



FÀBRICA MORITZ BARCELONA
1856

BREWERY MENUS 2025

Restaurant





BREWERY MENU 1

TO SHARE...

THE BLUE-EYED RUSSIAN SALAD

Potato, carrot, peas and boiled egg salad with tuna and mayonnaise

ESCALIVADA (ROASTED VEGETABLES) with olives and balsamic vinaigrette

BRAVAS "FROM AROUND HERE" with allioli and spicy oil

COD FRITTERS WITH GARLIC AND PARSLEY

CRUNCHY IBERIAN HAM CROQUETTE

FLAMMKUCHEN AU GRATIN

Traditional Alsatian fine pizza base with crème fraîche, smoked bacon, onion and cheese

POUSSIN "À LA **MORITZ**"

FMB Specialty. Roasted poussin on a Moritz beer can with fries.

Recipe by Montse Guillén and FoodCulturaMuseum

ORGANIC BREAD "TRITICUM"

...AND TO FINISH

DESSERTS

CREAM CHEESE CRÈME BRÛLÉE

with almond *crumble* and red berries *coulis*

DRINKS

MORITZ BEERS

(**MORITZ 7** / **MORITZ EPIDOR**)

Soft drinks & mineral water

Coffees and teas

"Beverage service starts with the menu, and ends before desserts are served"

34,00 EUROS PER PERSON · WINE SUPPLEMENT 4,00 EUROS

10% VAT INCLUDED



BREWERY MENU 2

TO SHARE...

THE BLUE-EYED RUSSIAN SALAD

Potato, carrot, peas and boiled egg salad with tuna and mayonnaise

SHREDDED COD *ESQUEIXADA* with olive paste and tomato

BARCELONA HUMMUS WITH PUFFED BREAD

Ratatouille hummus

CRUNCHY IBERIAN HAM CROQUETTE

FRIED CALAMARI RINGS with mayonnaise

FLAMMKUCHEN AU GRATIN

Traditional Alsatian fine pizza base with crème fraîche, smoked bacon, onion and cheese

ROASTED PORK RIBS

With garlic, rosemary and thyme, infused with **MORITZ NEGRA**, roasted potatoes and lettuce hearts salad with honey and mustard vinaigrette

ORGANIC BREAD "TRITICUM"

...AND TO FINISH

DESSERTS

WARM CHOCOLATE FONDANT

with vanilla ice cream and cocoa *crumble*

DRINKS

MORITZ BEERS

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Soft drinks & mineral water

Coffees and teas

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10% VAT INCLUDED



BREWERY MENU 3



TO SHARE...

THE BLUE-EYED RUSSIAN SALAD

Potato, carrot, peas and boiled egg salad with tuna and mayonnaise

BARCELONA HUMMUS WITH PUFFED BREAD

Ratatouille hummus

CRISPY CHICKEN WINGS with hot mango sauce

BRAVAS "FROM AROUND HERE" with allioli and spicy oil

CRUNCHY IBERIAN HAM CROQUETTE

FRIED CALAMARI RINGS with mayonnaise

CATALAN *FLAMMKUCHEN*

Traditional Alsatian fine pizza base with casserole sausage, sauteed mushrooms and garlic and quince mayonnaise

CODFISH WITH **MORITZ 7** TEMPURA with ratatouille

ORGANIC BREAD "TRITICUM"

...AND TO FINISH

DESSERTS

MORITZ NEGRA CARROT PIE
with cream cheese frosting

DRINKS

MORITZ BEERS

(**MORITZ 7** / **MORITZ EPIDOR**)

Soft drinks & mineral water

Coffees and teas

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44,00 EUROS PER PERSON · WINE SUPPLEMENT 4,00 EUROS

10% VAT INCLUDED



BREWERY MENU 4

SPECIAL TASTING MENU

TO SHARE...

SHREDDED COD *ESQUEIXADA* with olive paste and tomato

with **MORITZ ORIGINAL**

IBERIAN *FLAMMKUCHEN*

Traditional Alsatian fine pizza base with crème fraîche, ham, bacon sausage, cheese and rocket

with **MORITZ 7**

THE MORITZ BOMBA a breaded ball of mashed potato, filled with meat and spicy tomato sauce

with **MORITZ RED IPA**

BEEF CHEEK braised in **MORITZ NEGRA** with parmentier potatoes

with **MORITZ EPIDOR**

ORGANIC BREAD "TRITICUM"

...AND TO FINISH

DESSERTS

WARM CHOCOLATE FONDANT

with vanilla ice cream and cocoa *crumble*

with **MORITZ NEGRA**

Soft drinks & mineral water

Coffees and teas

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46,00 EUROS PER PERSON · WINE SUPPLEMENT 4,00 EUROS

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ESCALIVADA (ROASTED VEGETABLES) with olives and balsamic vinaigrette

BRAVAS "FROM AROUND HERE" with allioli and spicy oil

COD FRITTERS WITH GARLIC AND PARSLEY

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Recipe by Montse Guillén and FoodCulturaMuseum

ORGANIC BREAD "TRITICUM"

...AND TO FINISH

DESSERTS

CREAM CHEESE CRÈME BRÛLÉE

with almond *crumble* and red berries *coulis*

DRINKS

MORITZ BEERS

(**MORITZ 7** / **MORITZ EPIDOR**)

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Coffees and teas

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BREWERY MENU 2

TO SHARE...

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SHREDDED COD *ESQUEIXADA* with olive paste and tomato

BARCELONA HUMMUS WITH PUFFED BREAD

Ratatouille hummus

CRUNCHY IBERIAN HAM CROQUETTE

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DRINKS

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BARCELONA HUMMUS WITH PUFFED BREAD

Ratatouille hummus

POTATO FRITTERS with *mojo verde*

BRAVAS "FROM AROUND HERE" with allioli and spicy oil

CRUNCHY IBERIAN HAM CROQUETTE

FRIED CALAMARI RINGS with mayonnaise

CATALAN *FLAMMKUCHEN*

Traditional Alsatian fine pizza base with casserole sausage, sauteed mushrooms and garlic and quince mayonnaise

CODFISH with garlic mousseline and "sanfaina" vegetable stew

ORGANIC BREAD "TRITICUM"

...AND TO FINISH

DESSERTS

MORITZ NEGRA CARROT PIE
with cream cheese frosting

DRINKS

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DESSERTS

WARM CHOCOLATE FONDANT

with vanilla ice cream and cocoa *crumble*

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