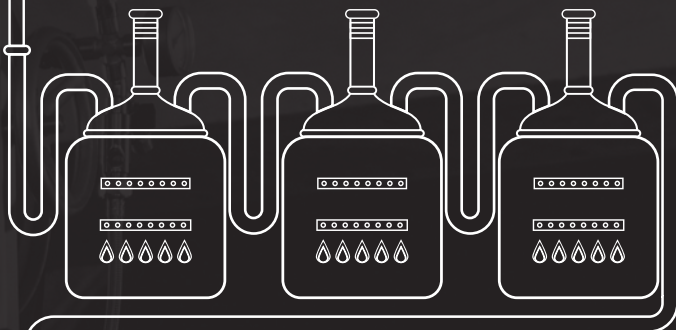
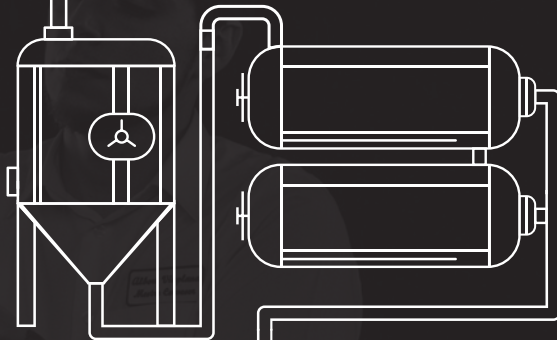


FRESH BEER



UNPASTEURISED



**MADE DAILY AND
DIRECT FROM
THE TANK**



1856

**FÀBRICA
MORITZ
BARCELONA**

OPEN EVERY DAY

VAT INCLUDED · TERRACE SUPPLEMENT +12%

€200 AND €500 CANNOT BE ACCEPTED

MORITZ FREE WIFI



1856

**FÀBRICA
MORITZ
BARCELONA**

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

CHEF JORDI VILÀ

One Michelin star

Head of gastronomy at Fàbrica Moritz Barcelona

EN



**FÀBRICA
MORITZ
BARCELONA**

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

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

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	€6,90
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

TAPAS AND SMALL DISHES

THE BLUE-EYED RUSSIAN SALAD Potato, carrot, pea and boiled egg salad with tuna	€4,85
BARCELONA HUMMUS WITH BREADSTICKS - V (Hummus with ratatouille)	€9,75
BRAVAS FROM HERE - V With alioli and spicy oil	€4,95
BRAVAS FROM THERE - V With mayonnaise and spicy tomato sauce	€4,95
SPANISH OMELETTE MADE TO ORDER - CV With or without onion	€6,75
PFAFFENHOFEN POTATOES Wood-baked au gratin with a MORITZ EPIDOR carbonara and bacon	€5,75
DISH OF CATALONIAN-STYLE POTATOES - CVG With sautéed onion, tomato, chili and MORITZ ORIGINAL	€5,50
THE IBERIAN HAM CRISPY CROQUETTE (U)	€2,20
THE CALAMARI CRISPY CROQUETTE (U)	€2,20
THE MORITZ <i>BOMBA</i> A breaded ball of mashed potato, filled with meat and spicy tomato sauce	€4,30
COD FRITTERS with garlic and parsley	€8,85
CRISPY CHICKEN WINGS With hot mango sauce	€7,10
FRIED CALAMARI RINGS With mayonnaise	€9,95
CUBES OF AUBERGINE TEMPURA - V Made with MORITZ ORIGINAL and romesco	€6,90
ONION TEMPURA RINGS - V Made with MORITZ ORIGINAL served with romesco	€4,25
SHREDDED COD <i>ESQUEIXADA</i> - C With olive paste and tomato	€9,95

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

OUR MOST BEER-CENTERED SPECIALITY • OUR MOST BEER-CENTERED SPECIALITY • OUR MOST BEER-CENTERED SPECIALITY

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 soy, with ginger and honey. With fries.

