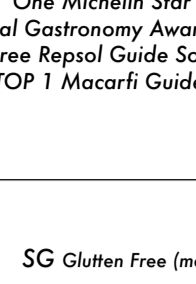


EST. **FÀBRICA** 1856
MORITZ
BARCELONA

ENGLISH



CHEF JORDI VILA
 Gastronomic Director of the
 Fàbrica Moritz Barcelona.
 One Michelin Star
 National Gastronomy Award 2021
 Three Repsol Guide Sales
 TOP 1 Macarfi Guide



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

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

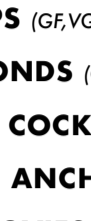
MORITZ TASTING + PAIRING

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 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** (filet) (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€

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.

FLAMMKUCHEN & COCAS

MADE IN OUR WOOD-FIRED OVEN

- PLAIN OR GRATINATED FLAMMKUCHEN** 9,50€
 The original with crème fraîche, bacon, and onion.
 And the gratinated version, with a sprinkle of grated cheese.
- MUNSTER FLAMMKUCHEN** (V) 9,95€
 Crème fraîche, onion with thin slices of Munster cheese.
- IBERIAN FLAMMKUCHEN** 11,60€
 with iberian ham, cured bacon, cheese, and arugula.
- EGGPLANT PARMIGIANA FLAMMKUCHEN** (V) 9,95€
 with mozzarella and tomato.
- CATALAN FLAMMKUCHEN** 10,60€
 with Cal Rovira sausage, mushrooms, quince and aioli.
- NORWEGIAN FLAMMKUCHEN** 11,20€
 with smoked salmon, hard-boiled egg, herb crème fraîche, and quilted potatoes, with a honey, mustard, and fennel vinaigrette.
- TRADITIONAL LLEIDA COCA DE RECAPTE** 10,60€
 with escalivada and sardines in oil.
- VEGETABLE COCA** (V) 10,60€
 with eggplant, red pepper, zucchini, green beans, tomato, and goat cheese.

OUR SANDWICHES

- MORITZ FRANKURT** 8,80€
 with bacon, onion and cheese.
- THE ALKIMIA CHEESEBURGER** 14,95€
 Beef burger, cheese, caramelized cabbage duxelle, and mushrooms with a touch of horseradish and spicy MORITZ barbecue sauce.
 Served with fries.
- THE MacMORITZ DE PEROL** 13,85€
 Sausage with goat cheese, baked potato, and Perrins mayonnaise.
 Served with fries.
- BREADED CHICKEN BREAST SANDWICH** 9,95€
 with red curry mayonnaise, lettuce, cilantro, and lime.
- THE MORUNO AT MORITZ** 9,95€
 featuring spiced marinated lamb served with a yogurt sauce infused with cucumber and mint.
- SQUID SANDWICH** 10,60€
 with lettuce, mayonnaise, and MORITZ EPIDOR sauce.
- VEGETARIAN SANDWICH** (V) 9,95€
 with tempura eggplant MORITZ 7 tempura, with avocado, lemon pesto, arugula, onion, and confit tomato.
- PASTRAMI SANDWICH** 10,60€
 with Argentine chimichurri mayonnaise and pickled cucumber.

**POUSSIN
 À LA MORITZ**

THE SPECIALTY OF LA FÀBRICA MORITZ

- THE SAME OLD CLASSIC. THE ORIGINAL BAKED CHICKEN ON A MORITZ BEER CAN** 16,00€
 marinated with soy, ginger, and honey. Served with fries.
 *Montse Guillén and FoodCulturaMuseum recipe

DISHES FROM LA FÀBRICA

- THE ALL GREEN SALAD** (GF, VG) 9,60€
 With lettuce, fennel, endive, green beans, green asparagus, cucumbers, apple, olives, basil, parsley and lime.
- CORDOBAN SALMOREJO** 9,50€
 with egg and shavings of iberian ham.
- TOMATO SALAD WITH TUNA BELLY IN OIL** (GF) 10,60€
 spring onion, and black olives.
- SAUTÉED VEGETABLES** (VG) 10,60€
 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.
- GRATIN ROAST MACARONI** 11,95€
 with roast chicken and pork.
- MORITZ 7 STEAMED MUSSELS** 12,95€
 with tomato, cured bacon and olive oil, served with chips.
- GRILLED CHICKEN BREAST** (GF) 12,00€
 with vegetables.
- THE LARGE PLATTER OF SAUSAGES** 16,00€
 Bockwurst, Wiener, Nürnberger, Bratwurst, and Krakauer sausages with sauerkraut.

AND TO FINISH... DESSERTS

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

SIDE DISHES

- BOWL OF FRIES** (VG) 3,85€
- BOWL OF HEARTS SALAD** (GF, VG) 3,75€
 with mustard and honey vinaigrette.

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€

ADDITIONAL INFORMATION

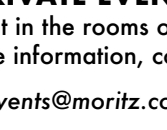
If you wish, you can take your leftover consumption home.
 Open every day of the year.
 VAT included / Terrace supplement +12%
 200€ and 500€ bills not accepted.
 Consumption of outside food or beverages is strictly prohibited.

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!



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!

GROUP MENUS

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

PRIVATE EVENTS

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

