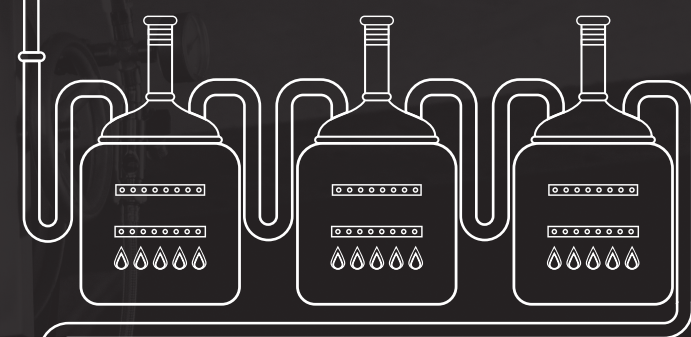
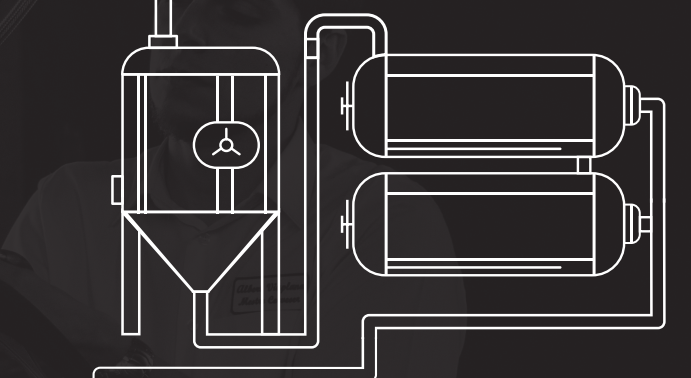


FRESH BEER



UNPASTEURISED



**MADE DAILY
AND DIRECT
FROM TANK**



**FÀBRICA
MORITZ
BARCELONA**

**THE MOST
BEER-CENTRED
1856 MENU IN THE WORLD**

CHEF JORDI VILÀ
One Michelin star
Head of gastronomy at Fàbrica Moritz Barcelona



**FÀBRICA
MORITZ
BARCELONA**

OPEN EVERY DAY

MORITZ · FREE WIFI | VAT included · Terrace supplement +12 %



**FÀBRICA
MORITZ
BARCELONA**

**THE BREWERY OF THE FIRST
BEER OF BARCELONA.
SINCE 1856.**

Brewed by our master brewers right here at
the Moritz Barcelona Factory.

Enjoy a real fresh beer, straight from the tank
to the tap.



APERITIFS

SPECIAL TAPAS FOR THE APERITIF

CANTABRIAN ANCHOVIES 00 (Per piece) C	2,20 €
GILDA(Per piece) C	2,20 €
ANCHOVIES IN VINEGAR C	6,80 €
SPECIAL OLIVE SELECTION C	2,90 €
LAS MARINAS NATURAL CRISPS CV	2,50 €
PEPPERS STUFFED WITH CHEESE CV	5,20 €
CURED CHEESE CUBES IN OIL CV	4,30 €
SALTED ALMONDS CV	2,60 €
LLAMINETS DE FUET (CATALAN SAUSAGES)	2,90 €

TAPAS AND
SMALL DISHES

THE BLUE-EYED RUSSIAN SALAD Potato,carrot, pea and boiled egg salad with tuna	4,70 €
BARCELONA HUMMUS WITH BREADSTICKS V (Hummus with ratatouille)	9,75 €
BRAVAS FROM HERE WITH ALIOLI AND SPICY OIL V	4,85 €
BRAVAS FROM THERE V With mayonnaise and spicy tomato sauce	4,50 €
SPANISH OMELETTE CV With or without 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 €
CUBES OF AUBERGINE TEMPURA V Made with MORITZ ORIGINAL and romesco	6,85 €
ONION TEMPURA RINGS V Made with MORITZ ORIGINAL served with romesco	4,20 €
PFÄFFENHOFEN POTATOES Wood-baked au gratin with a MORITZ EPIDOR carbonara and bacon	5,50 €
SHREDDED COD ESQUEIXADA C With olive paste and tomato	9,95 €

C gluten free | V vegetarian | CV gluten free and vegetarian

POUSSIN À
LA MORITZ

BAKED POUSSIN OVER A
MORITZ BEER CAN WITH FRIES.

