

# 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](http://www.fabricamoritzbarcelona.com)

## BEER EXPERIENCES

Beer lovers like you will love experiences like these!  
Book one now at [moritz.com](http://moritz.com)

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



**FÀBRICA  
MORITZ  
BARCELONA**

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

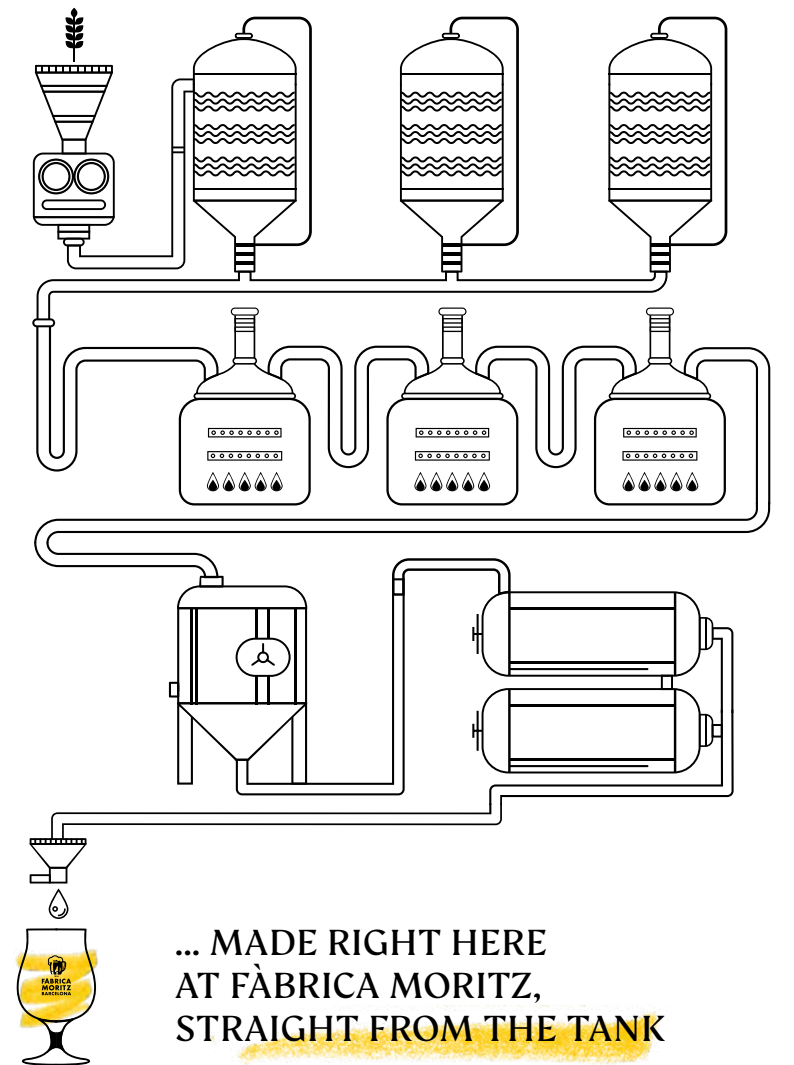
One Michelin Star | National Gastronomy Award 2021  
3 Respol Guide Suns | TOP 1, Macarfi Guide  
Head of gastronomy at Fàbrica Moritz Barcelona

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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

CANTABRIAN ANCHOVIES 00 (U) - GF	€2.30
GILDA (U) - GF	€2.30
WHITE ANCHOVIES (6 Units) - GF	€6.95
SPECIAL OLIVE SELECTION - GF, V	€3.50
OUR SPICY POTATO CHIPS - V	€3.25
NATURAL POTATO CHIPS - GF, V	€2.95
STUFFED PEPPERS WITH CHEESE - GF, V	€5.60
CURED CHEESE CUBES IN OIL - GF, V	€4.80
SALTED ALMONDS - GF, V	€3.15
LLAMINETS DE FUET (Catalan sausages)	€3.45

# TAPAS AND SMALL DISHES

100% IBERIAN HAM MALDONADO Hand-carved (80 g) - GF	€19.95
EGGS IN THE BARREL OF THE MORITZ with paprika sausage in front of the customer	€13.95
THE BLUE-EYES RUSSIAN SALAD Potato, carrot, pea and boiled egg salad with tuna	€5.60
BARCELONA HUMMUS WITH MINI BREADSTICK PUFFS - V Ratatouille hummus	€9.75
SHREDDED COD <i>ESQUEIXADA</i> with olive paste and tomato - GF	€10.20
BRAVAS FROM HERE with alioli and spicy oil - V	€5.20
BRAVAS FROM THERE with mayonnaise and spicy tomato sauce - V	€5.20
SPANISH OMELETTE MADE TO ORDER with or without onion - GF, V	€6.95
PFÄFFENHOFEN POTATOES Wood-baked au gratin with a <b>MORITZ ORIGINAL</b> carbonara and bacon	€5.95
THE IBERIAN HAM CRISPY CROQUETTE (U)	€2.50
THE CALAMARI CRISPY CROQUETTE (U)	€2.50
CRISPY PUMPKIN, SPINACH AND GINGER CROQUETTE (U) - V	€2.35
THE MORITZ BOMBA A breaded ball of mashed potato, filled with meat and spicy tomato sauce	€4.75
VEGETARIAN POTATO FRITTERS with “mojo verde” (8 Units) - V	€6.45
COD FRITTERS WITH GARLIC AND PARSLEY (6 Units)	€9.90
CRISPY CHICKEN WINGS with hot mango sauce	€7.50
FRIED CALAMARI RINGS with mayonnaise	€10.20
CUBES OF AUBERGINE TEMPURA Made with <b>MORITZ 7</b> and romesco - V	€7.30
ONION TEMPURA RINGS Made with <b>MORITZ 7</b> served with romesco - V	€4.85
CAULIFLOWER FRITTERS with almond sauce and curry - VG	€9.25
CHICKEN FINGERS marinated with curry mayonnaise	€9.50
BEEF WITH “CHIMICHURRI” (Sauce of chopped fresh parsley, garlic, olive oil and vinegar and stir fry vegetables) With potato parmentier - GF	€10.50

