

THE BEER YOU ARE DRINKING IS FRESH, UNPASTURISED BEER, STRAIGHT FROM FÀBRICA MORITZ BARCELONA.



JORDI VILÀ,
OUR
CULINARY
DIRECTOR

WELCOME TO CASA MORITZ

HERE YOU WILL FIND:

- ✓ GALLONS OF FRESHLY MADE BEER FROM FÀBRICA MORITZ BARCELONA.
- ✓ FRESHLY COOKED, LOCALLY-SOURCED FOOD.
- ✓ NATURAL, HIGH-QUALITY INGREDIENTS.
- ✓ A MENU SPECIALLY CREATED BY JORDI VILÀ.

WE THINK THAT DESERVES A TOAST, DON'T YOU?
CHEERS AND MORITZ!



ALBERT AND
GERMÀ,
OUR MASTER
BREWERS.

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


Casa
MORITZ
BARCELONA


Casa
MORITZ
BARCELONA

THE MOST
BEER-CENTRED
MENU
IN THE WORLD



CHEF JORDI VILÀ

One Michelin Star | National Gastronomy Award 2021

3 Respol Guide Suns | TOP 1, Macarfi Guide

Head of gastronomy at Fàbrica Moritz Barcelona

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APERITIFS

SPECIAL TAPAS FOR THE APERITIF

CANTABRIAN ANCHOVIES OO (U) - GF	€2.30
GILDA (U) - GF	€2.30
WHITE ANCHOVIES (6 Units) - GF	€6.90
SPECIAL OLIVE SELECTION - GF, V	€3.50
OUR SPICY POTATO CHIPS - V	€3.25
NATURAL POTATO CHIPS - GF, V	€2.95
STUFFED PEPPERS WITH CHEESE - GF, V	€5.45
CURED CHEESE CUBES IN OIL - GF, V	€4.55
SALTED ALMONDS - GF, V	€3.25
LLAMINETS DE FUET (Catalan sausages)	€3.45

TAPAS AND SMALL DISHES

100% IBERIAN HAM MALDONADO Hand-carved (80 g) - GF	€19.95
THE BLUE-EYES RUSSIAN SALAD Potato, carrot, pea and boiled egg salad with tuna	€5.60
BARCELONA HUMMUS WITH MINI BREADSTICK PUFFS - V Ratatouille hummus	€9.75
BRAVAS FROM HERE - V With alioli and spicy oil	€5.20
SPANISH OMELETTE MADE TO ORDER - GF, V With or without onion	€6.95
PFAFFENHOFEN POTATOES Wood-baked au gratin with a MORITZ ORIGINAL carbonara and bacon	€5.85
THE IBERIAN HAM CRISPY CROQUETTE (U)	€2.50
THE CALAMARI CRISPY CROQUETTE (U)	€2.50
THE MORITZ BOMBA A breaded ball of mashed potato, filled with meat and spicy tomato sauce	€4.75
COD FRITTERS WITH GARLIC AND PARSLEY (6 Units)	€9.90
CRISPY CHICKEN WINGS With hot mango sauce	€7.50
FRIED CALAMARI RINGS With mayonnaise	€10.20
CUBES OF AUBERGINE TEMPURA - V Made with MORITZ 7 and romesco	€7.30
CAULIFLOWER FRITTERS with almond sauce and curry - VG	€9.25
CHICKEN FINGERS marinated with curry mayonnaise	€9.50
BEEF WITH "CHIMICHURRI" - GF (Sauce of chopped fresh parsley, garlic, olive oil and vinegar and stir fry vegetables) With potato parmentier	€10.50

TRITICUM BREADS

SIX GRAIN BREAD RUBBED WITH TOMATO - VG	€3.45
RUSTIC BREAD SLICES - VG	€2.95
SPECIAL BREAD FOR GLUTEN FREE - GF, VG	€2.95

OUR MOST BEER-CENTERED SPECIALITY



POUSSIN À LA MORITZ

Baked poussin over a Moritz beer can with fries.

Recipe from Montse Guillén and FoodCulturaMuseum.

POUSSIN MORITZ ORIGINAL	€15.75
The original marinated in soy, with ginger and honey. With fries.	

