



FÀBRICA MORITZ BARCELONA
1856



TEAM-BUILDING ACTIVITIES



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DISCOVER BARCELONA'S FIRST BEER AND EXPLORE OUR BEER ACTIVITIES



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01. THE MASTER TAST

Guided tour and beer tasting

02. BEER POURING WORKSHOP

Guided tour, pouring workshop and tasting of freshly brewed beers

03. BREW YOUR OWN MORITZ WORKSHOP

Guided tour, beer tasting, brewing your own beer and lunch in the restaurant from our beer-inspired menu.

04. PAIRING MENU

Guided tour and food pairing menu led by a beer sommelier

Would you like to complement your experience...?

Get to know the brewery's range of gastronomy.



THE MASTER TAST

The Fàbrica Moritz Barcelona could be described as a theme park for beer lovers.

In this space right in the city centre we brew fresh unpasteurised beer 365 days a year, and we'd love to show you around on this tour which includes a tasting of 4 of our varieties.



Discover every nook and cranny of the Fàbrica Moritz Barcelona – the place where the first beer in Barcelona was brewed and where, over 160 years later, it's still brewed today.

Visit the microbrewery in the cellar in the company of an expert brewer, and try our different varieties.

INCLUDES

Guided tour of the Fàbrica Moritz Barcelona
Tasting of 4 Moritz beer varieties

Available for groups of 10 people and over

🕒 DURATION: 2 HOURS



BEER POURING WORKSHOP

Just as important as a good beer is knowing how to pour it. Getting those two fingers of foam, making sure it doesn't go flat and keeping it looking perfect.

No worries there then, because at the Fàbrica Moritz Barcelona we are experts. We've been pouring pints since 1856, and we want to share our knowledge with you.



INCLUDES

Guided tour of Fàbrica Moritz Barcelona
Beer Pouring Workshop
Tasting of Moritz beers

Available for groups of 10 people and over

🕒 DURATION: 2 HOURS



BREW YOUR OWN MORITZ WORKSHOP

You can now come to the Fàbrica Moritz Barcelona to make your own Moritz, in the very place where it was first born in 1856.

Learn about the entire brewing process and try your hand at everything, from milling and mashing the malt to fermenting. All with the clear goal of making your own Moritz.

Oh, and don't worry, because you'll be guided by an expert brewer!

This experience will bring you closer to the inner workings of the brewery. You'll get to try the most beer-inspired menu in the world, have the chance to taste fresh beers, and become an expert brewer yourself!



INCLUDES

Guided tour of the Fàbrica Moritz Barcelona

Brewing of 2 litres of beer per person

Tasting of Moritz beers

Lunch in the restaurant with beer-inspired menu

Available for groups of 10 people and over

🕒 DURATION: 6 HOURS

FÀBRICA MORITZ PAIRING MENU

Some combinations never fail, and food and beer is one of them.

How we love to savour our favourite dishes paired with the perfect beer!



Enjoy this food pairing session guided by our beer sommelier.

INCLUDES

SALT COD ESQUEIXADA
with **Moritz Original**

IBERIAN FLAMMKUCHEN
with **Moritz 7**

THE MORITZ "BOMBA"
with **Moritz Red Ipa**

BEEF CHEEK
with **Moritz Epidor**

CHOCOLATE FONDANT
with **Moritz Negra**

INCLUDES

Guided tour of Fàbrica Moritz Barcelona

Beer pairing lunch or dinner guided by our beer sommelier

Available for groups of 10 people and over

🕒 **DURATION: 2 HOURS**



WOULD YOU LIKE TO DISCOVER THE WORLD'S MOST BEER-INSPIRED MENU?

COMPLEMENT YOUR
ACTIVITY WITH OUR
GASTRONOMIC
EXPERIENCES FOR
GROUPS.



BREWERY MENU

01

TO SHARE...

ESCALIVADA (SMOKY GRILLED VEGETABLES)
with olives and a balsamic vinaigrette

THE BLUE-EYED RUSSIAN
Russian salad with double tuna

BRAVAS "FROM AROUND HERE"
with aioli and spicy oil

CRISPY CROQUETTES
of Iberian ham

COD FRITTERS
with garlic and parsley

FLAMMKUCHEN AU GRATIN
Ultra thin-crust traditional Alsatian pizza, made
with crème fraîche, smoky bacon strips and finely
sliced onions

POUSSIN À LA MORITZ
An FMB specialty. Poussin chicken roasted on a
can of Moritz beer

ORGANIC "TRITICUM" BREAD

DESSERTS

CREAM CHEESE CRÈME CARAMEL
with an almond crumble and forest
fruit coulis

DRINKS

MORITZ BEERS
MORITZ 7 & MORITZ EPIDOR
Soft drinks and mineral waters
Coffees and herbal teas

*The drinks service begins
with the menu, and ends just before
the dessert service.

