



## BEER MADE HERE AND NOW



ALBERT  
AND GERMÁN,  
OUR MASTER  
BREWERS.

## 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)

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)

## PRIVATE EVENTS

Celebrate your corporate, family,  
social event at Fabrica Moritz.  
For more information,  
contact [events@moritz.com](mailto:events@moritz.com)

Discover  
our spaces



## BEER EXPERIENCES

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



MASTER TASTING  
(Tour + Tasting)



BREW YOUR OWN  
MORITZ BEER



IF YOU WISH, YOU CAN TAKE THE LEFTOVERS WITH YOU  
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

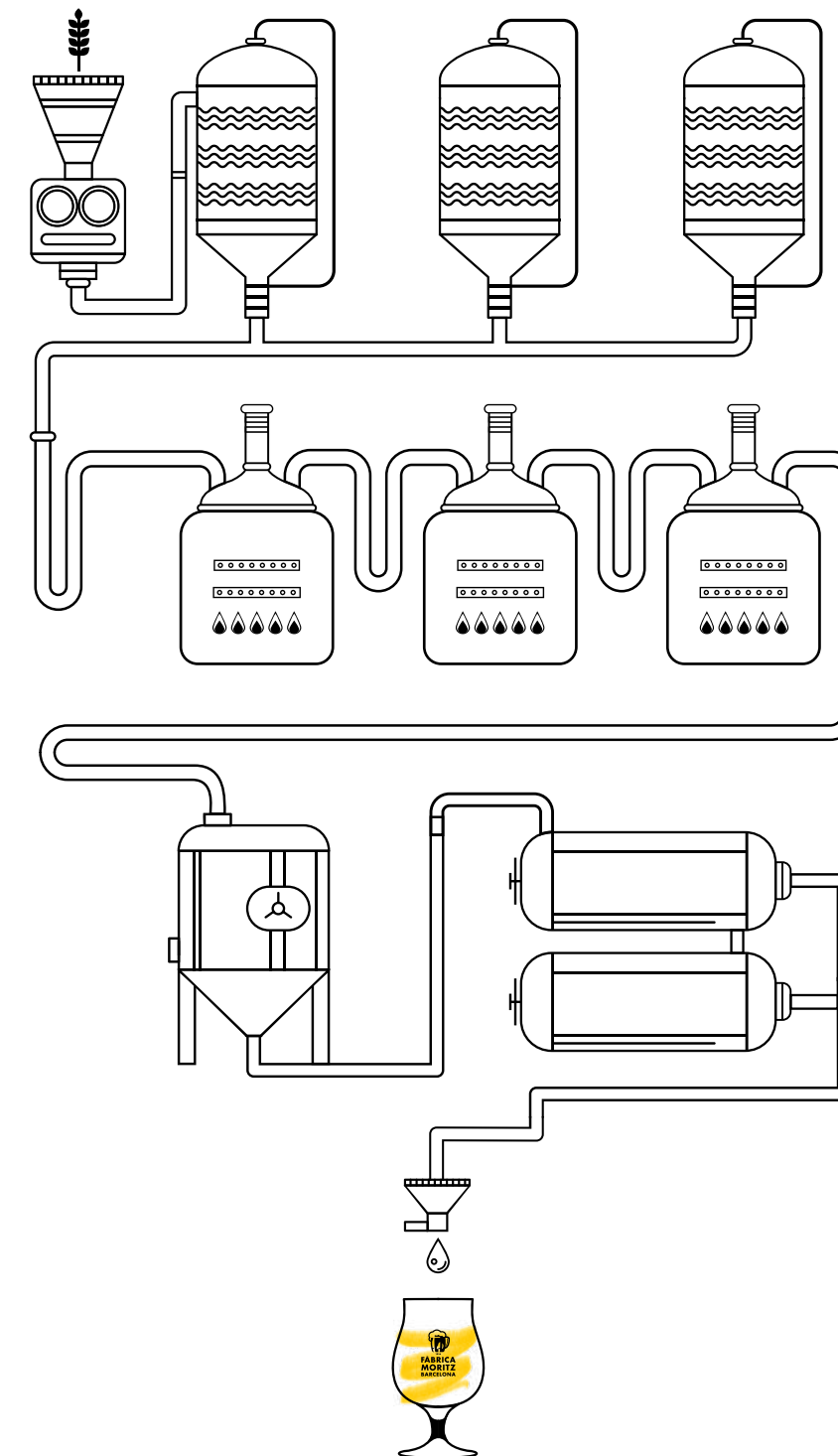
*Jordi Vilà*

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

EN

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







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



## BEER TASTING + FOOD PAIRING

Ask for your beer tasting with a tapa; which is paired with each beer. (12cl glasses)

|   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|
|  | + |  | + |  | + |  |
| MORITZ ORIGINAL   |   | MORITZ EPIDOR   |   | MORITZ RED IPA  |   | MORITZ NEGRA  |
| + Blue-eyed Russian salad   |   | + Peppers stuffed with cheese   |   | + Crispy chicken wings  |   | + Squid croquette   |

