

APERITIFS

SPECIAL TAPAS FOR YOUR APERITIF

CANTABRIAN ANCHOVIES 00 (FILLET) - C	€2,20
GILDA (U) - C Gherkin, green chilli pepper, olive and anchovy on a stick	€2,20
WHITE ANCHOVIES IN VINEGAR - C	€6,90
SPECIAL OLIVE SELECTION - CV	€3,25
LAS MARINAS NATURAL CRISPS - CV	€2,60
PEPPERS STUFFED WITH CHEESE - CV	€5,20
CURED CHEESE CUBES IN OIL - CV	€4,45
SALTED ALMONDS - CV	€3,10
LLAMINETS DE FUET (Catalan sausages)	€3,10

TRITICUM BREADS

SIX GRAIN BREAD RUBBED WITH TOMATO - V	€3,35
RUSTIC BREAD (Sliced) - V	€2,90
GLUTEN-FREE BREAD - CV	€2,90

OPEN EVERY DAY
VAT INCLUDED - TERRACE SUPPLEMENT +12%
€200 AND €500 CANNOT BE ACCEPTED
MORITZ FREE WIFI

CERVEZA
MORITZ
DAILY FRESH
FRESCA SIN
PASTEURIZAR
BEER DIRECTA
DE LA
FROM
FABRICA
MORITZ
BARCELONA



Casa
MORITZ
BARCELONA

THE MOST BEER-CENTRED
MENU IN THE WORLD

CHEF JORDI VILÀ

One Michelin star
Head of gastronomy at
FÀBRICA MORITZ BARCELONA



TAPAS

THE BLUE-EYED RUSSIAN	
Potato, vegetables and tuna salad with mayonnaise	
HUMMUS BARCELONA WITH BREADSTICKS - V	
Hummus with ratatouille	
OUR BRAVAS FROM HERE WITH ALLIOLI AND SPICY OIL - V	
MADE TO ORDER SPANISH OMELETTE - CV	
Made as it is, or with onion	
PFAFFENHOFEN POTATOES	
<i>Au gratin</i> with MORITZ EPIDOR & bacon	
DISH OF CATALONIAN-STYLE POTATOES - CVG	
With sautéed onion, tomato, chili and MORITZ ORIGINAL	
THE IBERIAN HAM CRISPY CROQUETTE (U)	
THE CALAMARI CRISPY CROQUETTE (U)	
COD FRITTERS with garlic and parsley	
CRISPY CHICKEN WINGS with spicy mango salsa	
FRIED CALAMARI RINGS with mayonnaise	
CUBES OF AUBERGINE IN TEMPURA - V	
Made with MORITZ ORIGINAL and romesco sauce	
SHREDDED COD <i>ESQUEIXADA</i> - C	
With olive paste and tomato	

SALADS & VEGGIE DISHES

BEETROOT <i>SALMOREJO</i> (thick tomato-based soup served cold) - CVG	
With a sprinkling of diced tomato, cucumber, onion and peppers	
THE ALL GREEN SALAD - CVG	
With mixed lettuce leaves, fennel, endives, green beans, green asparagus, cucumber, apple, olives, basil, parsley and lime	
TOMATO SALAD - C	
With spring onion and tuna	
STIR FRY VEGETABLES - CV	
Served with romesco sauce	
<i>TOMBET MALLORQUÍ</i> - CV	
Vegetarian dish of baked vegetables with tomato	
BURRATA WITH PICKLED FRESH FRUIT - V	
In a beer and cauliflower sprout <i>escabeche</i>	
RISOTTO OF <i>ESCALIVADA</i> (roast vegetables) - CV	
With caramelised cabbage	

C gluten free | V vegetarian | CV gluten free and vegetarian
VG vegan | CVG gluten free and vegan

POUSSIN À LA MORITZ

POUSSIN MORITZ ORIGINAL
Beer can poussin made with Moritz beer and served with chips.

* Recipe from Montse Guillén and FoodCulturaMuseum



FLAMMKUCHEN & COCAS

*Thin pizza of Alsatian origin

CLASSIC FLAMMKUCHEN	
The original, topped with only <i>crème fraîche</i> , bacon and onion	
FLAMMKUCHEN GRATIN	
<i>Crème fraîche</i> , bacon and onion topped with a sprinkling of grated cheese	
MUNSTER FLAMMKUCHEN - V	
<i>Crème fraîche</i> and onion, topped with thin layers of Alsatian Munster cheese	
IBERIAN <i>FLAMMKUCHEN</i>	
<i>Crème fraîche</i> with ham, pancetta sausage, cheese and rocket	
TRADITIONAL <i>COCA DE RECAPTE</i> FROM LLEIDA	
Topped with <i>escalivada</i> (roasted vegetables) and small sardines in oil	
VEGETABLE COCA - V	
Topped with courgette, aubergine, green beans, tomato, red pepper and goat’s cheese	

SANDWICHES

THINLY SLICED FLEISCHWURST	
With bacon, onion and cheese	
ALKIMIA’S DRY AGED BURGER	
With MORITZ BBQ sauce, onion, lettuce, tomato and cheese with friese	
BREADED CHICKEN BREAST	
With mayonnaise, lettuce, red curry, coriander and lime	
CALAMARI FILLED BAGUETTE	
With lettuce, mayonnaise and MORITZ EPIDOR marinara sauce	
IBERIAN HAM	
With tomato bread	
THE VEGETARIAN WITH AUBERGINE TEMPURA - V	
MORITZ ORIGINAL tempura, avocado, lemon pesto, rocket, onion and confit tomato	
PUMPKIN SOBRASADA AND CHEESE BIKINI - V	
THE MORITZ BIKINI	
With roquefort and <i>fleischwurst</i>	

DISHES L

PENNE PASTA WITH ROAST CHICKEN AND PORK	
Cooked <i>au gratin</i>	
GRILLED CHICKEN - C	
With vegetables	
MORITZ 7 STEAMED MUSSELS	
With onion, pork and tomato sauce with fries	
MEATBALLS COOKED IN MORITZ NEGRA	
With tomato and aubergine in tempura	
BEEF CHEEK BRAISED IN MORITZ NEGRA	
With parmentier potatoes	

DISHES XXL WITH BEER

BARBECUE PORK RIBS	
With garlic, rosemary and thyme, infused with MORITZ NEGRA , roast potatoes and a salad of lettuce hearts with a honey vinaigrette	
THE BIG SAUSAGE (300 GRS.)	
With sauerkraut and Pfaffenhofen potatoes, <i>au gratin</i> with a MORITZ EPIDOR carbonara and bacon	
CODFISH MORITZ ORIGINAL TEMPURA	
With ratatouille	

DESSERTS

MORITZ NEGRA CARROT PIE - V	
With cream cheese frosting	
CHOCOLATE FONDANT - V	
Served warm with MORITZ NEGRA sorbet	
CHOCOLATE FONDANT - V	
Served warm with vanilla ice cream	
MORITZ NEGRA BEER ICE CREAM - V	
With cocoa crumble and crispy chocolate	
VANILLA ICE CREAM - V	
With almond crumble and crispy chocolate	
FRESH LEMON SORBET - V	
CATALAN CRÈME BRÛLÉE, CARAMELISED (or not) - V	
CREAM CHEESE FLAN - V	
With red berries and crumble	