€15,30

SALADS & VEGGIE DISHES

- BEETROOT SALMOREJO** (thick tomato-based soup served cold) - **CVG** €7,50
With a sprinkling of diced tomato, cucumber, onion and peppers
- THE ALL GREEN SALAD - CVG** €8,00
With mixed lettuce leaves, fennel, endive, green beans, green asparagus, cucumber, apple, olives, basil, parsley and lime
- TOMATO SALAD** with spring onion and tuna - **C** €9,25
- SALAD OF SPINACH SPROUTS - CV** €8,00
With fennel and apple, with yogurt and walnut vinaigrette
- SAUTED VEGETABLES - CV** €9,40
Served with romesco sauce
- TOMBET MALLORQUÍ - CV** €9,80
Vegetarian dish of baked vegetables with tomato
- BURRATA WITH PICKLED FRESH FRUIT - V** €10,20
In a beer and cauliflower sprout *escabeche*
- KIMCHI OF CHICORY**, lettuce hearts and apple with sesame oil - **VG** €7,50
- EGGPLANT STUFFED WITH VEGETABLE BOLOGNAISE - CVG** €9,80
With a spicy twist
- CELERY RAVIOLI - CVG** €11,50
With stuffed with mushroom *duxelle* and Provençal tomato sauce
- RISOTTO OF ESCALIVADA** (roast vegetables) - **CV** €13,50
And caramelized cabbage

FLAMMKUCHEN

Thin pizza of
Alsation origin

AND COCAS MADE IN A WOOD OVEN

CLASSIC FLAMMKUCHEN

The original topped with crème fraîche, bacon and onion

€7,35

FLAMMKUCHEN GRATIN

Crème fraîche, bacon and onion topped with a sprinkling of grated cheese

€7,95

MUNSTER FLAMMKUCHEN - V

Crème fraîche, onion and topped with thin layers of Alsacian Munster cheese

€9,75

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

€9,60

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

€7,90

ALKIMIA'S CHEESEBURGER

Dry aged burger, cheese, lettuce, tomato and spicy **MORITZ** BBQ sauce served with fries

€13,50

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 EPIDOR tempura, avocado, lemon pesto, rocket, onion and confit tomato

€9,20

PASTRAMI

With argentinian chimichurri mayonnaise and cucumber in vinegar

€10,50

THE MORITZ BIKINI

With roquefort and *fleischwurst*

€8,40

PUMPKIN SOBRASADA AND CHEESE BIKINI - V

€8,40

TRITICUM BREADS

SIX GRAIN BREAD RUBBED WITH TOMATO - V

€3,35

RUSTIC BREAD SLICES - V

€2,90

SPECIAL BREAD FOR GLUTEN FREE - CV

€2,90

L DISHES

PENNE PASTA WITH ROAST CHICKEN AND PORK Au gratin	€8,95
GRILLED CHICKEN and stir fry vegetables - C	€10,40
MORITZ 7 STEEMED MUSSELS Onion, pork and tomato sauce with fries	€12,75
MEATBALLS COOKED IN MORITZ NEGRA With tomato and aubergine	€12,80
BEEF CHEEK BRAISED IN MORITZ NEGRA With Parmentier potatoes	€14,75
THE MORITZ NEGRA BUN Homemade bread bun filled with tomato, sausage, pig's trotters and mushrooms topped with melted cheese	€9,80

XXL DISHES

THE PILOTA (350 G) The <i>pilota</i> for those from here, or the Kingsize Meatball for those from further afield, cooked with MORITZ ORIGINAL with a stew of black chanterelle and <i>picada</i>	€19,80
BARBECUE PORK RIBS With garlic, rosemary and thyme, infused with MORITZ NEGRA , roast potatoes and lettuce hearts with honey vinaigrette	€20,75
THE BIG SAUSAGE (300 G) With sauerkraut and Pfaffenhofen potatoes, wood-baked au gratin with a MORITZ EPIDOR carbonara and bacon	€19,80
CODFISH MORITZ ORIGINAL TEMPURA with ratatouille	€19,80
BREADED CHICKEN BROCHETTE With curry mayonnaise and stir fry vegetables	€19,80

... AND TO FINISH

DESSERTS

MORITZ NEGRA CARROT PIE - V With cream cheese frosting	€6,00
CHOCOLATE FONDANT - V Served warm with MORITZ NEGRA sorbet	€5,75
CHOCOLATE FONDANT - V Served warm with vanilla ice cream	€5,75
MORITZ NEGRA BEER ICE CREAM - V With cocoa crumble and crispy chocolate	€5,25
VANILLA ICE CREAM - V With almond crumble and crispy chocolate	€5,75
FRESH LEMON SORBET - V	€5,25
CATALAN CRÈME BRÛLÉE , caramelised (or not) - V	€5,00
CREAM CHEESE CRÈME BRÛLÉE - V With red berries and crumble	€5,50
FRESH FRUIT SALAD - CV	€5,25