FÁBRICA MORITZ BARCELONA
1856
MORITZ
BARCELONA
STAUB
FÁBRICA MORITZ BARCELONA

# OKTOBERFEST MENU

## TO SHARE...

GERMAN SALAD

PFAFFENHOFEN POTATOES AU GRATIN
wood-fired oven with original Moritz carbonara and bacon

LARGE PLATE OF SAUSAGES
Wiener, Nürnberger, Bratwurst, Krakauer
with sauerkraut and potatoes

PORK KNUCKLE ON PUFF PASTRY WITH COLESLAW
AND MUSTARD SAUCE

BREAD "**BRETZEL**"

## ...AND TO FINISH DESSERTS

APPFELSTRUDEL with vanilla ice cream

**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"

**36,00** EUROS PER PERSON · WINE SUPPLEMENT 4,00 EUROS
10% VAT INCLUDED

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# 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

CHEESE CREAM 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

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# 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

ANISE CAKE WITH BREAD, OIL, CHOCOLATE AND SALT

**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"

**39,00** EUROS PER PERSON · WINE SUPPLEMENT 4,00 EUROS

10% VAT INCLUDED

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# 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

BREAD WITH IBERIAN HAM

BRAVAS “FROM AROUND HERE” with allioli and spicy oil

CRUNCHY SEASONAL CROQUETTE

*PARMIGIANA FLAMMKUCHEN*

FRIED CALAMARI RINGS with mayonnaise

ROMAN-STYLE COD WITH "RATATOUILLE" VEGETABLES STEW

ORGANIC BREAD “TRITICUM”

## ...AND TO FINISH DESSERTS

CHOCOLATE AND CARROT CAKE

WITH **MORITZ NEGRA** AND CREAM CHEESE FROSTING.

**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”

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

10% VAT INCLUDED

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# BREWERY MENU 4

## SPECIAL TASTING MENU

### TO SHARE...

SHREDDED COD *ESQUEIXADA* with olive paste and tomato

with **MORITZ ORIGINAL**

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IBERIAN *FLAMMKUCHEN*
Traditional Alsatian fine pizza base with crème fraiche, ham, bacon sausage, cheese and rocket

with **MORITZ 7**

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

with **MORITZ RED IPA**

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MELOSO BEEF in **MORITZ NEGRA** with mashed potatoes

with **MORITZ EPIDOR**

ORGANIC BREAD "TRITICUM"

### ...AND TO FINISH DESSERTS

ANISE CAKE WITH BREAD, OIL, CHOCOLATE AND SALT

with **MORITZ NEGRA**

Soft drinks & mineral water
Coffees and teas

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

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

10% VAT INCLUDED