FLAMMKUCHEN AND COCAS MADE IN A WOOD OVEN

CLASSIC FLAMMKUCHEN The original topped with crème fraîche, bacon and onion	€7.45
FLAMMKUCHEN GRATIN Crème fraîche, bacon and onion topped with a sprinkling of grated cheese	€7.95
MUNSTER FLAMMKUCHEN - V Crème fraîche, onion and topped with thin layers of Alsatian Munster cheese	€9.75
IBERIAN FLAMMKUCHEN Crème fraîche, with ham, bacon sausage, cheese and rocket	€10.75
CATALAN FLAMMKUCHEN With casserole sausage, sautéed mushrooms and garlic and quince mayonnaise	€10.25
FLAMMKUCHEN ALSACIAN PIZZA - V with Eggplant parmigiana with tomato	€9.75
TRADITIONAL COCA DE RECAPTE LLEIDA Topped with escalivada (roasted vegetables) and small sardines in oil	€9.95
VEGETABLE COCA DE RECAPTE - V Topped with courgette, aubergine, green beans, tomato, red pepper and goat's cheese	€9.95
COCACCIA OF MALLORCA With paprika sausage, cheese and honey	€9.50

SALADS & VEGGIE DISHES

THE ALL GREEN SALAD - GF, VG With mixed lettuce leaves, fennel, endive, green beans, green asparagus, cucumber, apple, olives, basil, parsley and lime	€8.25
TOMATO SALAD with spring onion, tuna and black olives - GF	€10.50
SAUTED VEGETABLES - GF, V Served with romesco sauce	€9.75
BURRATA - GF With beet romesco, pickle tartare and watercress.	€10.50
EGGPLANT STUFFED WITH VEGETABLE BOLOGNESE - GF, V With a spicy twist	€9.80
PUMPKIN RISOTTO with spinach, gorgonzola and walnuts	€12.95

GF Gluten Free (may contain traces) | V Vegetarian | VG Vegan
List of allergens, ask the waiter please

SANDWICHES

THINLY SLICED FLEISCHWURST with bacon, onion and cheese	€8.10
ALKIMIA'S CHEESEBURGER Dry aged burger, cheese, Mushroom and Caramelized Cabbage Duxelle and a touch of Japanese turnip and spicy MORITZ BBQ sauce served with french potato	€13.95
BREADED CHICKEN BREAST With mayonnaise, lettuce, red curry, coriander and lime	€9.95
CALAMARI RINGS WITH BRIOCHE BUN With lettuce, mayonnaise and a MORITZ EPIDOR sauce	€9.95
IBERIAN HAM with tomato bread	€10.25
THE VEGETARIAN WITH AUBERGINE TEMPURA - V MORITZ 7 tempura, avocado, lemon pesto, rocket, onion and confit tomato	€9.45
PASTRAMI With argentinian chimichurri mayonnaise and cucumber in vinegar	€10.50
CAESAR SANDWICH with roasted chicken with anchovy mayonnaise and parmesan with fried smoked pork belly	€10.00
THE MORITZ BIKINI with roquefort and fleischwurst	€8.40

CODFISH

SHREDDED COD <i>ESQUEIXADA</i> with olive paste and tomato - GF	€9.95
COD BRANDADE with garlic and sautéed mushrooms	€14.50
COD FISH FROM HERE with garlic mousseline and chickpea stew	€16.95
COD FISH FROM THERE With red curry sauce, rice pilaf and cilantro	€16.95
CODFISH MORITZ 7 TEMPURA with ratatouille	€19.95

DISHES FROM "LA CASA"

ONION SOUP au gratin	€9.95
GARLIC AND PEPPER STEAK TARTARE With smoked eel, capers and shallot, accompanied by French potatoes	€22.00
PENNE PASTA with roast chicken and pork au gratin	€8.95
THE LITTLE BIG CANELLONI of Catalan roasted style chicken	€9.95
FRIED EGGS with French fries & Perol sausage - GF	€9.75
FRIED EGGS with French fries & Iberian ham - GF	€9.95
STEAMED MUSSELS Made with MORITZ 7 , tomato, pork sausage with paprika and olive oil, served with french potatoes	€12.95
MEATBALLS Cooked in MORITZ NEGRA with tomato and aubergine	€13.50
CREAMY BEEF STEW RICE with mushroom sautéing	€14.75
GRILLED CHICKEN and stir fry vegetables - GF	€10.95
BEEF CHEEK Braised in MORITZ NEGRA with Parmentier potatoes	€15.20

TO SHARE...

BARBECUE PORK RIBS With garlic, rosemary and thyme, infused with MORITZ NEGRA , roast potatoes and lettuce hearts with honey vinaigrette	€20.95
THE BIG SAUSAGE (300 g) With sauerkraut and Pfaffenhofen potatoes, wood-baked au gratin with a MORITZ ORIGINAL carbonara and bacon	€19.95