTED.

TERRACE SERVICE SUPPLEMENT +12%

THE MOST BEER-CENTRED MENU IN THE WORLD

CHEF JORDI VILÀ

One Michelin star

Head of gastronomy at Fàbrica Moritz Barcelona



FÀBRICA MORITZ BARCELONA

WELCOME TO FÀBRICA MORITZ BARCELONA.

The brewery of the first beer of Barcelona. Since 1856.

We present to you the most beer-centred menu in the world, where most of the dishes are made with our fresh, unpasteurised beers, made daily in our microbrewery.

TO START WITH... APERITIFS

SPECIAL TAPAS FOR THE APERITIF

c	CANTABRIAN ANCHOVIES 00 (Filled)	2.20 €
c	GILDA (per piece) <small>(gherkin, green chilli pepper, olive and anchovy on a stick)</small>	2.20 €
c	WHITE ANCHOVIES IN VINEGAR	6.80 €
	SPECIAL OLIVE SELECTION	2.50 €
cv	LAS MARINAS NATURAL CRISPS	2.50 €
cv	PEPPERS STUFFED WITH CHEESE	5.20 €
cv	CURED CHEESE CUBES IN OIL	4.30 €
cv	SALTED ALMONDS	2.60 €
	LLAMINETS DE FUET (Catalan sausages)	2.90 €

SPECIAL DRINKS FOR THE APERITIF

	VERMOUTH MIRÓ DE REUS WHITE/BLACK	3.75 €
	VERMOUTH YZAGUIRRE DE REUS WHITE/BLACK	3.75 €
	VERMOUTH SISET BLACK	3.75 €
	VERMOUTH MARTINI BIANCO/ROSSO	3.75 €
	APEROL SPRITZ	5.35 €
	CAMPARI WITH SODA	5.35 €
	BITTER CIAO	2.95 €
	NEGRONI	7.00 €
	BLOODY MARY	7.00 €

WINE

WHITE

	Glass	Bottle
CAN FEIXES D.O. Penedès (Xarel·lo, Malvasia de Sitges)	3,75 €	17,00 €
PARDAS RUPESTRIS D.O. Penedès (Xarel·lo, Xarel·lo vermell, Malvasia de Sitges, Macabeu)	4.00 €	18.00 €

ROSÉ

	Glass	Bottle
MAS AMOR D.O. Terra Alta (Grenache, Carignan, Sumoll)	3.50 €	16.50 €

RED

	Glass	Bottle
EL PISPA D.O. Montsant (Grenache)	3.75 €	17.00 €
BÀRBARA FORÉS EL TEMPLARI D.O. Terra Alta (Morenillo, Grenache)		21.00 €

SPARKLING

	Glass	Bottle
RIMARTS BRUT RESERVA 18 D.O. Cava (Xarel·lo, Macabeu, Parellada)	4.00 €	18.00 €

DRINKS

	Glass	Bottle
MINERAL WATERS LUNARES MINERAL WATER 33CL / 50CL		1.75 € / 2.70 €
VICHY CATALAN SPARKLING WATER 25CL		2.70 €
SOFT DRINKS & JUICES LAMBDA BOTTLED FRUIT JUICES <small>(orange, peach, blueberries, pineapple and tomato)</small>		2.90 €
NATURAL ORANGE JUICE		2.70 €
REGULAR COLA OR ZERO COLA		2.50 €
ORANGE OR LEMON SCHWEPES OR TRINA		2.50 €
LEMON AQUARIUS		2.50 €
HANDMADE LEMONADE		4.00 €
SCHWEPES TONIC		2.50 €
KAILANI BLACK TEA WITH LEMON <small>(Natural Iced Tea)</small>		3.20 €
LEMON NESTEA		2.50 €
KONGA CLEAR LEMONADE 50CL		2.20 €
RED BULL		3.50 €
OTHER DRINKS	Glass	Liter
MORITZ BEER SANGRIA	4.50 €	16.00 €
WINE SANGRIA	4.50 €	16.00 €
CAVA SANGRIA	4.75 €	18.00 €

