

WELCOME TO
THE BREWERY
OF BARCELONA'S
FIRST BEER,
SINCE 1856.

HERE YOU WILL FIND:

- ✓ GALLONS OF BEER, BREWED RIGHT HERE.
(GO DOWN TO THE BASEMENT AND YOU'LL SEE!)
- ✓ FRESHLY COOKED, LOCALLY-SOURCED FOOD.
- ✓ NATURAL, HIGH-QUALITY INGREDIENTS.
- ✓ A MENU SPECIALLY CREATED BY JORDI VILÀ.

WE THINK THAT DESERVES A TOAST, DON'T YOU?
CHEERS AND MORITZ!



JORDI VILÀ,
OUR CULINARY
DIRECTOR

NEWS.

10% DISCOUNT AT
THE MORITZ STORE
Just for enjoying our beer,
you get a 10% discount at the Moritz Store!
Remember to show your receipt!

GROUP MENUS
(10 PEOPLE OR MORE)

You spoke, and we listened!
Now you can select an even more delicious menu
to enjoy with whoever you like!
Check out our menus at: www.fabricamoritzbarcelona.com

BEER
EXPERIENCES

Beer lovers like you will love experiences like these!
Book one now at moritz.com

"MASTER TASTING" (Tour + Tasting)
"MAKE YOUR OWN BEER"



