



ALBERT
AND GERMÀ,
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!

ONLINE STORE



Come in and you'll want to buy it all! Sign up for our newsletter and get a 5% discount on your first purchase. Cheers!

GROUP MENUS

Now you can select an even more delicious menu to enjoy with whoever you like! For 10 people or more. Check out our menus at: www.fabricamoritzbarcelona.com

PRIVATE EVENTS



Discover
our spaces

Celebrate your corporate, family, social event at Fàbrica Moritz. For more information, contact events@moritz.com

BEER EXPERIENCES

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

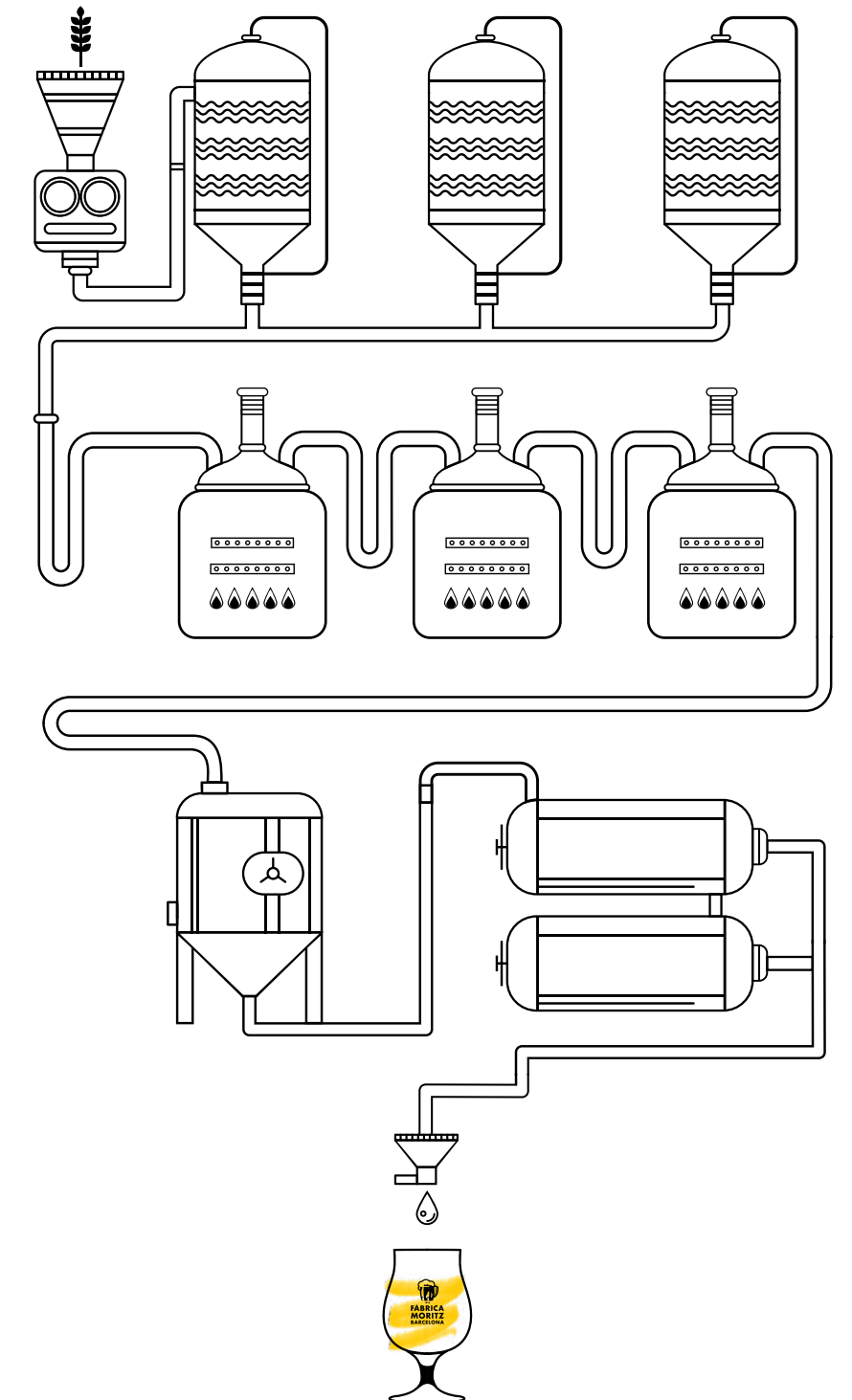
Jordi Vilà

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

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THE BEER YOU ARE DRINKING
IS FRESH BEER,
MADE HERE AND NOW...



...FRESHLY BREWED
AND NON-INDUSTRIAL

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	€3.70
NATURAL POTATO CHIPS - GF, V	€2.95
STUFFED PEPPERS WITH CHEESE - GF, V	€5.60
CURED CHEESE CUBES IN OIL - GF, V	€5.10
LLAMINETS DE FUET (Catalan sausages)	€3.85

SANDWICHES

ALKIMIA'S CHEESEBURGER Dry aged burger, cheese, Mushroom and Caramelized Cabbage Duxelle and a touch of Japanese turnip and spicy MORITZ BBQ sauce served with french potato	€13.95
THE MACMORITZ OF CASSEROLE A sausage burger with goat cheese and potato	€13.80
BREADED CHICKEN BREAST With red curry mayonnaise, lettuce, coriander and lime	€9.95
CALAMARI RINGS WITH BRIOCHE BUN With lettuce, mayonnaise and a MORITZ EPIDOR sauce	€10.50
THE VEGETARIAN WITH AUBERGINE TEMPURA - V MORITZ 7 tempura, avocado, lemon pesto, rocket, onion and confit tomato	€9.95
PASTRAMI with argentinian chimichurri mayonnaise and cucumber in vinegar	€10.50
NORWEGIAN COCACCIA With smoked salmon, hard-boiled egg, herb sour cream, pickles with honey, mustard and dill vinaigrette	€11.20
COCACCIA OF MALLORCA With paprika sausage, Mahón cheese and honey	€9.50

