



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.



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

CRISPY CHICKEN WINGS with hot mango sauce

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