



Casa
MORITZ

BARCELONA





Christmas Brewery Menu 1

TO SHARE...

SMOKED SALMON with horseradish cream and pickled gherkins

BRAVAS "FROM AROUND HERE" with *alioli* and spicy oil

TRADITIONAL *COCA DE RECAPTE* topped with *escalivada* (roasted vegetables) and small sardines in oil

SIX GRAIN BREAD RUBBED WITH TOMATO AND IBERIAN HAM

COD FRITTERS WITH GARLIC AND PARSLEY

FRIED CALAMARI RINGS with mayonnaise

ESCUDELLA (Catalan meat soup) CRISPY CROQUETTE

ROASTED MEAT CANNELLONI

with bechamel sauce and parmesan biscuit

ORGANIC BREAD "TRITICUM"

...AND TO FINISH

DESSERTS

TRITICUM PANETTONE

with vanilla ice-cream

NOUGATS AND *NEULAS* (Catalan biscuit)

DRINKS

MORITZ BEERS

(**MORITZ 7 / MORITZ EPIDOR**)

WHITE WINE: Ojo Plato Verdejo – D.O. Rueda

RED WINE: Ojo Plato Roble – D.O. Ribera del Duero

Soft drinks & mineral water

Coffees and teas

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

42,00 EUROS PER PERSON

10% VAT INCLUDED



Christmas Brewery Menu 2

TO SHARE...

SMOKED SALMON with horseradish cream and pickled gherkins

BRAVAS "FROM AROUND HERE" with *alioli* and spicy oil

TRADITIONAL *COCA DE RECAPTE* topped with *escalivada* (roasted vegetables) and small sardines in oil

SIX GRAIN BREAD RUBBED WITH TOMATO AND IBERIAN HAM

COD FRITTERS WITH GARLIC AND PARSLEY

FRIED CALAMARI RINGS with mayonnaise

ESCUDELLA (Catalan meat soup) CRISPY CROQUETTE

CATALAN MEATBALL OF MEAT

with pine nuts, mushrooms sauce and sauteed fresh mushrooms

ORGANIC BREAD "TRITICUM"

...AND TO FINISH

DESSERTS

TRITICUM PANETTONE

with vanilla ice-cream

NOUGATS AND *NEULAS* (Catalan biscuit)

DRINKS

MORITZ BEERS

(**MORITZ 7** / **MORITZ EPIDOR**)

WHITE WINE: Ojo Plato Verdejo – D.O. Rueda

RED WINE: Ojo Plato Roble – D.O. Ribera del Duero

Soft drinks & mineral water

Coffees and teas

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

45,00 EUROS PER PERSON

10% VAT INCLUDED