...AND TO FINISH **DESSERTS**

TO ACCOMPANY COFFEES

SWEETS Cocoa truffles and $\it carquinyolis-V$

CARROT & CHOCOLATE CAKE - V Made with MORITZ NEGRA beer and cream cheese frosting	€6.00
ANISE COCA - VG With chocolate, oil and salt	€6.50
MORITZ NEGRA BEER ICE CREAM - V With cocoa crumble and chocolate crunchies	€5.75
VANILLA ICE CREAM - V With almond crumble and chocolate crunchies	€5.75
SWISS ROLL - V Filled with cream and seasonal fruit	€6.50
SEASONAL FRUIT SALAD - GF, V With Mango & Passion Fruit Ice Cream	€6.00
NATURAL LEMON SORBET - GF, VG	€5.75
YUZU AND LIME LEMON PIE - V With mango and mint ice cream	€6.00
BURNT CATALAN CREAM (OR NOT) - GF, V	€5.00
CHEESE FLAN - V With red berries and crumble	€5.50

€3.20





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







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

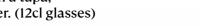


IF YOU WISH, YOU CAN TAKE THE LEFTOVERS WITH YOU OPEN EVERY DAY VAT INCLUDED · TERRACE SUPLEMENT +12% €200 AND €500 CANNOT BE ACCEPTED

MORITZ FREE WIFI

BEER TASTING + FOOD PAIRING

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







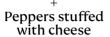




Blue-eyed

Russian salad











Squid croquette

€16.00

TO ACCOMPANY THE FIRST MORITZ

CANTABRIAN ANCHOVIE (U) - GF	€2.55
GILDA (U) - GF	€2.40
WHITE ANCHOVIES (6 Units) - GF	€7.10
SPECIAL OLIVE SELECTION - GF, V	€3.90
NATURAL POTATO CHIPS - GF, VG	€2.95
PEPPERS STUFFED 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

CORDOBAN SALMOREJO with egg and shavings of Iberian ham	€9.50
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
$TOMATOSALADwithtunabellyinoil, springonion, andblackolives{}^-GF$	€10.50
SAUTÉED VEGETABLES - VG 7 freshly cooked vegetables tossed with a drizzle of virgin olive oil and flaked s (Potato, green beans, green asparagus, zucchini, broccoli, carrots, and spinach	€10.50 alt. leaves)
BURRATA With tomato and peach tartare, white anchovies, and carquiñoli vinaigrette	€11.50
STUFFED EGGPLANT with vegetable Bolognese and a spicy touch - V	€9.95

SANDWICHES	
MORITZ FRANKFURT with bacon, onion and cheese	€8.10
THE ALKIMIA CHEESEBURGER Beef burger, cheese, caramelized cabbage duxelle, and mushrooms with a touch of horseradish and spicy MORITZ barbecue sauce, served with * You can order the burguer ON A PLATE with mustard vinaigrette salad or form	
THE MACMORITZ DE PEROL 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
SQUID With lettuce, mayonnaise, and MORITZ EPIDOR marinara	€10.50
VEGETARIAN With tempura eggplant, $\textbf{MORITZ 7}$ tempura, with avocado, lemon pesto, rocket, onion, and confit tomato - V	€9.95
PASTRAMI with Argentine chimichurri mayonnaise and pickled cucumber	r €10.50
NORWEGIAN COCACCIA With smoked salmon, hard-boiled egg, herb sour cream, pickles with honey, mustard and dill vinaigrette	€11.20
MALLORCAN COCACCIA With sobrasada, Mahón cheese, and honey	€9.50

OUR MOST BEER-CENTERED SPECIALITY



POUSSIN WITH MORITZ €15.95 The same old classic, the original marinated with soy, ginger, and honey. Served with fries.

