



FÀBRICA MORITZ BARCELONA  
1856



# TEAM-BUILDING ACTIVITIES



FÀBRICA MORITZ BARCELONA  
1856

# DISCOVER BARCELONA'S FIRST BEER AND EXPLORE OUR BEER ACTIVITIES





## 01. THE MASTER TAST

Guided tour and beer tasting

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## 02. BEER POURING WORKSHOP

Guided tour, pouring workshop and tasting of freshly brewed beers

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## 03. BREW YOUR OWN MORITZ WORKSHOP

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

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## 04. PAIRING MENU

Guided tour and food pairing menu led by a beer sommelier

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**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

**(Complement your activity with one of our beer-inspired menus for groups)**



# 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

**(Complement your activity with one of our beer-inspired menus for groups)**



# 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
- 💶 PRICE: €115 per person (VAT included)

# 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.

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## INCLUDES

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SALT COD ESQUEIXADA  
with **Moritz Original**

IBERIAN FLAMMKUCHEN  
with **Moritz 7**

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

MELOSO BEEF  
with **Moritz Epidor**

ANISE CAKE WITH BREAD, OIL, CHOCOLATE AND SALT  
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

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### TO SHARE...

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

THE BLUE-EYED RUSSIAN  
Russian salad with double tuna

BRAVAS “FROM AROUND HERE”  
with allioli 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

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### DESSERTS

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

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### DRINKS

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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.

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### THE BEER “MULTI-PACKS”

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MASTER TAST + BREWERY MENU N°1  
BEER POURING WORKSHOP + BREWERY MENU N°1

**PRICES UPON REQUEST**

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# BREWERY MENU

## 02

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### TO SHARE...

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HUMMUS FROM BARCELONA  
with bread stick puffs

THE BLUE-EYED RUSSIAN  
Russian salad with double tuna

SALT COD ESQUEIXADA  
*with olive paste and tomato*

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

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### DESSERTS

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ANISE CAKE WITH BREAD, OIL, CHOCOLATE  
AND SALT

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### DRINKS

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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.

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### THE BEER "MULTI-PACKS"

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MASTER TAST + BREWERY MENU N°2  
BEER POURING WORKSHOP + BREWERY MENU N° 2

**PRICES UPON REQUEST**

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# BREWERY MENU

## 03

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### TO SHARE...

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#### THE BLUE-EYED RUSSIAN

Russian salad with double tuna

#### HUMMUS FROM BARCELONA WITH BREAD

#### STICK PUFFS

Ratatouille hummus

#### BREAD WITH IBERIAN HAM

#### BRAVAS "FROM AROUND HERE"

with allioli and spicy oil

#### CRISPY SEASONAL CROQUETTES

#### PARMIGIANA FLAMMKUCHEN

#### CRISPY FRIED SQUID RINGS

with mayonnaise

#### ROMAN-STYLE COD

with "ratatouille" vegetables stew

#### ORGANIC "TRITICUM" BREAD

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### DESSERTS

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CHOCOLATE AND CARROT CAKE with Moritz  
Negra and cream cheese frosting

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### DRINKS

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#### 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.

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### THE BEER "MULTI-PACKS"

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MASTER TAST + BREWERY MENU N°3

BEER POURING WORKSHOP + BREWERY MENU N°3

**PRICES UPON REQUEST**

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# PAIRING MENU

## 04

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### TO SHARE...

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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**

MELOSO BEEF

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

ORGANIC "TRITICUM" BREAD

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### DESSERTS

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ANISE CAKE WITH BREAD, OIL, CHOCOLATE AND SALT with **MORITZ NEGRA**

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### DRINKS

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Soft drinks and mineral waters  
Coffees and herbal teas

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

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### THE BEER "MULTI-PACKS"

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MASTER TAST + PAIRING MENU N°4

BEER POURING WORKSHOP + PAIRING MENU N°4

**PRICES UPON REQUEST**

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### HOW TO BOOK



Phone 934 260 050



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