

...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
- ANISE COQUE with chocolate, oil and salt - V €6.50
- 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, VG €5.75
- OUR "MEL I MATÓ" - V €5.75  
Goat cheese ice cream with honeyed apple and walnuts
- YUZU AND LIME LEMON PIE with mango and mint ice cream - V €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 €3.20



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



ALBERT AND  
GERMÀ,  
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

  
**Casa  
MORITZ**  
BARCELONA

  
**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 Casa Moritz

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## BEER TASTING + FOOD PAIRING

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

	+		+		+		€16.00
MORITZ ORIGINAL		MORITZ EPIDOR		MORITZ RED IPA		MORITZ NEGRA	
+ Blue-eyed Russian salad		+ Peppers stuffed with cheese		+ Crispy chicken wings		+ Squid croquette	

## TO ACCOMPANY THE FIRST MORITZ

CANTABRIAN ANCHOVIES OO (U) - GF	€2.55
GILDA (U) - GF	€2.40
WHITE ANCHOVIES (6 Units) - GF	€7.10
SPECIAL OLIVE SELECTION - GF	€3.90
NATURAL POTATO CHIPS - GF, V	€2.95
STUFFED PEPPERS WITH CHEESE - GF, V	€5.60
CURED CHEESE CUBES IN OIL - GF, V	€6.00
SALTED ALMONDS - GF, VG	€3.70
LLAMINETS DE FUET (Catalan sausages)	€3.95
MORITZ SALTY PUFF PASTRIES With paprika and honey sausage, almond and parmesan	€3.50

## SALADS + VEGGIE DISHES

THE ALL GREEN SALAD - GF, VG With mixed lettuce leaves, fennel, endive, green beans, green asparagus, cucumber, apple, olives, basil, parsley and lime	€9.50
TOMATO SALAD - GF With tuna belly in oil, spring onion, and black olives	€10.50
SAUTÉED VEGETABLES - VG 7 freshly cooked vegetables tossed with a drizzle of virgin olive oil and flaked salt. (Potato, green beans, green asparagus, zucchini, broccoli, carrots, and spinach leaves)	€10.50
BURRATA With pumpkin romesco sauce, mushrooms, and orange and walnut vinaigrette - V	€10.75
EGGPLANT STUFFED WITH VEGETABLE BOLOGNESA - V With a spicy twist	€9.80

## SANDWICHES

MORITZ FRANKFURT 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 *You can order the burger ON A PLATE with mustard vinaigrette salad or fries	€13.95
THE MACMORITZ OF CASSEROLE A sausage burger with goat cheese, baked potato, and Perrins mayonnaise. Served with fries	€13.80
BREADED CHICKEN BREAST With red curry mayonnaise, lettuce, 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
PORK KNUCKLE IN HONEY AND SPICY MUSTARD SAUCE With cold apple, celeri and celery coleslaw salad	€13.20
PASTRAMI with argentinian chimichurri mayonnaise and cucumber in vinegar	€10.50
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 <b>MORITZ ORIGINAL</b> The original marinated in soy, with ginger and honey. With fries.	€15.95
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## TAPAS AND SMALL DISHES

THE BLUE-EYES RUSSIAN SALAD Potato, carrot, pea and boiled egg salad with tuna	€6.10
SHREDDED COD <i>ESQUEIXADA</i> - GF With olive paste and tomato	€11.20
PICKLED "ROUND AND ROUND" TUNA LOIN seasoned tomato, burnt garlic crispies and six-grain toast	€13.50
BARCELONA HUMMUS WITH MINI BREADSTICK PUFFS - VG Hummus with ratatouille	€9.85
SPANISH OMELETTE MADE TO ORDER with or without onion - GF, V	€6.95
100% IBERIAN HAM MALDONADO Hand-carved (80 g) - GF	€20.50
ARTICHOKE HEART With chopped green mojo mayonnaise and iberian ham	€5.95
BRAVAS FROM HERE with alioli and spicy oil - V	€5.50
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
PFÄFFENHOFEN POTATOES Wood-baked au gratin with a <b>MORITZ ORIGINAL</b> 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	€8.60
COD FRITTERS with garlic and parsley (6 Units)	€9.90
CHICKEN FINGERS marinated and fried with curry mayonnaise	€9.50
CUBES OF AUBERGINE TEMPURA - VG Made with <b>MORITZ 7</b> and romesco	€7.95

## "LA CASA" CROQUETTES

THE IBERIAN HAM CRISPY CROQUETTE (U)	€2.60
THE CALAMARI CRISPY CROQUETTE (U)	€2.60
CRISPY PUMPKIN, SPINACH AND GINGER CROQUETTE (U) - V	€2.60
"CALÇOTS" CROQUETTE with romesco (U) - V *Flame-roasted spring onion"	€2.60
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	€3.00
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

\*Thin pizza of Alsatian origin

### AND COCAS

CLASSIC <i>FLAMMKUCHEN</i> or GRATIN The original topped with crème fraîche, bacon and onion Gratin: with a sprinkling of grated cheese	€9.40
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	€11.50
<i>FLAMMKUCHEN</i> ALSACIAN PIZZA - V with Eggplant parmigiana with tomato	€9.95
CATALAN <i>FLAMMKUCHEN</i> With casserole sausage, sautéed mushrooms and garlic and quince mayonnaise	€10.50
TRADITIONAL <i>COCA DE RECAPTE</i> LLEIDA Topped with escalivada (roasted vegetables) and small sardines in oil	€9.95
VEGETABLE <i>COCA DE RECAPTE</i> - V With eggplant, red pepper, zucchini, green beans, tomato, and goat cheese	€9.95

## DISHES FROM "LA CASA"

PENNE PASTA with roast chicken and pork au gratin	€10.50
THE LITTLE BIG CANELLONI of Catalan roasted style chicken	€10.50
FRIED EGGS "PEROL" with Perol sausage & French fries - GF	€9.95
FRIED EGGS "HAM" with Iberian ham & French fries - GF	€10.25
CASSEROLE NOODLES With rib and sausage with parmesan powder	€13.50
STEAMED MUSSELS Made with <b>MORITZ 7</b> , tomato, pork sausage with paprika and olive oil, served with french potatoes	€12.95
MEATBALLS Cooked in <b>MORITZ NEGRA</b> with tomato and aubergine	€13.75
CONFIT LAMB with <b>MORITZ NEGRA</b> sauce, roasted potatoes and trumpets of death	€16.50
GRILLED CHICKEN and stir fry vegetables - GF	€10.95
BEEF CHEEK Braised in <b>MORITZ NEGRA</b> with Parmentier potatoes	€15.20
BARBECUE PORK RIBS With garlic, rosemary and thyme, infused with <b>MORITZ NEGRA</b> , roast potatoes and lettuce hearts with honey vinaigrette	€21.95
COD FISH With garlic mousseline and "sanfaina" vegetable stew	€19.45

## SIDE DISHES

FRIES - GF, VG	3,50 €
HEARTS SALAD - GF, VG With Mustard and honey Vinaigrette	3,75 €