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

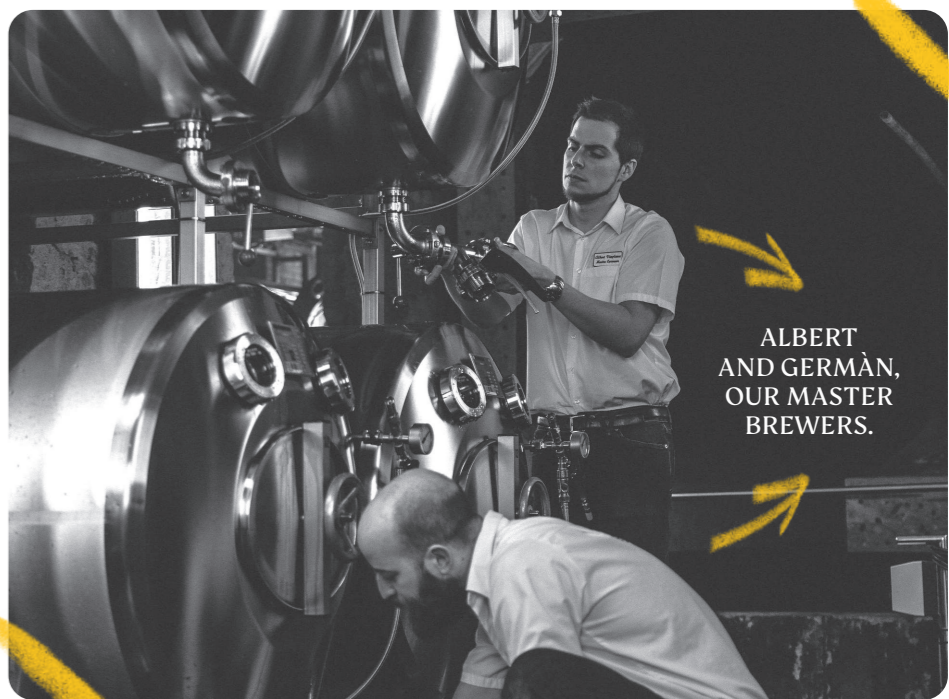


FÀBRICA
MORITZ
BARCELONA

THE MOST
BEER-CENTRED
MENU
IN THE WORLD

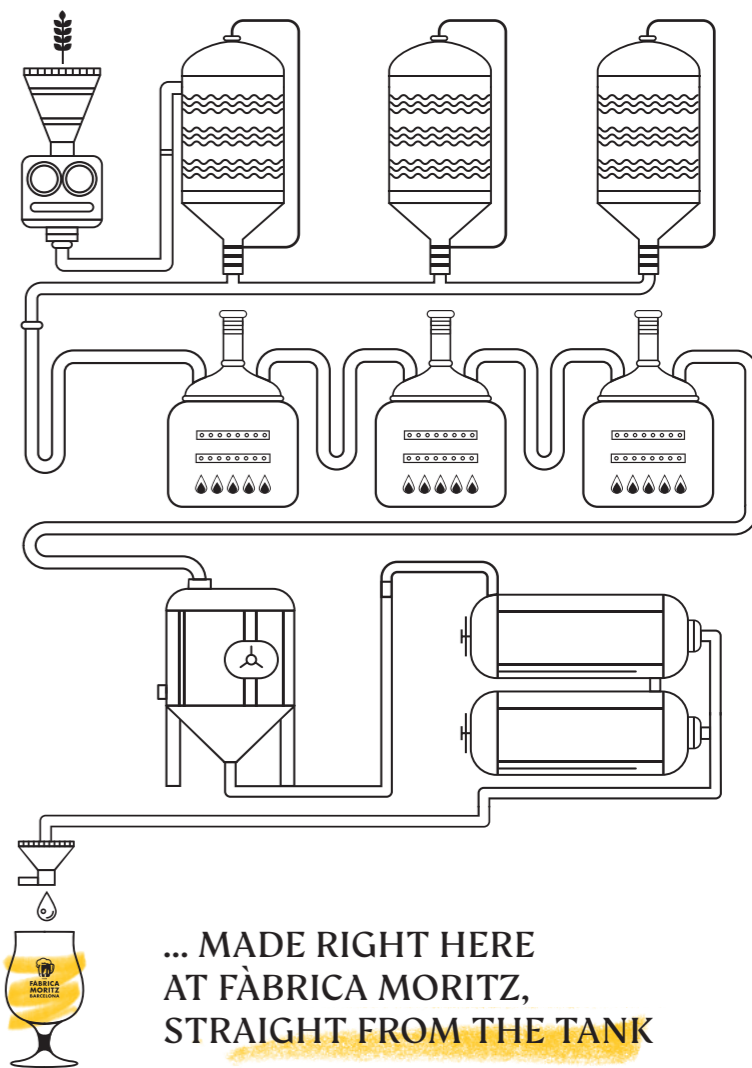
CHEF JORDI VILÀ
One Michelin Star | National Gastronomy Award 2021
3 Respol Guide Suns | TOP I, Macarfi Guide
Head of gastronomy at Fàbrica Moritz Barcelona

EN



ALBERT
AND GERMÀ,
OUR MASTER
BREWERS.

THE BEER YOU ARE DRINKING IS FRESH,
UNPASTEURISED BEER...



... MADE RIGHT HERE
AT FÀBRICA MORITZ,
STRAIGHT FROM THE TANK

APERITIFS

SPECIAL TAPAS FOR THE APERITIF

100% IBERIAN HAM MALDONADO Hand-carved (80 g) - C	€19.95
CANTABRIAN ANCHOVIES 00 (U) - C	€2.20
GILDA (U) - C	€2.20
WHITE ANCHOVIES (6 Units) - C	€6.90
SPECIAL OLIVE SELECTION - CV	€3.25
NATURAL POTATO CHIPS (BONILLA A LA VISTA) - CV	€2.75
STUFFED PEPPERS 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-EYES RUSSIAN SALAD Potato, carrot, pea and boiled egg salad with tuna	€4.90
BARCELONA HUMMUS WITH MINI BREADSTICK PUFFS - VG Ratatouille hummus	€9.75
SHREDDED COD <i>ESQUEIXADA</i> - C With olive paste and tomato	€9.95
BRAVAS FROM HERE With alioli and spicy oil - V	€4.95
BRAVAS FROM THERE - V With mayonnaise and spicy tomato sauce	€4.95
SPANISH OMELETTE MADE TO ORDER - CV With or without onion	€6.80
PPAFFENHOFEN POTATOES Wood-baked au gratin with a MORITZ ORIGINAL carbonara and bacon	€5.85
THE IBERIAN HAM CRISPY CROQUETTE (U)	€2.30
THE CALAMARI CRISPY CROQUETTE (U)	€2.30
CRISPY PUMPKIN, SPINACH AND GINGER CROQUETTE (U) - V	€2.10
THE MORITZ BOMBA A breaded ball of mashed potato, filled with meat and spicy tomato sauce	€4.50
VEGETARIAN POTATO FRITTERS (8 Units) - V With “mojo verde”	€6.20
COD FRITTERS WITH GARLIC AND PARSLEY (8 Units)	€8.85
CRISPY CHICKEN WINGS With hot mango sauce	€7.20
FRIED CALAMARI RINGS With mayonnaise	€9.95
CUBES OF AUBERGINE TEMPURA - V Made with MORITZ 7 and romesco	€7.10
ONION TEMPURA RINGS - V Made with MORITZ 7 served with romesco	€4.40

