



**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

**TAPAS & SMALL DISHES**

- BLUE-EYED RUSSIAN SALAD** 6,95€  
"Ensaladilla" with double tuna.
- SHREDDED COD "ESQUEIXADA"** (GF) 12,25€  
with olive paste and tomato.
- HUMMUS BARCELONA** (VG) 9,95€  
with ratatouille and mini puffed breadstick.
- FRIED EGGS** 10,95€  
with iberian ham and potatoes.
- 100% IBERIAN HAM** (80g) (GF) 21,00€  
Hand-sliced.
- SPANISH OMELETTE** (GF,V) 7,10€  
made to order, either alone or with onion.
- CONFIT ARTICHOKE HEART** (1u.) (GF) 6,35€  
served with pine nut brittle and roasted meat jus and iberian ham.
- BRAVAS FROM HERE** (V) 5,95€  
with aioli and spicy oil.
- BRAVAS FROM THERE** (V) 5,95€  
with mayonnaise and spicy tomato sauce.
- THE MORITZ BOMBA'S** 5,20€  
A breaded ball of mashed potato, stuffed with meat and spicy tomato sauce.
- ANDALUSIAN-STYLE SQUID** 11,80€  
with mayonnaise.
- COD FRITTERS** (6 pieces) 10,75€  
with garlic and parsley.
- MARINATED AND FRIED CHICKEN FINGERS** 9,65€  
with curry mayonnaise.
- TEMPURA AUBERGINE CUBES** (VG) 7,95€  
made with MORITZ 7 and romesco sauce.
- TEMPURA ONION RINGS** (VG) 5,95€  
made with MORITZ 7 and romesco sauce.
- CRISPY CHICKEN WINGS** 8,75€  
with hot mango sauce.
- PFÄFFENHOFEN POTATOES** 6,15€  
gratin in a wood-fired oven with MORITZ ORIGINAL carbonara and bacon.
- ROMAN-STYLE COD** 13,95€  
with ratatouille vegetables stew and tartar sauce.
- BEEF WITH CHIMICHURRI SAUCE** (GF) 10,95€  
with mashed potatoes (sauce of chopped fresh parsley, garlic, olive oil, vinegar and stir fry vegetables).
- TREBLE OF SAUSAGES FROM CAL ROVIRA (Raw, Perol & Black)** 8,50€  
with Santa Pau beans sautéed with spring garlic and rustic jus.
- ROASTED PORK RIBS** 14,25€  
with garlic, rosemary & thyme, drizzled with MORITZ NEGRA and roasted potatoes.
- MEATBALLS MADE WITH MORITZ NEGRA** 9,75€  
with tomato, eggplant, and minced meat.
- OUR WELLINGTON** 12,50€  
Braised beef cheek cooked in MORITZ NEGRA, served over toasted croissant bread with a rich mushroom duxelle.

**TO ACCOMPANY THE 1st MORITZ**

- SPECIAL OLIVE SELECTION** (GF) 3,90€
- POTATO CHIPS** (GF,VG) 2,95€
- SALTED ALMONDS** (GF,VG) 4,20€
- SAVORY NUT COCKTAIL MIX** (GF,VG) 2,95€
- CANTABRIAN ANCHOVIES** (fillet) (GF) 2,90€
- WHITE ANCHOVIES** (6 pieces) (GF) 7,30€
- GILDA** (1u.) (GF) 2,65€
- GILDA "MATRIMONI"** Anchovy, olive & pickle white anchovy skewer (1u.) (GF) 2,65€
- BRAISED CANNED ARTICHOKE WITH LEMON VINAIGRETTE** (1u.) (V) 1,50€
- PEPPERS STUFFED WITH CHEESE** (GF,V) 5,80€
- CURED CHEESE CUBES IN OIL** (GF,V) 6,00€
- "LLAMINETS" DE FUET (Catalan sausages)** 3,95€
- MORITZ-STYLE PORK CRACKLINGS** with fresh cucumber, herb and lime salad. (GF) 7,00€

**THE CROQUETTES**  
**CRUNCHY AND CREAMY**

- CRISPY IBERIAN HAM CROQUETTE** (1u.) 2,80€
- CRISPY SQUID CROQUETTE** (1u.) 2,80€
- CRISPY PUMPKIN, SPINACH & GINGER CROQUETTE** (1u.) (V) 2,80€
- CALÇOTS CROQUETTE WITH ROMESCO** (1u.) (V) 2,80€
- ASSORTMENT OF 4 CROQUETTES** (1 unit of each variety) 10,50€

SG Gluten Free (may contain traces), V Vegetarian, VG Vegan, Healthy dish



ALLERGENS TABLE

**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.

Consumption of outside food or beverages is strictly prohibited.