# FLAMMKUCHEN

## AND COCAS MADE IN A WOOD OVEN

CLASSIC <i>FLAMMKUCHEN</i> The original topped with crème fraîche, bacon and onion	€7.75
<i>FLAMMKUCHEN</i> GRATIN Crème fraîche, bacon and onion topped with a sprinkling of grated cheese	€8.10
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
CATALAN <i>FLAMMKUCHEN</i> With casserole sausage, sautéed mushrooms and garlic and quince mayonnaise	€10.25
<i>FLAMMKUCHEN</i> ALSACIAN PIZZA - V with Eggplant parmigiana with tomato	€9.75
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	€9.95
COCACCIA OF MALLORCA With paprika sausage, cheese and honey	€9.50

# SALADS & VEGGIE DISHES

SALAD OF FRIED BUDS - V With fried and raw vegetables with chicory and yogurt and pistachio vinaigrette	€9.75
THE ALL GREEN SALAD - GF, VG With mixed lettuce leaves, fennel, endive, green beans, green asparagus, cucumber, apple, olives, basil, parsley and lime	€8.25
TOMATO SALAD with spring onion, tuna and black olives - GF	€10.50
SAUTED VEGETABLES - GF, V Served with romesco sauce	€9.75
BURRATA With beet romesco, pickle tartare and watercress.	€10.50
EGGPLANT STUFFED WITH VEGETABLE BOLOGNESE - GF, V With a spicy twist	€9.95
CELERY RAVIOLI - GF, VG Stuffed with mushroom duxelle and Provençal tomato sauce	€11.75
PUMPKIN RISOTTO - V With spinach, gorgonzola and walnuts	€12.95

GF Gluten Free (may contain traces) | V Vegetarian | VG Vegan

**List of allergens, ask the waiter please**

## 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	€9.75
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# SANDWICHES

THINLY SLICED FLEISCHWURST With bacon, onion and cheese	€7.95
ALKIMIA'S CHEESEBURGER Dry aged burger, cheese, Mushroom and Caramelized Cabbage Duxelle and a touch of Japanese turnip and spicy <b>MORITZ</b> BBQ sauce served with french potato	€13.80
BREADED CHICKEN BREAST With mayonnaise, lettuce, red curry, coriander and lime	€9.95
CALAMARI RINGS WITH BRIOCHE BUN With lettuce, mayonnaise and a <b>MORITZ EPIDOR</b> sauce	€9.95
IBERIAN HAM with tomato bread	€10.25
THE VEGETARIAN WITH AUBERGINE TEMPURA - V <b>MORITZ 7</b> tempura, avocado, lemon pesto, rocket, onion and confit tomato	€9.45
PASTRAMI with argentinian chimichurri mayonnaise and cucumber in vinegar	€10.50
CAESAR SANDWICH with roasted chicken with anchovy mayonnaise and parmesan with fried smoked pork belly	€10.00
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 - GF, VG	€2.90

# DISHES FROM “LA FÀBRICA”

ONION SOUP au gratin	€9.95
PENNE PASTA with roast chicken and pork au gratin	€9.95
THE LITTLE BIG CANELLONI of Catalan roasted style chicken	€9.75
STEAMED MUSSELS Made with <b>MORITZ 7</b> , tomato, pork sausage with paprika and olive oil, served with french potatoes	€12.75
CREAMY BEEF STEW RICE with mushroom sautéing	€14.75
MEATBALLS Cooked in <b>MORITZ NEGRA</b> with tomato and aubergine	€13.50
GRILLED CHICKEN and stir fry vegetables - GF	€10.95
BEEF CHEEK Braised in <b>MORITZ NEGRA</b> with Parmentier potatoes	€15.20
MORITZ BRIOCHE Filled with <i>botifarra</i> pork sausage, pig's trotters and mushrooms with melted cheese	€9.95

## TO SHARE...

THE PILOTA (350 g) The pilota for those from here, or the Kingsize Meatball for those from further afield, cooked with <b>MORITZ ORIGINAL</b> with a stew of black chanterelle and picada	€19.95
BARBECUE PORK RIBS With garlic, rosemary and thyme, infused with <b>MORITZ NEGRA</b> , roast potatoes and lettuce hearts with honey vinaigrette	€20.95
THE BIG SAUSAGE (300 g) With sauerkraut and Pfaffenhofen potatoes, wood-baked au gratin with a <b>MORITZ ORIGINAL</b> carbonara and bacon	€19.95
CODFISH <b>MORITZ 7</b> TEMPURA with ratatouille	€19.90