

APERITIFS

SPECIAL TAPAS FOR YOUR APERITIF

CANTABRIAN ANCHOVIES 00 (FILLET) - C	€2,20
GILDA (U) - C Gherkin, green chilli pepper, olive and anchovy on a stick	€2,20
WHITE ANCHOVIES IN VINEGAR - C	€6,90
SPECIAL OLIVE SELECTION - CV	€3,25
LAS MARINAS NATURAL CRISPS - CV	€2,60
PEPPERS STUFFED WITH CHEESE - CV	€5,20
CURED CHEESE CUBES IN OIL - CV	€4,45
SALTED ALMONDS - CV	€3,10
LLAMINETS DE FUET (Catalan sausages)	€3,10

TRITICUM BREADS

SIX GRAIN BREAD RUBBED WITH TOMATO - V	€3,35
RUSTIC BREAD (Sliced) - V	€2,90
GLUTEN-FREE BREAD - CV	€2,90

OPEN EVERY DAY
VAT INCLUDED · TERRACE SUPPLEMENT +12%
€200 AND €500 CANNOT BE ACCEPTED
MORITZ FREE WIFI

CERVEZA
MORITZ
DAILY FRESH
FRESCA SIN PASTEURIZAR
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

Potato, vegetables and tuna salad with mayonnaise

HUMMUS BARCELONA WITH BREADSTICKS - V

Hummus with ratatouille

OUR BRAVAS FROM HERE WITH ALLIOLI AND SPICY OIL - V

MADE TO ORDER SPANISH OMELETTE - CV

Made as it is, or with onion

PFAFFENHOFEN POTATOES

Au gratin with **MORITZ EPIDOR** & bacon

DISH OF CATALONIAN-STYLE POTATOES - CVG

With sautéed onion, tomato, chili and **MORITZ ORIGINAL**

THE IBERIAN HAM CRISPY CROQUETTE (U)

THE CALAMARI CRISPY CROQUETTE (U)

COD FRITTERS with garlic and parsley

CRISPY CHICKEN WINGS with spicy mango salsa

FRIED CALAMARI RINGS with mayonnaise

CUBES OF AUBERGINE IN TEMPURA - V

Made with **MORITZ ORIGINAL** and romesco sauce

SHREDDED COD *ESQUEIXADA* - C

With olive paste and tomato

€4,85

€9,75

€4,95

€6,75

€5,75

€5,50

€2,20

€2,20

€8,85

€7,10

€9,95

€6,90

€9,95

POUSSIN À LA MORITZ

POUSSIN MORITZ ORIGINAL

Beer can poussin made with Moritz beer and served with chips.

* Recipe from Montse Guillén and FoodCulturaMuseum

€15,30



FLAMMKUCHEN & COCAS

*Thin pizza of Alsatian origin

CLASSIC FLAMMKUCHEN

The original, topped with only *crème fraîche*, bacon and onion

€7,35

FLAMMKUCHEN GRATIN

Crème fraîche, bacon and onion topped with a sprinkling of grated cheese

€7,95

MUNSTER FLAMMKUCHEN - V

Crème fraîche and onion, topped with thin layers of Alsatian Munster cheese

€9,75

IBERIAN FLAMMKUCHEN

Crème fraîche with ham, pancetta sausage, cheese and rocket

€10,25

TRADITIONAL COCA DE RECAPTE FROM LLEIDA

Topped with *escalivada* (roasted vegetables) and small sardines in oil

€9,60

VEGETABLE COCA - V

Topped with courgette, aubergine, green beans, tomato, red pepper and goat's cheese

€9,80

SALADS & VEGGIE DISHES

BEETROOT *SALMOREJO* (thick tomato-based soup served cold) - CVG

With a sprinkling of diced tomato, cucumber, onion and peppers

€7,50

THE ALL GREEN SALAD - CVG

With mixed lettuce leaves, fennel, endives, green beans, green asparagus, cucumber, apple, olives, basil, parsley and lime

€8,00

TOMATO SALAD - C

With spring onion and tuna

€9,25

STIR FRY VEGETABLES - CV

Served with romesco sauce

€9,40

TOMBET MALLORQUÍ - CV

Vegetarian dish of baked vegetables with tomato

€9,80

BURRATA WITH PICKLED FRESH FRUIT - V

In a beer and cauliflower sprout *escabeche*

€10,20

RISOTTO OF *ESCALIVADA* (roast vegetables) - CV

With caramelised cabbage

€13,50

SANDWICHES

THINLY SLICED FLEISCHWURST

With bacon, onion and cheese

€7,90

ALKIMIA'S DRY AGED BURGER

With **MORITZ BBQ** sauce, onion, lettuce, tomato and cheese with friese

€13,50

BREADED CHICKEN BREAST

With mayonnaise, lettuce, red curry, coriander and lime

€9,50

CALAMARI FILLED BAGUETTE

With lettuce, mayonnaise and **MORITZ EPIDOR** marinara sauce

€9,70

IBERIAN HAM

With tomato bread

€9,95

THE VEGETARIAN WITH AUBERGINE TEMPURA - V

MORITZ ORIGINAL tempura, avocado, lemon pesto, rocket, onion and confit tomato

€9,20

PUMPKIN SOBRASADA AND CHEESE BIKINI - V

€8,40

THE MORITZ BIKINI

With roquefort and *fleischwurst*

€8,40

DISHES L

PENNE PASTA WITH ROAST CHICKEN AND PORK

Cooked *au gratin*

€8,95

GRILLED CHICKEN - C

With vegetables

€10,40

MORITZ 7 STEAMED MUSSELS

With onion, pork and tomato sauce with fries

€12,75

MEATBALLS COOKED IN MORITZ NEGRA

With tomato and aubergine in tempura

€12,80

BEEF CHEEK BRAISED IN MORITZ NEGRA

With parmentier potatoes

€14,75

DISHES XXL WITH BEER

BARBECUE PORK RIBS

With garlic, rosemary and thyme, infused with **MORITZ NEGRA**, roast potatoes and a salad of lettuce hearts with a honey vinaigrette

€20,75

THE BIG SAUSAGE (300 GRs.)

With sauerkraut and Pfaffenhofen potatoes, *au gratin* with a **MORITZ EPIDOR** carbonara and bacon

€19,80

CODFISH MORITZ ORIGINAL TEMPURA

With ratatouille

€19,80

DESSERTS

MORITZ NEGRA CARROT PIE - V

With cream cheese frosting

€6,00

CHOCOLATE FONDANT - V

Served warm with **MORITZ NEGRA** sorbet

€5,75

CHOCOLATE FONDANT - V

Served warm with vanilla ice cream

€5,75

MORITZ NEGRA BEER ICE CREAM - V

With cocoa crumble and crispy chocolate

€5,25

VANILLA ICE CREAM - V

With almond crumble and crispy chocolate

€5,75

FRESH LEMON SORBET - V

€5,25

CATALAN CRÈME BRÛLÉE, CARAMELISED (or not) - V

€5,00

CREAM CHEESE FLAN - V

With red berries and crumble

€5,50

C gluten free | V vegetarian | CV gluten free and vegetarian
VG vegan | CVG gluten free and vegan