



*Casa*  
**MORITZ**

**BARCELONA**

**BREWERY MENUS 2025**

Restaurant





Jordi Vilà's passion for cooking led him to begin his career in the kitchen at the age of 15. He has worked for several prestigious restaurants around the World, but his business has always been based in Barcelona.

Since 2011, he has been the gastronomic director of the Moritz group, showing almost infinite ambition and imagination, while he leads the Michelin-starred restaurant **alkimia**.

Thanks to his multifaceted capacity, he can develop different gastronomic proposals a common denominator: product quality, technical precision, a local flair and nonconformity.

A handwritten signature in black ink that reads "Jordi Vilà". The signature is written in a fluid, cursive style.



## BREWERY MENU 1

### TO SHARE...

#### THE BLUE-EYED RUSSIAN SALAD

Potato, carrot, peas and boiled egg salad with tuna and mayonnaise

*ESCALIVADA* (ROASTED VEGETABLES) with olives and balsamic vinaigrette

BRAVAS "FROM AROUND HERE" with allioli and spicy oil

COD FRITTERS WITH GARLIC AND PARSLEY

CRUNCHY IBERIAN HAM CROQUETTE

#### *FLAMMKUCHEN* AU GRATIN

Traditional Alsatian fine pizza base with crème fraîche, smoked bacon, onion and cheese

#### POUSSIN "À LA MORITZ"

FMB Specialty. Roasted poussin on a Moritz beer can with fries.

Recipe by Montse Guillén and FoodCulturaMuseum

ORGANIC BREAD "TRITICUM"

...AND TO FINISH

### DESSERTS

#### CREAM CHEESE CRÈME BRÛLÉE

with almond *crumble* and red berries *coulis*

### DRINKS

MORITZ BEERS

(MORITZ 7 / MORITZ EPIDOR)

Soft drinks & mineral water

Coffees and teas

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

**34,00** EUROS PER PERSON · WINE SUPPLEMENT 4,00 EUROS

10% VAT INCLUDED



## BREWERY MENU 2

### TO SHARE...

#### THE BLUE-EYED RUSSIAN SALAD

Potato, carrot, peas and boiled egg salad with tuna and mayonnaise

SHREDDED COD *ESQUEIXADA* with olive paste and tomato

#### BARCELONA HUMMUS WITH PUFFED BREAD

Ratatouille hummus

#### CRUNCHY IBERIAN HAM CROQUETTE

FRIED CALAMARI RINGS with mayonnaise

#### FLAMMKUCHEN AU GRATIN

Traditional Alsatian fine pizza base with crème fraîche, smoked bacon, onion and cheese

#### ROASTED PORK RIBS

With garlic, rosemary and thyme, infused with **MORITZ NEGRA**, roasted potatoes and lettuce hearts salad with honey and mustard vinaigrette

#### ORGANIC BREAD "TRITICUM"

...AND TO FINISH

### DESSERTS

#### WARM CHOCOLATE FONDANT

with vanilla ice cream and cocoa *crumble*

### DRINKS

#### MORITZ BEERS

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

Soft drinks & mineral water

Coffees and teas

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

**39,00** EUROS PER PERSON · WINE SUPPLEMENT 4,00 EUROS

10% VAT INCLUDED



## BREWERY MENU 3



### TO SHARE...

#### THE BLUE-EYED RUSSIAN SALAD

Potato, carrot, peas and boiled egg salad with tuna and mayonnaise

#### BARCELONA HUMMUS WITH PUFFED BREAD

Ratatouille hummus

BRAVAS "FROM AROUND HERE" with allioli and spicy oil

#### CRUNCHY IBERIAN HAM CROQUETTE

POTATO FRITTERS with *mojo verde*

FRIED CALAMARI RINGS with mayonnaise

#### CATALAN FLAMMKUCHEN

Traditional Alsatian fine pizza base with casserole sausage, sauteed mushrooms and garlic and quince mayonnaise

CODFISH WITH **MORITZ 7** TEMPURA with ratatouille

#### ORGANIC BREAD "TRITICUM"

...AND TO FINISH

### DESSERTS

#### **MORITZ NEGRA** CARROT PIE

with cream cheese frosting

### DRINKS

MORITZ BEERS

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

Soft drinks & mineral water

Coffees and teas

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

**44,00** EUROS PER PERSON · WINE SUPPLEMENT 4,00 EUROS

10% VAT INCLUDED