TAPAS

	THE BLUE-EYED RUSSIAN , potato, vegetables and tuna salad with mayonnaise	4.70 €
v	OUR BRAVAS FROM HERE with allioli and spicy oil	4.50 €
v	OUR BRAVAS FROM THERE with mayonnaise and spicy tomato sauce	4.50 €
cv	MADE TO ORDER SPANISH OMELETTE . Made as it is, or with onion	6.75 €
	THE IBERIAN HAM CRISPY CROQUETTE	2.10 €
	THE CALAMARI CROQUETTE	2.10 €
	THE MORITZ BOMBA . A breaded ball of mashed potato, filled with meat and spicy tomato sauce	4.10 €
	COD FRITTERS with garlic and parsley	8.85 €
	CRISPY CHICKEN WINGS	6.90 €
	FRIED CALAMARI RINGS	9.95 €
M	v CUBES OF AUBERGINE in tempura made with Moritz Original and romesco sauce	6.85 €
M	v ONION TEMPURA RINGS made with Moritz Original, served with romesco sauce	4.20 €
M	PAFFENHOFEN POTATOES WOOD-BAKED AU GRATIN with with a Moritz Epidor carbonara and bacon	5.50 €
M	MORITZ EPIDOR PÂTE , with pickled vegetables and toasts. To share, min. 2 people.	16.00 €

SANDWICHES

	THINLY SLICED FLEISCHWURST WITH BACON, ONION AND CHEESE	6.95 €
	ALKIMIA'S DRY AGED BURGER with Moritz BBQ sauce, onion, lettuce, tomato and cheese with fries	11.75 €
	BREADED CHICKEN BREAST with mayonnaise, lettuce, red curry, coriander and lime	9.50 €
	CONFITTED TUNA , lettuce, romesco sauce, red pepper and boiled egg	8.60 €
M	CALAMARI FILLED BAGUETTE with lettuce, mayonnaise and Moritz Epidor marinara sauce	9.70 €
	IBERIC HAM WITH TOMATO BREAD	9.95 €
v	THE VEGETARIAN with aubergine tempura, avocado, lemon pesto, rocket, onion and confit tomato	8.40 €
	GRILLED SANDWICHES	
	PASTRAMI WITH ARGENTINIAN CHIMICHURRI MAYONNAISE AND PICKLES	9.50 €
	IBERIAN PORK ROSBIF , mushroom duxelle and cheese	9.75 €

FLAMMKUCHEN & COCAS

	CLASSIC FLAMMKUCHEN , the original, topped with only crème fraîche, bacon and onion	6.85 €
	FLAMMKUCHEN GRATIN , the original, topped with a sprinkling of grated cheese	7.85 €
	MUNSTER FLAMMKUCHEN , the original, topped with thin layers of Alsatian Munster cheese	9.50 €
	IBERIAN FLAMMKUCHEN with ham, pancetta sausage, cheese and rocket	9.80 €
M	SPICY FLAMMKUCHEN BOLOGNESE with Moritz 7	9.50 €
	TRADITIONAL COCA DE RECAPTE FROM LLEIDA , topped with escalivada (roasted vegetables) and small sardines in oil	8.80 €
	VEGETABLE COCA topped with courgette, aubergine, green beans, tomato, red pepper and goat's cheese	9.20 €

Dish made with beer: **M** Moritz Original **M** Moritz 7 **M** Moritz Epidor **M** Moritz Negra



BEER CAN POUSSIN MADE WITH MORITZ BEER AND SERVED WITH CHIPS.

RECIPE FROM MONTSE GUILLÉN AND FOODCULTURAMUSEUM

POUSSIN MORITZ ORIGINAL

M **THE OLD FAVOURITE, THE ORIGINAL** marinated in soy, with ginger and honey, served with french fries 13.85 €

SALADS

cv	THE ALL GREEN , with mixed lettuce leaves, green beans, green asparagus, cucumber, apple, olives, basil, parsley and lime	7.40 €
c	THE NOT-SO-GREEN , with tomato, tuna confit, spring onion and black olives	8.75 €
c	SHREDDED COD ESQUEIXADA with olive paste and tomato	9.95 €
	“SALMOREJO” (Tomato soup), with iberic ham, boiled egg and olive oil	7.40 €

L DISHES

	PENNE PASTA WITH ROAST CHICKEN AND PORK , cooked au gratin	8.95 €
cv	STIR FRY VEGETABLES , served with romesco sauce	8.40 €
c	GRILLED CHICKEN and vegetables	9.80 €
M	MUSSELS steamed with Moritz 7, onions, pork and tomato sauté with fries	12.75 €
M	THE MORITZ NEGRA BUN : homemade bread roll filled with tomato sauce, botifarra sausage, pig's trotters and mushrooms, topped with melted cheese	9.50 €
M	MEATBALLS COOKED IN MORITZ NEGRA , with tomato and aubergine	12.80 €

