



*Casa*  
**MORITZ**

**BARCELONA**

**BREWERY MENUS  
RESTAURANT**







**Jordi Vilà's** passion led him to begin a career in the kitchen at the age of 15. He has worked for various prestigious restaurants around the world but has always maintained a business in Barcelona.

Since 2011, he has been **director of gastronomy for the Moritz Group**, showing almost infinite ambition and imagination, as well as head of the **Michelin-starred** restaurant **Alkimia**.

Thanks to his multifaceted talents, he is able to develop different gastronomic creations with the same common denominators: **quality products, technical precision, a local flair and a spirit of innovation.**

A stylized, handwritten signature in black ink, consisting of fluid, connected loops and strokes.

Jordi Vilà



## **BREWERY MENU 1**

### **RESTAURANT**

#### **RUSSIAN SALAD**

(potato, vegetables and tuna salad with mayonnaise)

#### **ESCALIVADA (ROASTED VEGETABLES)**

with olive and balsamic vinaigrette

#### **BRAVAS "FROM AROUND HERE"**

crispy potato chunks with allioli and spicy red chili oil

#### **CRUNCHY IBERIC HAM CROQUETTE**

#### **FLAMMKUCHEN AU GRATIN**

Traditional Alsatian fine pizza base with crème fraîche,  
bacon, onion and cheese

#### **COCKEREL "A LA MORITZ" WITH CHIPS**

FMB speciality. Poussin roasted in a Moritz tin.  
Recipe by Montse Guillén and FoodCulturaMuseum

#### **ORGANIC BREAD "TRITICUM"**

### **DESSERT**

#### **CHEESE PUDDING**

almond crumble and red berries coulis

### **DRINKS**

#### **MORITZ BEERS**

(Moritz 7 / Moritz Original)

Soft drinks and mineral waters

Coffees and teas

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



## BREWERY MENU 2

### RESTAURANT

#### RUSSIAN SALAD

(potato, vegetables and tuna salad with mayonnaise)

#### ESQUEIXADA (SHREDDED SALT COD SALAD)

with olive paste

#### AUBERGINE IN TEMPURA

made with Moritz Original and romesco sauce

#### CRUNCHY IBERIC HAM CROQUETTE

#### CRISP-FRIED SQUID RINGS

#### FLAMMKUCHEN AU GRATIN

Traditional Alsatian fine pizza base with crème fraîche, bacon, onion and cheese

#### ROASTED PORK RIBS

with garlic, rosemary and thyme, infused with Moritz Negra,  
roasted potatoes and salad of lettuce hearts with honey vinaigrette

#### ORGANIC BREAD "TRITICUM"

#### DESSERT

#### WARM CHOCOLATE FONDANT

With cocoa crumble

#### DRINKS

#### MORITZ BEERS

(Moritz 7 / Moritz Original)

Soft drinks and mineral waters

Coffees and teas

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## **BREWERY MENU 3**

### **RESTAURANT**

#### **RUSSIAN SALAD**

(potato, vegetables and tuna salad with mayonnaise)

#### **BARCELONA'S HUMMUS**

with bread steaks (Hummus with ratatouille)

#### **BRAVAS "FROM AROUND HERE"**

crispy potato chunks with allioli and spicy red chili oil

#### **CRUNCHY IBERIC HAM CROQUETTE**

#### **AUBERGINE IN TEMPURA**

made with Moritz Original and romesco sauce

#### **CRISP-FRIED SQUID RINGS**

#### **FLAMMKUCHEN MUNSTER**

Traditional Alsatian fine pizza base with crème fraîche, onion and thin layers of Munster cheese from Alsace

#### **CODFISH TEMPURA**

of Original Moritz with ratatouille

#### **ORGANIC BREAD "TRITICUM"**

#### **DESSERT**

#### **MORITZ NEGRA CARROT CAKE**

#### **DRINKS**

#### **MORITZ BEERS**

(Moritz 7 / Moritz Original)

Soft drinks and mineral waters

Coffees and teas

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