FLAMMKUCHEN AND COCAS MADE IN A WOOD OVEN

CLASSIC <i>FLAMMKUCHEN</i> The original topped with crème fraîche, bacon and onion	€7.50
<i>FLAMMKUCHEN</i> GRATIN Crème fraîche, bacon and onion topped with a sprinkling of grated cheese	€7.95
MUNSTER <i>FLAMMKUCHEN</i> - V Crème fraîche, onion and topped with thin layers of Alsatian Munster cheese	€9.95
IBERIAN <i>FLAMMKUCHEN</i> Crème fraîche, with ham, bacon sausage, cheese and rocket	€10.50
TRADITIONAL <i>COCA DE RECAPTE</i> LLEIDA Topped with escalivada (roasted vegetables) and small sardines in oil	€9.95
VEGETABLE <i>COCA DE RECAPTE</i> - V Topped with courgette, aubergine, green beans, tomato, red pepper and goat's cheese	€9.85

SALADS & VEGGIE DISHES

THE ALL GREEN SALAD - CVG With mixed lettuce leaves, fennel, endive, green beans, green asparagus, cucumber, apple, olives, basil, parsley and lime	€8.00
TOMATO SALAD with spring onion, tuna and black olives - C	€9.25
PICKLED ARTICHOKEs - C With roasted eggplant romesco and walnuts with cured pork jowl shavings	€10.20
SAUTED VEGETABLES - VG Served with romesco sauce	€9.40
BURRATA WITH ROASTED PUMPKIN AND WHITE ANCHOVIES - C Orange and hazelnut vinaigrette	€10.20
EGGPLANT STUFFED WITH VEGETABLE BOLOGNEsa - V With a spicy twist	€9.80
CELERY RAVIOLI - CV Stuffed with mushroom duxelle and Provençal tomato sauce	€11.50
ARTICHOKE RISOTTO - CV With herb mascarpone, ham and parmesan	€14.50
PUMPKIN SOBRASADA AND CHEESE BIKINI - V	€8.40

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

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.	€15.75
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HERE'S THE FORK, WHERE'S THE PORK?

BREADED PORK LOIN With tartara sauce, pickle salad and fries	€10.20
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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 RINGS WITH BRIOCHE BUN With lettuce, mayonnaise and a MORITZ EPIDOR sauce	€9.70
IBERIAN HAM with tomato bread	€10.25
THE VEGETARIAN WITH AUBERGINE TEMPURA - V MORITZ 7 tempura, avocado, lemon pesto, rocket, onion and confit tomato	€9.30
PASTRAMI With argentinian chimichurri mayonnaise and cucumber in vinegar	€10.50
THE MORITZ BIKINI With roquefort and fleischwurst	€8.40

TRITICUM BREADS

SIX GRAIN BREAD RUBBED WITH TOMATO - VG	€3.35
RUSTIC BREAD SLICES - VG	€2.90
SPECIAL BREAD FOR GLUTEN FREE - CVG	€2.90

DISHES FROM “LA FÀBRICA”

PENNE PASTA WITH ROAST CHICKEN AND PORK AU GRATIN	€8.95
THE LITTLE BIG CANELLONI of Catalan roasted style chicken	€9.20
STUFFED SQUID with Rice Pilaf and green curry - C	€19.50
STEEMED MUSSELS Made with MORITZ 7 , onion, pork and tomato sauce with fries	€12.75
MEATBALLS Cooked in MORITZ NEGRA with tomato and aubergine	€12.80
GRILLED CHICKEN and stir fry vegetables - C	€10.75
BEEF CHEEK Braised in MORITZ NEGRA with Parmentier potatoes	€14.75
MORITZ BRIOCHE Filled with <i>botifarra</i> pork sausage, pig's trotters and mushrooms with melted cheese	€9.80

TO SHARE...

THE PILOTA (350 g) The pilota for those from here, or the Kingsize Meatball for those from further afield, cooked with MORITZ ORIGINAL with a stew of black chanterelle and picada	€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 ORIGINAL carbonara and bacon	€19.80
CODFISH MORITZ 7 TEMPURA with ratatouille	€19.80

...AND TO FINISH

DESSERTS

MORITZ NEGRA CARROT PIE with cream cheese frosting - V	€6.00
CHOCOLATE FONDANT Served warm with MORITZ NEGRA ice cream - V	€5.75
CHOCOLATE FONDANT Served warm with vanilla ice cream - V	€5.75
MORITZ NEGRA BEER ICE CREAM - V With cocoa crumble and crispy chocolate	€5.75
VANILLA ICE CREAM with almond crumble and crispy chocolate - V	€5.75
FRESH LEMON SORBET - CV	€5.50
CATALAN CRÈME BRÛLÉE CARAMELISED (OR NOT) - CV	€5.00
CREAM CHEESE CRÈME BRÛLÉE with red berries and crumble - V	€5.50
THE FRENCH TOAST OF LA PATRONA The coolest - V	€6.50
FRESH FRUIT SALAD - CVG	€5.50
TO ACCOMPANY COFFEES	
SWEETS Cocoa truffles and <i>carquinyolis</i> - V	€3.00