

APERITIFS

SPECIAL TAPAS FOR THE APERITIF

CANTABRIAN ANCHOVIES 00 (U) C	2,20 €
GILDA (U) C (Gherkin, green chilli pepper, olive and anchovy on a stick)	2,20 €
WHITE ANCHOVIES IN VINEGAR C	6,80 €
SPECIAL OLIVE SELECTION C	2,90 €
LAS MARINAS NATURAL CRISPS CV	2,50 €
PEPPERS STUFFED WITH CHEESE CV	5,20 €
CURED CHEESE CUBES IN OIL CV	4,30 €
SALTED ALMONDS CV	2,60 €
LLAMINETS DE FUET (Catalan sausages)	2,90 €

TRITICUM BREADS

SIX GRAIN BREAD RUBBED WITH TOMATO V	3,20 €
RUSTIC BREAD V (Slices)	2,75 €
GLUTEN-FREE BREAD CV	2,75 €

€ 200 AND € 500 CANNOT BE ACCEPTED
TERRACE SERVICE SUPPLEMENT +12%

CERVESA
MORITZ
DAILY FRESH
FRESCA SENSE
PASTEURITZAR
BEER DIRECTA
DE LA
FROM
FABRICA
MORITZ
BARCELONA



Casa
MORITZ
BARCELONA

THE MOST
BEER-CENTRED
MENU IN THE WORLD

CHEF JORDI VILÀ

One Michelin star
Head of gastronomy at
FÀBRICA MORITZ BARCELONA



TAPAS

- THE BLUE-EYED RUSSIAN CV** 4,70 €
Potato, vegetables and tuna salad with mayonnaise
- HUMUS BARCELONA WITH BREADSTICKS CV** 9,75 €
(Hummus with ratatouille)
- OUR BRAVAS FROM HERE WITH ALLIOLI AND SPICY OIL V** 4,85 €
- MADE TO ORDER SPANISH OMELETTE CV** 6,75 €
Made as it is, or with onion
- THE IBERIAN HAM CRISPY CROQUETT** 2,10 €
- THE CALAMARI CROQUETTE** 2,10 €
- COD FRITTERS WITH GARLIC AND PARSLEY** 8,85 €
- FRIED CALAMARI RINGS** 9,95 €
- CUBES OF AUBERGINE IN TEMPURA V** 6,85 €
Made with **MORITZ ORIGINAL** and romesco sauce
- PFÄFFENHOFEN POTATOES** 5,50 €
Wood-baked au gratin with a **MORITZ EPIDOR** & bacon
- SHREDDED COD ESQUEIXADA C** 9,95 €
With olive paste and tomato

SALADS & VEGGIE DISHES

- THE ALL GREEN CV** 7,50 €
With mixed lettuce leaves, green beans, green asparagus, cucumber, apple, olives, basil, parsley and lime
- TOMATO SALAD CV** 9,25 €
With lettuce, marinated cauliflower, jalapeño sauce, lime and coriander
- CELERIAC RAVIOLI WITH MUSHROOMS DUXELLES CV** 11,50 €
Tomato sauce in a Provençal style and black olives
- TOMBET MALLORQUÍ CV** 9,80 €
Vegetarian dish of baked vegetables with tomato
- VEGETARIAN RICE V** 13,50 €
With chard, cauliflower, raifort and lime
- SRI LANKAN LENTILS CV** 13,00 €
Cooked with coconut milk, garlic, curry and coriander,

C Gluten Free | **V** vegetarian
CV Gluten Free and vegetarian

POUSSIN À A LA MORITZ



POUSSIN MORITZ ORIGINAL 13,85 €
Beer can poussin made with Moritz beer and served with chips.

* Recipe from Montse Guillén and FoodCulturaMuseum

FLAMMKUCHEN & COCAS

- CLASSIC FLAMMKUCHEN** 6,95 €
The original, topped with only crème fraîche, bacon and onion
- FLAMMKUCHEN GRATIN** 7,95 €
Crème fraîche, bacon and onion topped with a sprinkling of grated cheese
- MUNSTER FLAMMKUCHEN V** 9,50 €
Crème fraîche and onion, topped with thin layers of Alsatian Munster cheese
- IBERIAN FLAMMKUCHEN** 10,25 €
With ham, pancetta sausage, cheese and rocke
- TRADITIONAL COCA DE RECAPTE FROM LLEIDA** 9,50 €
Topped with escalivada (roasted vegetables) and small sardines in oil
- VEGETABLE COCA V** 9,80 €
Topped with courgette, aubergine, green beans, tomato, red pepper and goat's cheese

SANDWICHES

- THINLY SLICED FLEISCHWURST** 6,95 €
With bacon, onion and cheese
- ALKIMIA'S DRY AGED BURGER** 12,35 €
With **MORITZ** BBQ sauce, onion, lettuce, tomato and cheese with fries
- BREADED CHICKEN BREAST** 9,50 €
With mayonnaise, lettuce, red curry, coriander and lime
- CALAMARI FILLED BAGUETT** 9,70 €
With lettuce, mayonnaise and **MORITZ EPIDOR** marinara sauce
- IBERIC HAM** 9,95 €
With tomato bread
- THE VEGETARIAN WITH AUBERGINE TEMPURA V** 8,80 €
MORITZ ORIGINAL tempura, avocado, lemon pesto, rocket, onion and confit tomato

L DISHES

- PENNE PASTA WITH ROAST CHICKEN AND PORK** 8,95 €
Cooked au gratin
- STIR FRY VEGETABLES CV** 9,40 €
Served with romesco sauce
- ONION SOUP GRATIN WITH CHEESE AND BREAD** 9,90 €
- GRILLED CHICKEN CV** 9,95 €
And vegetables
- MORITZ 7 STEEMED MUSSELS** 12,75 €
Onion, pork and tomato sauce with fries
- MEATBALLS COOKED IN MORITZ NEGRA** 12,80 €
With tomato and aubergine in tempura

XXL DISHES WITH BEER

- BARBECUE PORK RIBS** 19,50 €
With garlic, rosemary and thyme, infused with **MORITZ NEGRA**, roast potatoes and a salad of lettuce hearts with a honey vinaigrette
- THE BIG SAUSAGE (300 GRS.)** 19,50 €
With sauerkraut and Pfaffenhofen potatoes, wood-baked au gratin with a **MORITZ EPIDOR** carbonara and bacon
- CODFISH MORITZ ORIGINAL TEMPURA** 19,50 €
With ratatouille

DESSERTS

- MORITZ NEGRA CARROT PIE V** 6,00 €
With cream cheese frosting
- CHOCOLATE FONDANT V** 5,75 €
With **MORITZ NEGRA** sorbet
- MORITZ NEGRA BEER ICE CREAM V** 5,25 €
With cocoa crumble and a chocolate crunch
- CATALAN CRÈME BRÛLÉE CARAMELIZED (or not)** 5,00 €
- CREAM CHEESE FLAN V** 5,50 €
With red berries and crumble
- WARM CHOCOLATE FONDANT V** 5,70 €
With vanilla ice cream
- FRESH LEMON SORBET V** 4,75 €
- VANILLA ICE CREAM V** 5,75 €
With almond crumble and crispy chocolate