## TO ACCOMPANY THE FIRST MORITZ

|                                      |       |
|--------------------------------------|-------|
| CANTABRIAN ANCHOVIES OO (U) - GF     | €2.45 |
| GILDA (U) - GF                       | €2.30 |
| WHITE ANCHOVIES (6 Units) - GF       | €6.95 |
| SPECIAL OLIVE SELECTION - GF, V      | €3.50 |
| NATURAL POTATO CHIPS - GF, V         | €2.95 |
| STUFFED PEPPERS WITH CHEESE - GF, V  | €5.60 |
| CURED CHEESE CUBES IN OIL - GF, V    | €5.10 |
| SALTED ALMONDS - VG                  | €3.30 |
| LLAMINETS DE FUET (Catalan sausages) | €3.45 |

## SANDWICHES

|  |        |
|--|--------|
| THINLY SLICED FLEISCHWURST With bacon, onion and cheese  | €8.10  |
| ALKIMIA'S CHEESEBURGER<br>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<br>With mayonnaise, lettuce, red curry, coriander and lime  | €9.95  |
| CALAMARI RINGS WITH BRIOCHE BUN<br>With lettuce, mayonnaise and a <b>MORITZ EPIDOR</b> sauce   | €10.50 |
| THE VEGETARIAN WITH AUBERGINE TEMPURA - V<br><b>MORITZ 7</b> tempura, avocado, lemon pesto, rocket, onion and confit tomato  | €9.95  |
| PASTRAMI with argentinian chimichurri mayonnaise and cucumber in vinegar   | €10.50 |
| CAESAR SANDWICH wiht roasted chicken with anchovy mayonnaise and parmesan with fried smoked pork belly   | €10.00 |
| NORWEGIAN COCACCIA With smoked salmon, hard-boiled egg, herb sour cream, pickles with honey, mustard and dill vinaigrette  | €11.20 |
| COCACCIA OF MALLORCA<br>With paprika sausage, Mahón cheese and honey   | €9.50  |

## TAPAS AND SMALL DISHES

|   |        |
|---|--------|
| THE BLUE-EYES RUSSIAN SALAD<br>Potato, carrot, pea and boiled egg salad with tuna   | €5.75  |
| SHREDDED COD <i>ESQUEIXADA</i> with olive paste and tomato - GF   | €10.20 |
| BARCELONA HUMMUS WITH MINI BREADSTICK PUFFS - VG<br>Hummus with ratatouille   | €9.75  |
| FRIED EGGS with Iberian ham and potato  | €9.95  |
| SPANISH OMELETTE MADE TO ORDER with or without onion - GF, V  | €6.95  |
| 100% IBERIAN HAM MALDONADO Hand-carved (80 g) - GF  | €19.95 |
| BRAVAS FROM HERE with alioli and spicy oil - V  | €5.20  |
| BRAVAS FROM THERE with mayonnaise and spicy tomato sauce - V  | €5.20  |
| THE MORITZ BOMBA<br>A breaded ball of mashed potato, filled with meat and spicy tomato sauce  | €4.75  |
| SQUID “A LA BRAVA” with garlic mayonnaise and spicy oil   | €10.75 |
| FRIED CALAMARI RINGS with mayonnaise  | €10.20 |
| PFAFFENHOFEN POTATOES<br>Wood-baked au gratin with a <b>MORITZ ORIGINAL</b> carbonara and bacon   | €5.95  |
| BEEF WITH “CHIMICHURRI” (Sauce of chopped fresh parsley, garlic, olive oil and vinegar and stir fry vegetables) With potato parmentier - GF | €10.50 |
| CRISPY CHICKEN WINGS with hot mango sauce   | €8.20  |
| COD FRITTERS WITH GARLIC AND PARSLEY (6 Units)  | €9.90  |
| CHICKEN FINGERS marinated with curry mayonnaise   | €9.50  |
| CUBES OF AUBERGINE TEMPURA Made with <b>MORITZ 7</b> and romesco - VG   | €7.50  |
| CAULIFLOWER FRITTERS with almond sauce and curry - VG   | €9.25  |
| ONION TEMPURA RINGS Made with <b>MORITZ 7</b> served with romesco - VG  | €5.10  |

### "LA FÀBRICA" CROQUETTES

|  |       |
|--|-------|
| THE IBERIAN HAM CRISPY CROQUETTE (U)                 | €2.50 |
| THE CALAMARI CRISPY CROQUETTE (U)                    | €2.50 |
| CRISPY PUMPKIN, SPINACH AND GINGER CROQUETTE (U) - V | €2.50 |
| "CROKINI" TRUFFLED BIKINI CROQUETTE (U)              | €3.00 |
| ASSORTMENT OF 4 CROQUETTES (1 unit of each variety)  | €9.95 |

### OUR BREAD

|   |       |
|---|-------|
| SIX GRAIN BREAD RUBBED WITH TOMATO - VG | €3.80 |
| RUSTIC BREAD SLICES - VG                | €2.95 |
| SPECIAL BREAD FOR GLUTEN FREE - GF, VG  | €3.20 |

