



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, which appears to read "J. Vilà".

Jordi Vilà



BREWERY MENU 1

RESTAURANT

RUSSIAN SALAD

(potato, vegetables and tuna salad with mayonnaise)

ESQUEIXADA (SHREDDED SALT COD SALAD)

with olive paste

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"

PRICE PER PERSON **32.00€** · WINE SUPPLEMENT **3.50€**

10% VAT INCLUDED



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

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

PRICE PER PERSON **38.00€** · WINE SUPPLEMENT **3.50€**

10% VAT INCLUDED



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"

PRICE PER PERSON **42.00€** · WINE SUPPLEMENT **3.50€**

10% VAT INCLUDED