



FÀBRICA MORITZ BARCELONA
1856

BREWERY MENUS RESTAURANT





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1856**

Jordi Vilà's passion led him to begin a career in the kitchen at the age of 15. He has worked for various prestigious restaurants around the world but has always maintained a business in Barcelona.

Since 2011, he has been director of gastronomy for the Moritz Group, showing almost infinite ambition and imagination, as well as head of the Michelin-starred restaurant alkimia.

Thanks to his multifaceted talents, he is able to develop different gastronomic creations with the same common denominators: quality products, technical precision, a local flair and a spirit of innovation.

Jordi Vilà



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BREWERY MENU 1

RESTAURANT

RUSSIAN SALAD

(potato, vegetables and tuna salad with mayonnaise)

ESCALIVADA (ROASTED VEGETABLES)

with olive and balsamic vinaigrette

BRAVAS "FROM AROUND HERE"

crispy potato chunks with allioli and spicy red chili oil

SALT COD FRITTERS

CRUNCHY IBERIC HAM CROQUETTE

FLAMMKUCHEN AU GRATIN

Traditional Alsatian fine pizza base with *crème fraîche*, bacon, onion and cheese

COCKEREL "A LA MORITZ" WITH CHIPS

FMB speciality. Poussin roasted in a Moritz tin.

Recipe by Montse Guillén and FoodCulturaMuseum

ORGANIC BREAD "TRITICUM"

SWEETS

CHEESE PUDDING

almond crumble and red berries coulis

DRINKS

MORITZ BEERS

soft drinks and mineral waters

Coffees and teas

PRICE PER PERSON **29.00€** · WINE SUPPLEMENT 3.50€

10% VAT INCLUDED



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BREWERY MENU 2 RESTAURANT

RUSSIAN SALAD

(potato, vegetables and tuna salad with mayonnaise)

ESQUEIXADA (SHREDDED SALT COD SALAD)
with olive paste

AUBERGINE IN TEMPURA

made with Moritz Original and romesco sauce

CRUNCHY IBERIC HAM CROQUETTE

FLAMMKUCHEN AU GRATIN

Traditional Alsatian fine pizza base with *crème fraîche*, bacon, onion and cheese

CRISP-FRIED SQUID RINGS

ROASTED PORK RIBS

with garlic, rosemary and thyme, infused with Moritz Negra, roasted potatoes and salad of lettuce hearts with honey vinaigrette

ORGANIC BREAD "TRITICUM"

SWEETS

WARM CHOCOLATE FONDANT

with vanilla ice cream and cocoa crumble

DRINKS

MORITZ BEERS

soft drinks and mineral waters

Coffees and teas

PRICE PER PERSON **36.00€** · WINE SUPPLEMENT 3.50€

10% VAT INCLUDED



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BREWERY MENU 3

RESTAURANT

RUSSIAN SALAD

(potato, vegetables and tuna salad with mayonnaise)

BARCELONA'S HUMMUS

with bread steaks (Hummus with ratatouille)

***BRAVAS* "FROM AROUND HERE"**

crispy potato chunks with allioli and spicy red chili oil

CRUNCHY IBERIC HAM CROQUETTE

PASTRAMI SANDWICH

Argentinian chimichurri mayonnaise and cucumber in vinegar

CRISP-FRIED SQUID RINGS

***FLAMMKUCHEN* MUNSTER**

Traditional Alsatian fine pizza base with crème fraîche, bacon, onion and thin layers of Munster cheese from Alsace

CODFISH TEMPURA

of Original Moritz with ratatouille

ORGANIC BREAD "TRITICUM"

SWEETS

MORITZ NEGRA CARROT PIE

DRINKS

MORITZ BEERS

soft drinks and mineral waters

Coffees and teas

PRICE PER PERSON **40.00€** · WINE SUPPLEMENT 3.50€

10% VAT INCLUDED