RECIPE FROM
MONTSE GUILLÉN AND
FOODCULTURAMUSEUM

POUSSIN MORITZ ORIGINAL The original marinated in soya with ginger and tomato	13,85 €
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SALADS
& VEGGIE DISHES

THE ALL GREEN CV With mixed lettuce leaves, green beans, green asparagus, cucumber, apple, olives, basil, parsley and lime	7,50 €
TOMATO SALAD CV With lettuce, marinated cauliflower, jalapeño sauce, lime and coriander	9,25 €
TOMBET MALLORQUÍ CV Vegetarian dish of baked vegetables with tomato	9,80 €
SRI LANKAN LENTILS CV Cooked with coconut milk, garlic, curry and coriander, with yogurt and fresh herbs	13,00 €

FLAMMKUCHEN
AND FLATBREADS

CLASSIC FLAMMKUCHEN The original topped with crème fraîche, bacon and onion	6,95 €
FLAMMKUCHEN GRATIN Crème fraîche, bacon and onion topped with a sprinkling of grated cheese	7,95 €
MUNSTER FLAMMKUCHEN V Crème fraîche and topped with thin layers of Alsatian Munster cheese	9,50 €
IBERIAN FLAMMKUCHEN, Crème fraîche, with ham, bacon sausage, cheese and rocket	10,25 €
TRADITIONAL COCA DE RECAPTE LLEIDA Topped with escalivada (roasted vegetables) and small sardines in oil	9,50 €
VEGETABLE COCA DE RECAPTE V Topped with courgette, aubergine, green beans, tomato, red pepper and goat's cheese	9,80 €

SANDWICHES

THINLY SLICED FLEISCHWURST With bacon, onion and cheese	6,95 €
ALKIMIA' S CHEESEBURGER Dry aged burger, cheese, lettuce, tomato and spicy MORITZ BBQ sauce served with fries	12,35 €
BREADED CHICKEN BREAST With mayonnaise, lettuce, red curry, coriander and lime	9,50 €
CALAMARI FILLED BAGUETTE With lettuce, mayonnaise and a MORITZ EPIDOR sauce	9,70 €
IBERIAN HAM With tomato bread	9,95 €
THE VEGETARIAN WITH AUBERGINE TEMPURA V MORITZ ORIGINAL tempura, avocado, lemon pesto, rocket, onion and confit tomato	8,80 €

TRITICUM BREADS

SIX GRAIN BREAD RUBBED WITH TOMATO V	3,20 €
RUSTIC BREAD SLICES V	2,75 €
SPECIAL BREAD FOR GLUTEN FREE CV	2,75 €

L DISHES

PENNE PASTA WITH ROAST CHICKEN AND PORK Au gratin	8,95 €
SAUTED VEGETABLES CV Served with romesco sauce	9,40 €
ONION SOUP WITH CHEESE AND BREAD AU GRATIN	9,90 €
GRILLED CHICKEN C And stir fry vegetables	9,95 €
MORITZ 7 STEEMED MUSSELS Onion, pork and tomato sauce with fries	12,75 €
MEATBALLS COOKED IN MORITZ NEGRA With tomato and aubergine	12,80 €
THE MORITZ NEGRA BUN Homemade bread bun filled with tomato, sausage, pig's trotters and mushrooms topped with melted cheese	9,50 €

XXL DISHES

BARBECUE PORK RIBS With garlic, rosemary and thyme, infused with MORITZ NEGRA, roast potatoes and lettuce hearts with honey vinaigrette	19,50 €
THE BIG SAUSAGE (300 g) With sauerkraut and Pfaffenhofen potatoes, wood-baked au gratin with a MORITZ EPIDOR carbonara and bacon	19,50 €
CODFISH MORITZ ORIGINAL TEMPURA With ratatouille	19,50 €
BREADED CHICKEN BROCHETTE With curry mayonnaise and stir dry vegetables	19,50 €

DESSERTS

MORITZ NEGRA CARROT PIE V With cream cheese frosting	6,00 €
CHOCOLATE FONDANT V With MORITZ NEGRA sorbet	5,75 €
MORITZ NEGRA BEER ICE CREAM V With cocoa crumble and crispy chocolate	5,25 €
CARAMELIZED CATALAN CRÈME BRÛLÉE V	5,00 €
CREAM CHEESE CRÈME BRÛLÉE V with red berries and crumble	5,50 €
WARM CHOCOLATE FONDANT V With vanilla ice cream	5,70 €
FRESH LEMON SORBET V	4,75 €
VANILLA ICE CREAM V With almond crumble and crispy chocolate	5,75 €
FRESH FRUIT SALAD CV	4,95 €