



CHEF JORDI VILÀ
Gastronomic Director of the
Fàbrica Moritz Barcelona.

One Michelin Star
National Gastronomy Award 2021
Three Repsol Guide Soles
TOP 1 Macarfi Guide

EST. **FÀBRICA** 1856
MORITZ
BARCELONA



**THE BEER
YOU ARE DRINKING
IS FRESH BEER**

ENGLISH

MORITZ TASTING + PAIRING

Order your tasting, accompanied by a tapa that pairs perfectly with each of the MORITZ beers we offer. (12cl. glasses)

18,00€



**MORITZ
7**

+
BLUE-EYED
RUSSIAN
SALAD

+



**MORITZ
EPIDOR**

+
BARCELONA HUMMUS
WITH MINI
PUFFED BREADSTICK

+



**MORITZ
RED IPA**

+
CRISPY
CHICKEN
WINGS

+



**MORITZ
NEGRA**

+
CRISPY
SQUID
CROQUETTE

TO ACCOMPANY THE FIRST MORITZ

CANTABRIAN ANCHOVIES (fillet) (GF)	2,90€
GILDA (1u.) (GF)	2,65€
WHITE ANCHOVIES (6 pieces) (GF)	7,30€
SPECIAL OLIVE SELECTION (GF)	3,90€
NATURAL POTATO CHIPS (VG)	2,95€
SALTED ALMONDS (GF/VG)	4,20€

THE CROQUETTES VARIED, CRUNCHY AND CREAMY

CRISPY IBERIAN HAM CROQUETTE (1u.)	2,70€
CRISPY SQUID CROQUETTE (1u.)	2,70€
CRISPY PUMPKIN, SPINACH & GINGER CROQUETTE (1u.) (V)	2,70€
"ESCUDELLA" CROQUETTE (1u.) typical catalan vegetable and meat soup.	2,70€
ASSORTMENT OF 4 CROQUETTES (1 unit of each variety)	10,00€

TAPAS & SMALL DISHES

BLUE-EYED RUSSIAN SALAD "Ensaladilla" with double tuna.	6,75€
SHREDDED COD "ESQUEIXADA" (GF) with olive paste and tomato.	11,80€
HUMMUS BARCELONA (VG) with "ratatouille" and mini puffed breadstick.	9,85€
FRIED EGGS with iberian ham and potatoes.	10,75€
SPANISH OMELETTE (VG) made to order, either alone or with onion.	6,95€
CONFIT ARTICHOKE HEART (1u.) (GF) served with pine nut brittle and roasted meat jus and iberian ham.	6,30€
BRAVAS FROM HERE (V) with allioli and spicy oil.	5,75€
BRAVAS FROM THERE (V) with mayonnaise and spicy tomato sauce.	5,75€
THE MORITZ BOMBA'S A breaded ball of mashed potato, stuffed with meat and spicy tomato sauce.	4,75€
SQUID "A LA BRAVA" with allioli and spicy oil.	11,75€
ANDALUSIAN-STYLE SQUID with mayonnaise.	11,50€
COD FRITTERS (6 pieces) with garlic and parsley.	10,20€
MARINATED AND FRIED CHICKEN FINGERS with curry mayonnaise.	9,50€
TEMPURA AUBERGINE CUBES (VG) made with MORITZ 7 and romesco sauce.	7,95€
TEMPURA ONION RINGS (VG) made with MORITZ 7 and romesco sauce.	5,75€
CRISPY CHICKEN WINGS with hot mango sauce.	8,60€
PAFFENHOFEN POTATOES gratin in a wood-fired oven with MORITZ ORIGINAL carbonara and bacon.	5,95€
ROMAN-STYLE COD with "ratatouille" vegetables stew and tartar sauce.	13,95€
BEEF WITH CHIMICHURRI SAUCE (GF) with mashed potatoes (sauce of chopped fresh parsley, garlic, olive oil, vinegar and stir fry vegetables).	10,95€
TREBLE OF SAUSAGES FROM CAL ROVIRA (raw, Perol, and black) with Santa Pau beans sautéed with spring garlic and rustic jus.	8,50€
VEAL STEW with mushrooms and fries.	12,75€
ROASTED PORK RIBS with garlic, rosemary & thyme, drizzled with MORITZ NEGRA, roasted potatoes.	14,20€

GF (Gluten Free), V (Vegetarian), VG (Vegan), (Healthy dish)



10% OFF AT THE MORITZ STORE

Now, when you shop at
our brewery, you get
a 10% discount at the
MORITZ STORE.
Remember to show your receipt!

ADDITIONAL INFORMATION

If you wish, you can take your
leftover consumption home.
Open every day of the year.
VAT included / Terrace supplement +12%
200€ and 500€ bills not accepted
Moritz free Wi-Fi.

5% OFF IN THE ONLINE STORE

Scan the QR code, subscribe to
our newsletter, and get 5% off
your first purchase.
You'll want to buy everything!
Cheers!



