

SUGGESTIONS

CROKINI Truffled bikini croquette	€3.00
ROSSINI LASAGNA With foie gras and truffle	€12.00
SNOUT AND BEEF SQUID With black butter with chickpeas	€9.00
NOUGAT BISCUIT GLACÉ With hot chocolate	€6.00
LA MONA SARA - V Butter Almond Cake	€5.20

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



ALBERT AND GERMÁN,
OUR MASTER
BREWERS.

IF YOU WISH, YOU CAN TAKE THE LEFTOVERS WITH YOU
OPEN EVERY DAY
VAT INCLUDED · TERRACE SUPPLEMENT +12%
€200 AND €500 CANNOT BE ACCEPTED
MORITZ FREE WIFI



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!



Casa
MORITZ
BARCELONA

THE MOST
BEER-CENTRED
MENU
IN THE WORLD



Casa
MORITZ
BARCELONA

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
MARRIAGE ON A PIECE OF PAPER (Unit) - Anchovy OO and anchovy with creamy mascarpone herbs on puff pastry dough	€4.85
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	€5.10
SALTED ALMONDS - GF, V	€3.30
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	€5.75
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	€8.20
FRIED CALAMARI RINGS With mayonnaise	€10.20
CUBES OF AUBERGINE TEMPURA - VG Made with MORITZ 7 and romesco	€7.50
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	€3.80
RUSTIC BREAD SLICES - VG	€2.95
SPECIAL BREAD FOR GLUTEN FREE - GF, VG	€3.20

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	€15.95
The original marinated in soy, with ginger and honey. With fries.	

FLAMMKUCHEN *Thin pizza of Alsatian origin

AND COCAS MADE IN A WOOD OVEN

CLASSIC FLAMMKUCHEN The original topped with crème fraîche, bacon and onion	€8.10
FLAMMKUCHEN GRATIN Crème fraîche, bacon and onion topped with a sprinkling of grated cheese	€8.60
MUNSTER FLAMMKUCHEN - V Crème fraîche, onion and topped with thin layers of Alsatian Munster cheese	€9.95
IBERIAN FLAMMKUCHEN Crème fraîche, with ham, bacon sausage, cheese and rocket	€10.95
CATALAN FLAMMKUCHEN With casserole sausage, sautéed mushrooms and garlic and quince mayonnaise	€10.50
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
NORWEGIAN COCACIA With smoked salmon, hard-boiled egg, herb sour cream, pickles with honey, mustard and dill vinaigrette	€11.20
COCACIA OF MALLORCA With paprika sausage, Mahón cheese and honey	€9.50

SALADS & VEGGIE DISHES

TOMATO SALMOREJO With hard-boiled egg and chopped iberian ham	€9.75
LA XATONADA CATALANA Escarole salad with cod, anchovy, black olives, tomato and romesco vinaigrette	€12.00
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 Served with romesco sauce - GF, V	€9.75
BURRATA - V With spinach romesco, sun-dried tomato, parmesan and caramelized walnuts	€10.50
EGGPLANT STUFFED WITH VEGETABLE BOLOGNESE - V With a spicy twist	€9.80
CREAMY GREEN ASPARAGUS RICE - V Mixed with fresh herb and walnut cheese	€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	€10.50
IBERIAN HAM With tomato bread	€10.25
THE VEGETARIAN WITH AUBERGINE TEMPURA - V MORITZ 7 tempura, avocado, lemon pesto, rocket, onion and confit tomato	€9.95
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> - GF With olive paste and tomato	€9.95
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"

PENNE PASTA with roast chicken and pork au gratin	€8.95
THE LITTLE BIG CANELLONI of Catalan roasted style chicken	€9.95
FRIED EGGS "PEROL" with French fries & Perol sausage - GF	€9.75
FRIED EGGS "HAM" 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
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 LARGE TRAY OF SAUSAGES Fleishwurg, Nuremberg, Bocksburt, Thuringer Wurstchen, Mettwurst Weisswurt with sauerkraut and paffenhofen potatoes au gratin au gratin with MORITZ EPIDOR carbonara and bacon	€22.00