TAPAS AND SMALL DISHES

THE BLUE-EYES RUSSIAN SALAD Potato, carrot, pea and boiled egg salad with tuna	€5.85
SHREDDED COD <i>ESQUEIXADA</i> with olive paste and tomato - GF	€10.20
BARCELONA HUMMUS WITH MINI BREADSTICK PUFFS - VG 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
ARTICHOKE HEART With chopped green mojo mayonnaise and iberian ham	€5.75
BRAVAS FROM HERE with alioli and spicy oil - V	€5.50
BRAVAS FROM THERE with mayonnaise and spicy tomato sauce - V	€5.50
THE MORITZ BOMBA 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 Wood-baked au gratin with a MORITZ ORIGINAL 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	€8.60
COD FRITTERS WITH GARLIC AND PARSLEY (6 Units)	€9.90
CHICKEN FINGERS marinated with curry mayonnaise	€9.50
CUBES OF AUBERGINE TEMPURA Made with MORITZ 7 and romesco - VG	€7.50
ONION TEMPURA RINGS Made with MORITZ 7 served with romesco - VG	€5.10

"LA FÀBRICA" CROQUETTES

THE IBERIAN HAM CRISPY CROQUETTE (U)	€2.60
THE CALAMARI CRISPY CROQUETTE (U)	€2.60
ESCUDELLA CROQUETTE Typical Catalan vegetable and meat soup (U)	€2.60
CRISPY PUMPKIN, SPINACH AND GINGER CROQUETTE (U) - V	€2.60
ASSORTMENT OF 4 CROQUETTES (1 unit of each variety)	€9.95

RICE FROM "LA FÀBRICA"

Available monday to friday from 1 pm to 4 pm. Minimum 2 people.

RICE FROM THE SEA A dry rice with monkfish, squid and mussels in beer	€17.90
POUSSIN RICE a la MORITZ ORIGINAL	€16.20
VEGETABLE RICE With seasonal vegetables and lemon pesto - V	€14.50

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 MORITZ ORIGINAL The original marinated in soy, with ginger and honey. With fries.	€15.95
POUSSIN WITH MORITZ 0.0 The original without alcohol, marinated in soy, with ginger and honey. With fries.	€15.95

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	€9.95
STEAMED MUSSELS Made with MORITZ 7 , tomato, pork sausage with paprika and olive oil, served with french potatoes	€12.75
MEATBALLS Cooked in MORITZ NEGRA with tomato and aubergine	€13.75
BURGER ON A PLATE With mustard vinaigrette lettuce hearts salad. With optional BBQ sauce.	€13.50
GRILLED CHICKEN and stir fry vegetables - GF	€10.95
BEEF CHEEK Braised in MORITZ NEGRA with Parmentier potatoes	€15.20
MORITZ BRIOCHE Filled with <i>botifarra</i> pork sausage, pig's trotters and mushrooms with melted cheese	€9.95
BARBECUE PORK RIBS With garlic, rosemary and thyme, infused with MORITZ NEGRA , roast potatoes and lettuce hearts with honey vinaigrette	€20.95
THE LARGE TRAY OF SAUSAGES Fleischwurst, Nürnberger, Bratwurst, Krakauer with sauerkraut and paffenhofen potatoes au gratin au gratin with MORITZ EPIDOR carbonara and bacon	€22.00
CODFISH MORITZ 7 TEMPURA with ratatouille	€19.90

SALADS + VEGGIE DISHES

THE ALL GREEN SALAD - GF, VG With mixed lettuce leaves, fennel, endive, green beans, green asparagus, cucumber, apple, olives, basil, parsley and lime	€9.25
TOMATO SALAD with spring onion, tuna and black olives - GF	€10.50
SAUTED VEGETABLES Served with romesco sauce - VG	€10.50
BURRATA - V With pumpkin romesco, candied mushrooms and walnut and orange vinaigrette	€10.75
EGGPLANT STUFFED WITH VEGETABLE BOLOGNESA - V With a spicy twist	€9.95

FLAMMKUCHEN AND COCAS MADE IN A WOOD OVEN

CLASSIC <i>FLAMMKUCHEN</i> or GRATIN The original topped with crème fraîche, bacon and onion Gratin: with a sprinkling of grated cheese	€8.95
MUNSTER <i>FLAMMKUCHEN</i> - V Crème fraîche, onion and topped with thin layers of Alsacian Munster cheese	€9.95
IBERIAN <i>FLAMMKUCHEN</i> Crème fraîche, with ham, bacon sausage, cheese and rocket	€10.95
CATALAN <i>FLAMMKUCHEN</i> With casserole sausage, sautéed mushrooms and garlic and quince mayonnaise	€10.50
<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> Topped with courgette, aubergine, green beans, tomato, red pepper and goat's cheese - V	€9.95

...AND TO FINISH DESSERTS

MORITZ NEGRA CARROT PIE with cream cheese frosting - V	€6.00
CHOCOLATE FONDANT - V Served warm with MORITZ NEGRA ice cream or vainilla	€6.00
ANISE COQUE with chocolate, oil and salt - V	€6.50
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 - GF, VG	€5.75
OUR "MEL I MATÓ" - V Goat cheese ice cream with honeyed apple and walnuts	€5.75
YUZU LEMON PIE with mango mint ice cream - V	€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