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 WITH <b>MORITZ ORIGINAL</b><br>The original marinated in soy, with ginger and honey.<br>With fries.             | €15.95 |
| POUSSIN WITH <b>MORITZ 0.0</b><br>The original without alcohol, marinated in soy, with ginger and honey.<br>With fries. | €15.95 |

## DISHES FROM “LA FÀBRICA”

|  |        |
|--|--------|
| PENNE PASTA<br>with roast chicken and pork au gratin   | €9.95  |
| THE LITTLE BIG CANELLONI<br>of Catalan roasted style chicken   | €9.95  |
| STEAMED MUSSELS<br>Made with <b>MORITZ 7</b> , tomato, pork sausage with paprika and olive oil, served with french potatoes  | €12.75 |
| MEATBALLS<br>Cooked in <b>MORITZ NEGRA</b> with tomato and aubergine   | €13.75 |
| BREADED PORK LOIN<br>With tartara sauce, pickle salad and fries  | €9.75  |
| PORTION OF PORK KNUCKLE<br>With spicy mustard on hot toast with cold coleslaw, celery and apple  | €12.00 |
| GRILLED CHICKEN and stir fry vegetables - GF   | €10.95 |
| BEEF CHEEK<br>Braised in <b>MORITZ NEGRA</b> with Parmentier potatoes  | €15.20 |
| MORITZ BRIOCHE<br>Filled with <i>botifarra</i> pork sausage, pig's trotters and mushrooms with melted cheese   | €9.95  |
| BARBECUE PORK RIBS<br>With garlic, rosemary and thyme, infused with <b>MORITZ NEGRA</b> , roast potatoes and lettuce hearts with honey vinaigrette                                     | €20.95 |
| THE LARGE TRAY OF SAUSAGES<br>Fleischwurst, Nürnberger, Bratwurst, Krakauer with sauerkraut and paffenhofen potatoes au gratin au gratin with <b>MORITZ EPIDOR</b> carbonara and bacon | €22.00 |
| CODFISH <b>MORITZ 7</b> TEMPURA with ratatouille   | €19.90 |

## SALADS + VEGGIE DISHES

|   |        |
|---|--------|
| TOMATO SALMOREJO With hard-boiled egg and chopped iberian ham   | €9.75  |
| THE ALL GREEN SALAD - GF, VG<br>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 |
| LA XATONADA CATALANA<br>Escarole salad with cod, anchovy, black olives, tomato and romesco vinaigrette  | €12.00 |
| SAUTED VEGETABLES Served with romesco sauce - V   | €10.50 |
| BURRATA - V<br>With spinach romesco, sun-dried tomato, parmesan and caramelized walnuts   | €10.50 |
| EGGPLANT STUFFED WITH VEGETABLE BOLOGNESE - V<br>With a spicy twist   | €9.95  |

## FLAMMKUCHEN AND COCAS MADE IN A WOOD OVEN

|   |        |
|---|--------|
| CLASSIC <i>FLAMMKUCHEN</i> or GRATIN<br>The original topped with crème fraîche, bacon and onion<br>Gratin: with a sprinkling of grated cheese | €8.60  |
| MUNSTER <i>FLAMMKUCHEN</i> - V<br>Crème fraîche, onion and topped with thin layers of Alsatian Munster cheese                                 | €9.95  |
| IBERIAN <i>FLAMMKUCHEN</i><br>Crème fraîche, with ham, bacon sausage, cheese and rocket   | €10.95 |
| CATALAN <i>FLAMMKUCHEN</i><br>With casserole sausage, sautéed mushrooms and garlic and quince mayonnaise                                      | €10.50 |
| <i>FLAMMKUCHEN</i> ALSACIAN PIZZA - V<br>with Eggplant parmigiana with tomato   | €9.75  |
| TRADITIONAL COCA DE RECAPTE LLEIDA<br>Topped with escalivada (roasted vegetables) and small sardines in oil                                   | €9.95  |
| VEGETABLE <i>COCA DE RECAPTE</i> Topped with courgette, aubergine, green beans, tomato, red pepper and goat's cheese - V                      | €9.95  |

## ...AND TO FINISH DESSERTS

|   |       |
|---|-------|
| <b>MORITZ NEGRA</b> CARROT PIE with cream cheese frosting - V   | €6.00 |
| CHOCOLATE FONDANT - V<br>Served warm with <b>MORITZ NEGRA</b> ice cream or vainilla                     | €6.00 |
| <b>MORITZ NEGRA</b> BEER ICE CREAM - V<br>With cocoa crumble and crispy chocolate                       | €5.75 |
| VANILLA ICE CREAM with almond crumble and crispy chocolate - V  | €5.75 |
| FRESH LEMON SORBET - GF, V  | €5.75 |
| BEER-STYLE MICHELADA WATERMELON<br>with almond soup, rhubarb granita and <b>MORITZ EPIDOR</b> ice cream | €6.00 |
| YUZU LEMON PIE with mango mint ice cream  | €6.00 |
| CATALAN CRÈME BRÛLÉE Caramelised (or not) - GF, V   | €5.00 |
| CREAM CHEESE CRÈME BRÛLÉE with red berries and crumble - V  | €5.50 |
| SWEETS Cocoa truffles and <i>carquinyolis</i> - V   | €3.00 |