**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!



# 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.

9,50€

## MUNSTER FLAMMKUCHEN (V)

Crème fraîche, onion with thin layers of Munster cheese.

9,95€

## IBERIAN FLAMMKUCHEN

with Iberian ham, cured bacon, cheese, and arugula.

11,60€

## EGGPLANT PARMIGIANA FLAMMKUCHEN (V)

with mozzarella and tomato.

9,95€

## CATALAN FLAMMKUCHEN

with Cal Rovira sausage, mushrooms, quince and aioli.

10,60€

## NORWEGIAN FLAMMKUCHEN

with smoked salmon, hard-boiled egg, herb crème fraîche, and quilted potatoes, with a honey, mustard, and fennel vinaigrette.

11,20€

## TRADITIONAL LLEIDA COCA DE RECAPTE

with escalivada and sardines in oil.

10,60€

## VEGETABLE COCA (V)

with eggplant, red pepper, zucchini, green beans, tomato, and goat cheese.

10,60€

# OUR SANDWICHES

## MORITZ FRANKURT

with bacon, onion and cheese.

8,80€

## 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.

13,85€

## BREADED CHICKEN BREAST SANDWICH

with red curry mayonnaise, lettuce, cilantro, and lime.

9,95€

## THE MORUNO AT MORITZ

featuring spiced marinated lamb, served with a yogurt sauce infused with cucumber and mint.

9,95€

## SQUID SANDWICH

with lettuce, mayonnaise, and MORITZ EPIDOR sauce.

10,60€

## VEGETARIAN SANDWICH (V)

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.

10,60€

# POUSSIN À LA MORITZ

## THE SPECIALTY OF LA FÀBRICA MORITZ

### THE SAME OLD CLASSIC. THE ORIGINAL BAKED CHICKEN ON A MORITZ BEER CAN

marinated with soy, ginger, and honey. Served with fries.

16,00€

\*Montse Guillén and FoodCulturaMuseum recipe

## DISHES FROM LA FÀBRICA

### THE ALL GREEN SALAD (GF, VG)

With lettuce, fennel, endive, green beans, green asparagus, cucumbers, apple, olives, basil, parsley and lime.

9,60€

### CORDOBAN SALMOREJO

with egg and shavings of Iberian ham.

9,50€

### TOMATO SALAD WITH TUNA BELLY IN OIL (GF)

spring onion, and black olives.

10,60€

### 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.

10,60€

### GRATIN ROAST MACARONI

with roast chicken and pork.

11,95€

### MORITZ 7 STEAMED MUSSELS

with tomato, cured bacon and olive oil, served with chips.

12,95€

### GRILLED CHICKEN BREAST (GF)

with vegetables.

12,00€

### THE LARGE PLATTER OF SAUSAGES

Bockwurst, Wiener, Nürnberger, Bratwurst and Krakauer sausages with sauerkraut.

16,00€

## AND TO FINISH... DESSERTS

### CARROT & CHOCOLATE CAKE (V)

made with MORITZ NEGRA beer and cream cheese frosting.

6,00€

### ANISE COCA (V)

with chocolate, oil, and salt.

7,50€

### TRADITIONAL "CHUCHOS" WITH YUZU CREAM FILLING (V)

7,00€

### ICE CREAMS AND SORBETS OF YOUR CHOICE WITH TOPPINGS (V)

Ice creams: MORITZ NEGRA beer, vanilla, chocolate. Sorbets: lemon, MORITZ RADLER, red berries, mango and passion fruit.

5,50€

### COCONUT ICE (V)

with chocolate, passion fruit and rum-roasted pineapple.

6,00€

### YUZU AND LIME LEMON PIE (V)

with mango and mint ice cream.

6,00€

### CATALAN-STYLE CRÈME BRÛLÉE (GF, V)

Burnt (or not).

5,50€

### CHEESE FLAN (V)

with red berries and crumble.

5,50€

### SWEETS (V)

Cocoa truffles and "carquiñolis".

3,20€

## SIDE DISHES

### BOWL OF FRIES (VG)

3,85€

### BOWL OF HEARTS SALAD (GF, VG)

with mustard and honey vinaigrette.

3,75€

## OUR BREAD

### SIX-GRAIN FLATBREAD SPREAD WITH TOMATO (VG)

3,80€

### SLICES OF RUSTIC BREAD (VG)

3,25€

### SPECIAL BREAD FOR CELIACS (GF, VG)

3,60€



**PRIVATE EVENTS**  
Celebrate your event in the rooms of the Fàbrica Moritz.  
For more information, contact us:

[events@moritz.com](mailto:events@moritz.com)

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

[fabricamoritzbarcelona.com](http://fabricamoritzbarcelona.com)