

...AND TO FINISH
DESSERTS

- MORITZ NEGRA** CARROT PIE - V €6.00
with cream cheese frosting
- CHOCOLATE FONDANT - V €6.00
Served warm with **MORITZ NEGRA** ice cream or vainilla
- MORITZ NEGRA** BEER ICE CREAM - V €5.75
With cocoa crumble and crispy chocolate
- VANILLA ICE CREAM - V €5.75
with almond crumble and crispy chocolate
- FRESH LEMON SORBET - GF, V €5.75
- BEER-STYLE MICHELADA WATERMELON €6.00
with almond soup, rhubarb granita and **MORITZ EPIDOR** ice cream
- YUZU LEMON PIE with mango mint ice cream €6.00
- CATALAN CRÈME BRÛLÉE Caramelised (or not) - GF, V €5.00
- CREAM CHEESE CRÈME BRÛLÉE - V €5.50
with red berries and crumble
- TO ACCOMPANY COFFEES**
- SWEETS Cocoa truffles and *carquinyolis* - V €3.00



FRESHLY
BREWED BEER
AT FÀBRICA MORITZ
BARCELONA.
HERE AND NOW.



ALBERT AND
GERMÁN,
OUR MASTER
BREWERS.



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



Casa
MORITZ
BARCELONA

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

EN

BEER TASTING + FOOD PAIRING

Ask for your beer tasting with a tapa;
which is paired with each beer. (12cl glasses)

€16.00



MORITZ ORIGINAL

+
Blue-eyed
Russian salad

+



MORITZ EPIDOR

+
Peppers stuffed
with cheese

+



MORITZ RED IPA

+
Crispy
chicken wings

+



MORITZ NEGRA

+
Squid
croquette

TO ACCOMPANY THE FIRST MORITZ

CANTABRIAN ANCHOVIES OO (U) - GF	€2.45
GILDA (U) - GF	€2.30
WHITE ANCHOVIES (6 Units) - GF	€6.95
SPECIAL OLIVE SELECTION - GF, V	€3.50
OUR SPICY POTATO CHIPS - GF, 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 - VG	€3.30
LLAMINETS DE FUET (Catalan sausages)	€3.50

SALADS + VEGGIE DISHES

TOMATO SALMOREJO With hard-boiled egg and chopped iberian ham	€9.50
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 - V	€10.50
BURRATA With spinach romesco, sun-dried tomato, parmesan and caramelized walnuts- V	€10.50
EGGPLANT STUFFED WITH VEGETABLE BOLOGNESA - V With a spicy twist	€9.80

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
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
NORWEGIAN COCACCIA With smoked salmon, hard-boiled egg, herb sour cream, pickles with honey, mustard and dill vinaigrette	€11.20
COCACCIA OF MALLORCA With paprika sausage, Mahón cheese and honey	€9.50

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 WITH MORITZ ORIGINAL The original marinated in soy, with ginger and honey. With fries.	€15.95
POUSSIN WITH MORITZ 0.0 The original without alcohol, marinated in soy, with ginger and honey. With fries.	€15.95

TAPAS AND SMALL DISHES

THE BLUE-EYES RUSSIAN SALAD Potato, carrot, pea and boiled egg salad with tuna	€5.75
BARCELONA HUMMUS WITH MINI BREADSTICK PUFFS - VG Hummus with ratatouille	€9.75
SPANISH OMELETTE MADE TO ORDER with or without onion - GF, V	€6.95
100% IBERIAN HAM MALDONADO Hand-carved (80 g) - GF	€19.95
BRAVAS FROM HERE with alioli and spicy oil - V	€5.20
THE MORITZ BOMBA A breaded ball of mashed potato, filled with meat and spicy tomato sauce	€4.75
SQUID "A LA BRAVA" with garlic mayonnaise and spicy oil	€10.75
FRIED CALAMARI RINGS with mayonnaise	€10.20
PPAFFENHOFEN POTATOES Wood-baked au gratin with a MORITZ ORIGINAL carbonara and bacon	€5.95
BEEF WITH "CHIMICHURRI" (Sauce of chopped fresh parsley, garlic, olive oil and vinegar and stir fry vegetables) With potato parmentier - GF	€10.50
CRISPY CHICKEN WINGS with hot mango sauce	€8.20
COD FRITTERS WITH GARLIC AND PARSLEY (6 Units)	€9.90
CHICKEN FINGERS marinated with curry mayonnaise	€9.50
CUBES OF AUBERGINE TEMPURA - VG Made with MORITZ 7 and romesco	€7.50
CAULIFLOWER FRITTERS with almond sauce and curry - VG	€9.25

"LA CASA" CROQUETTES

THE IBERIAN HAM CRISPY CROQUETTE (U)	€2.50
THE CALAMARI CRISPY CROQUETTE (U)	€2.50
CRISPY PUMPKIN, SPINACH AND GINGER CROQUETTE (U) - V	€2.50
"CROKINI" TRUFFLED BIKINI CROQUETTE (U)	€3.00
ASSORTMENT OF 4 CROQUETTES (1 unit of each variety)	€9.95

OUR BREAD

Six grain bread rubbed with tomato - VG	€3.80
Rustic bread slices - VG	€2.95
Special bread for gluten free - GF, VG	€3.20

GF Gluten Free (may contain traces) | V Vegetarian | VG Vegan

List of allergens, ask the waiter please

FLAMMKUCHEN AND COCAS

*Thin pizza
of Alsatian
origin

CLASSIC <i>FLAMMKUCHEN</i> or GRATIN The original topped with crème fraîche, bacon and onion Gratin: with a sprinkling of grated cheese	€8.60
MUNSTER <i>FLAMMKUCHEN</i> - V Crème fraîche, onion and topped with thin layers of Alsatian Munster cheese	€9.95
IBERIAN <i>FLAMMKUCHEN</i> Crème fraîche, with ham, bacon sausage, cheese and rocket	€10.95
<i>FLAMMKUCHEN</i> ALSACIAN PIZZA - V with Eggplant parmigiana with tomato	€9.75
CATALAN <i>FLAMMKUCHEN</i> With casserole sausage, sautéed mushrooms and garlic and quince mayonnaise	€10.50
TRADITIONAL <i>COCA DE RECAPTE LLEIDA</i> Topped with escalivada (roasted vegetables) and small sardines in oil	€9.95
VEGETABLE <i>COCA DE RECAPTE</i> - V Topped with courgette, aubergine, green beans, tomato, red pepper and goat's cheese	€9.95

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
PORTION OF PORK KNUCKLE With spicy mustard on hot toast with cold coleslaw, celery and apple	€12.00
GRILLED CHICKEN and stir fry vegetables - GF	€10.95
BEEF CHEEK Braised in MORITZ NEGRA with Parmentier potatoes	€15.20
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 Fleischwurst, Nürnberger, Bratwurst, Krakauer with sauerkraut and paffenhofen potatoes au gratin au gratin with MORITZ EPIDOR carbonara and bacon	€22.00
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