THE BEER "MULTI-PACKS"

MASTER TAST + BREWERY MENU N. 1

BEER POURING WORKSHOP + BREWERY MENU N. 1

PRICES UPON REQUEST



BREWERY MENU

02

TO SHARE...

HUMMUS FROM BARCELONA

with bread stick puffs

THE BLUE-EYED RUSSIAN

Russian salad with double tuna

SALT COD ESQUEIXADA

with olive paste and tomato

BRAVAS "FROM AROUND HERE"

with aioli and spicy oil

CRISPY CROQUETTES

of Iberian ham

CRISPY FRIED SQUID RINGS

with mayonnaise

FLAMMKUCHEN AU GRATIN

Ultra thin-crust traditional Alsatian pizza, made

with crème fraîche, smoky bacon strips

and finely sliced onions

ROAST PORK RIBS (FULL RACK)

with garlic, rosemary, thyme, infused with **MORITZ**

NEGRA, roast potatoes and romaine heart salad

with honey vinaigrette

ORGANIC "TRITICUM" BREAD

DESSERTS

DARK CHOCOLATE FONDANT

with vanilla ice-cream and a cocoa crumble

DRINKS

MORITZ BEERS

MORITZ 7 & MORITZ EPIDOR

Soft drinks and mineral waters

Coffees and herbal teas

*The drinks service begins
with the menu, and ends just before the
dessert service.

THE BEER "MULTI-PACKS"

MASTER TAST + BREWERY MENU N. 2

BEER POURING WORKSHOP + BREWERY MENU N.2

PRICES UPON REQUEST



BREWERY MENU

03

TO SHARE...

THE BLUE-EYED RUSSIAN

Russian salad with double tuna

HUMMUS FROM BARCELONA WITH BREAD STICK PUFFS

Ratatouille hummus

BRAVAS "FROM AROUND HERE"

with aioli and spicy oil

CRISPY CROQUETTES

of Iberian ham

CHICKEN BITES

marinated with curry mayonnaise

CRISPY FRIED SQUID RINGS

with mayonnaise

CATALAN FLAMMKUCHEN

Ultra thin-crust traditional Alsatian pizza, made
with Cal Rovira butifarra sausage, sautéed
mushrooms and quince aioli

COD FISH

with garlic mousseline and "sanfaina"
vegetable stew

ORGANIC "TRITICUM" BREAD

DESSERTS

MORITZ NEGRA CARROT PIE

with cream cheese frosting

DRINKS

MORITZ BEERS

MORITZ 7 & MORITZ EPIDOR

Soft drinks and mineral waters

Coffees and herbal teas

*The drinks service begins
with the menu, and ends just before the
dessert service.

THE BEER "MULTI-PACKS"

MASTER TAST + BREWERY MENU N. 3

BEER POURING WORKSHOP + BREWERY MENU N. 3

PRICES UPON REQUEST



PAIRING MENU 04

TO SHARE...

SALT COD ESQUEIXADA

with olive paste and tomato with **MORITZ
ORIGINAL**

IBERIAN FLAMMKUCHEN

ultra thin-crust traditional Alsatian pizza, made
with Iberian ham, cured bacon, cheese and rocket
with **MORITZ 7**

THE MORITZ "BOMBA"

large potato croquette stuffed with meat and spicy
tomato sauce with **MORITZ RED IPA**

BEEF CHEEKS

à la **MORITZ NEGRA** and Parmentier potatoes with
MORITZ EPIDOR

ORGANIC "TRITICUM" BREAD

DESSERTS

DARK CHOCOLATE FONDANT

with vanilla ice-cream and cocoa crumble
with **MORITZ NEGRA**

DRINKS

Soft drinks and mineral waters

Coffees and herbal teas

*The drinks service begins
with the menu, and ends just before the
dessert service.

THE BEER "MULTI-PACKS"

MASTER TAST + PAIRING MENU N. 4

BEER POURING WORKSHOP + PAIRING MENU N. 4

PRICES UPON REQUEST

HOW TO BOOK



Phone 934 260 050



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08011, Barcelona
2 min. from Plaça de la
Universitat (L1 and L2)