THE PLATTERS

100% IBERIAN HAM (MALDONADO) Hand-sliced. (80g)	21,00€
CATALAN COLD CUTS PLATTER Catalana, Longaniza, Black Bull, White Bull.	18,00€
CATALAN CHEESE PLATTER El Pilós (soft cow's milk cheese), La Bauma Garrotxa (semi-cured goat cheese), Ros Petita Ovella (aged sheep cheese), Blau Ceretà Molí de Ger (blue cow's milk cheese). Served with quince jelly and Spanish breadsticks.	21,00€

OUR SANDWICHES

IBERIAN HAM SANDWICH	10,50€
MORITZ FRANKURT with bacon, onion and cheese.	8,75€
THE ALKIMIA CHEESEBURGER Beef burger, cheese, caramelized cabbage duxelle, and mushrooms with a touch of horseradish and spicy MORITZ barbecue sauce, served with fries.	14,95€
THE MacMORITZ DE PEROL Sausage burger with goat cheese, baked potato, and Perrins mayonnaise. Served with fries.	13,80€
BREADED CHICKEN BREAST SANDWICH with red curry mayonnaise, lettuce, cilantro, and lime.	9,95€
SQUID SANDWICH with lettuce, mayonnaise, and MORITZ EPIDOR sauce.	10,50€
VEGETARIAN SANDWICH (VG) 🌱 with tempura eggplant MORITZ 7 tempura, with avocado, lemon pesto, arugula, onion, and confit tomato.	9,95€
PASTRAMI SANDWICH with Argentine chimichurri mayonnaise and pickled cucumber.	10,50€

FLAMMKUCHEN & COCAS

MADE IN OUR WOOD-FIRED OVEN

PLAIN OR GRATINATED FLAMMKUCHEN The original with crème fraîche, bacon, and onion. And the gratinated version, with a sprinkle of grated cheese.	9,40€
MUNSTER FLAMMKUCHEN (V) Crème fraîche, onion with thin layers of Munster cheese.	9,95€
IBERIAN FLAMMKUCHEN with Iberian ham, cured bacon, cheese, and arugula.	11,50€
EGGPLANT PARMIGIANA FLAMMKUCHEN with mozzarella and tomato.	9,95€
CATALAN FLAMMKUCHEN with Cal Rovira sausage, mushrooms, and quince allioli.	10,50€
TRADITIONAL LLEIDA COCA DE RECAPTE with escalivada and sardines in oil.	10,50€
VEGETABLE COCA (V) 🌱 with eggplant, red pepper, zucchini, green beans, tomato, and goat cheese.	10,50€

OUR BREAD

SIX-GRAIN FLATBREAD SPREAD WITH TOMATO (VG)	3,80€
SLICES OF RUSTIC BREAD (VG)	3,00€
SPECIAL BREAD FOR CELIACS (GF)	3,20€

DISHES FROM LA FABRICA

FRENCH-STYLE ONION SOUP WITH GRATIN	10,50€
THE ALL GREEN SALAD (GF, VG) 🌱 With lettuce, fennel, endive, green beans, green asparagus, cucumbers, apple, olives, basil, parsley and lime.	9,50€
TOMATO SALAD WITH TUNA BELLY IN OIL (GF) 🌱 spring onion, and black olives.	10,50€
SAUTÉED VEGETABLES (VG) 🌱 7 freshly cooked vegetables tossed with a drizzle of virgin olive oil and salt crystals (potato, green beans, green asparagus, zucchini, broccoli, carrots, and spinach leaves) and romesco sauce.	10,50€
GRATIN ROAST MACARONI with roast chicken and pork.	11,50€
STEAMED MUSSELS “A LA BRAVA” Steamed mussels in MORITZ 7 beer with spicy tomato sofrito.	12,00€
GRILLED CHICKEN BREAST with vegetables.	12,00€

THE SPECIALTY

POUSSIN À LA MORITZ

Poussin with Moritz: The same old classic, the original marinated with soy, ginger, and honey. Served with fries. * Montse Guillén and FoodCulturaMuseum recipe.	16,00€
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AND TO FINISH... DESSERTS

CARROT & CHOCOLATE CAKE (V) made with MORITZ NEGRA beer and cream cheese frosting.	6,00€
CHOCOLATE FONDANT (V) with MORITZ NEGRA or vanilla ice cream.	6,00€
ANISE COCA (V) with chocolate, oil, and salt.	7,50€
CREAM MILLE-FEUILLE (V) with strawberries and raspberry ice cream.	7,50€
ICE CREAMS AND SORBETS OF YOUR CHOICE WITH TOPPINGS (SG, VG) Ice creams: MORITZ NEGRA beer, vanilla, chocolate, mango, and passion fruit. Sorbets: lemon, MORITZ RADLER beer, and raspberry.	5,00€
YUZU AND LIME LEMON PIE (V) with mango and mint ice cream.	6,00€
CATALAN-STYLE CRÈME BRÛLÉE (GF, V) Burnt (or not).	5,00€
CHEESE FLAN (V) with red berries and crumble.	5,50€
SWEETS (V) Cocoa truffles and “carquiñolis”.	3,20€

SIDE DISHES

BOWL OF FRIES (GF, VG)	3,75€
BOWL OF HEARTS SALAD (GF, VG) 🌱 with mustard and honey vinaigrette.	3,75€



PRIVATE EVENTS
Celebrate your event in the
rooms of the Fàbrica Moritz.
For more information, contact us:
events@moritz.com

GROUP MENUS
(For groups of 10 or more)
Check out our delicious menus
on the website:
fabricamoritzbarcelona.com