XXL DISHES

M	BARBECUE PORK RIBS with garlic, rosemary and thyme, infused with Moritz Negra, roast potatoes and a salad of lettuce hearts with a honey vinaigrette	19.50 €
M	THE BIG SAUSAGE (300 gr) with sauerkraut and Pfaffenhofen potatoes wood-baked au gratin with a Moritz Epidor carbonara and bacon	19.50 €
M	CODFISH TEMPURA of Original Moritz with ratatouille	19.50 €
	BREADED CHICKEN BROCHETTE , curry mayonnaise and sautéed vegetables	19.50 €

DESSERTS

WITH BEER		
v	MORITZ NEGRA CARROT PIE with cream cheese frosting	6.00 €
v	CHOCOLATE FONDANT with Moritz Negra sorbet	5.75 €
v	MORITZ NEGRA BEER ICE CREAM with cocoa crumble and a chocolate crunch	5.00 €
BEER-FREE		
v	CATALAN CRÈME BRÛLÉE CARAMELIZED (or not)	5.00 €
v	CREAM CHEESE FLAN with red berries and crumble	5.50 €
v	WARM CHOCOLATE FONDANT with vanilla ice cream	5.50 €
v	FRESH LEMON SORBET	4.75 €
v	VANILLA ICE CREAM with almond crumble and crispy chocolate	4.75 €

*All the desserts and ice creams are made at Fàbrica Moritz Barcelona by our team.

TRITICUM BREADS

v	SIX GRAIN BREAD rubbed with tomato	3.20 €
v	RUSTIC BREAD (slices)	2.75 €
cv	GLUTEN-FREE BREAD	2.75 €

COFFEE

SAULA COFFEES		VIENNESE COFFEE (topped with whipped cream)	3.70 €
ESPRESSO	1.40 €	IRISH COFFEE	5.00 €
TALLAT (espresso white with a dash of milk)	1.50 €	CARAJILLO (espresso with a dash of spirits)	2.95 €
MACHIATTO (espresso with milk foam)	1.50 €	XOCOLATA DESFETA (thick and hot, made with real melted chocolate)	2.95 €
DOUBLE ESPRESSO	2.60 €	SUÍS (thick, hot chocolate topped with whipped cream)	3.50 €
WHITE COFFEE	1.70 €	CUP OF MILK WITH “COLACAO” (soluble cocoa)	2.10 €
AMERICANO	1.60 €		
CAPPUCCINO	2.30 €		
ICED COFFEE	1.50 €		
TEAS AND INFUSIONS (ask for the varieties)	2.30 €		*decaf coffee + 0.10 €

COCKTAILS

WITH BEER	MORITZ MICHELADA	6.00 €	GIN-TONIC (Beefeater, Seagram's)	8.00 €
	½ GIN TONIC BY MORITZ	5.80 €	GIN-TONIC PREMIUM (Bombay Sapphire, Hendrick's, G'vine)	11.00 €
BEER-FREE	RED VELVET (Moritz Original, honey, red fruits and lemon)	6.50 €	MOJITO (White rum, lime juice, soda, brown sugar, mint leaves and a few drops of angostura)	8.00 €
	MORITZ ROSÉ (Moritz Original, Campari and angostura)	5.50 €	MOJITO without alcohol (Lime juice, soda, brown sugar and mint leaves)	7.00 €
	BEER KIR ROYAL (Moritz Original and cassis)	4.50 €	CAIPIRINHA (Cachaça, lime, brown sugar)	8.00 €
	MAI TAI #7 (Moritz 7, white rum, old rum, pineapple juice, lime, amaretto and white sugar)	8.50 €	CAIPIROSKA (Vodka, lime, brown sugar)	8.00 €
	MORITZ NEGRA SHAKERATO (Moritz Negra, coffee, brown sugar, Bailey's)	8.00 €	SAN FRANCISCO without alcohol (Gooseberry, pineapple juice, orange juice, peach juice, lemon juice)	7.00 €

C Gluten Free | **V** vegetarian | **CV** Gluten Free and vegetarian

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