TAPAS AND SMALL DISHES

THE BLUE-EYES RUSSIAN SALAD Potato, carrot, pea and boiled egg salad with tuna	€6.10
$SHREDDEDCOD\textit{ESQUEIXADA} with olive paste and to mato {}^-GF$	€11.20
"CATALAN STYLE TATAKI" Pickled "round and round" tuna loin seasoned tomato, burnt garlic crispies and six-grain toast	€13.50
BARCELONA HUMMUS with mini puffed breadstick - VG Hummus with ratatouille	€9.85
SPANISH OMELETTE MADE TO ORDER with or without onion - GF, Y	V €6.95
100% IBERIAN HAM MALDONADO Hand-carved (80 g) - GF	€20.50
CONFIT ARTICHOKE HEART - GF Served with pine nut brittle and roasted meet jus and iberian ham	€5.95
BRAVAS FROM HERE with alioli and spicy oil - V	€5.50
THE MORITZ BOMBA'S 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
ANDALUSIAN-STYLE SQUID RINGS with mayonnaise	€10.20
PFAFFENHOFEN POTATOES Gratin in a wood-fired oven with a MORITZ ORIGINAL carbonara and bacon	€5.95 n
BEEF WITH "CHIMICHURRI" (Sauce of chopped fresh parsley, garli olive oil and vinegar and stir fry vegetables) With mashed potatoes - GF	c, €10.50
CRISPY CHICKEN WINGS with hot mango sauce	€8.60
COD FRITTERS with garlic and parsley (6 Units)	€9.90
MARINATEDANDFRIEDCHICKENFINGERSwithcurrymay on naise and the control of	€9.50
TEMPURA AUBERGINE CUBES - VG Made with MORITZ 7 and romesco sauce	€7.95

"LA CASA" CROQUETTES

CRISPY IBERIAN HAM CROQUETTE (U)

CRISPY SQUID CROQUETTE (U)	€2.60
CRISPY PUMPKIN, SPINACH, AND GINGER CROQUETTE (U) - V	€2.60
"CALÇOTS" CROQUETTE - V With romesco. "Flame-roasted spring onion" (U)	€2.60
ASSORTMENT OF 4 CROQUETTES (1 unit of each variety)	€9.95
OUR BREAD	
Six grain case appead with tomate VC	€3.80
Six-grain coca spread with tomato - VG	€3.60
Slices of rustic bread - VG	€3.00

€2.60

 $GF \ \mathsf{Gluten} \ \mathsf{Free} \ (\mathsf{may} \ \mathsf{contain} \ \mathsf{traces}) \mid V \ \mathsf{Vegetarian} \ \mid \ VG \ \mathsf{Vegan}$ List of allergens, ask the waiter please

FLAMMKUCH

AND COCAS MADE IN A WOOD OVEN

PLAIN OR GRATINATED FLAMMKUCHEN The original with crème fraîche, bacon, and onion Gratinated: with a sprinkle of grated cheese	€9.40
MUNSTER <i>FLAMMKUCHEN</i> - V Crème fraîche, onion with thin layers of Munster cheese	€9.95
IBERIAN FLAMMKUCHEN With Iberian ham, cured bacon, cheese, and rocket	€11.50
EGGPLANT PARMIGIANA FLAMMKUCHEN - V With mozzarella and tomato	€9.95
CATALAN <i>FLAMMKUCHEN</i> With Cal Rovira sausage, mushrooms, and quince <i>allioli</i>	€10.50
TRADITIONAL LLEIDA COCA DE RECAPTE With escalivada and sardines in oil	€9.95
VEGETABLE COCA with eggplant, red pepper, zucchini, green beans, tomato, and goat cheese - V	€9.95

DISHES FROM "LA CASA"

FRIED EGGS "PEROL" with Perol sausage & French fries - GF	€10.25
FRIED EGGS "HAM" with Iberian ham & French fries - GF	€10.75
STEAMED MORITZ 7 MUSSELS With onion, bacon, and tomato sauté and fries	€12.95
CREAMY SQUID AND MUSSELS RICE With hazelnut butter	€14.50
MEATBALLS Made with MORITZ NEGRA with tomato, eggplant, and minced meat	€13.75
GRILLED CHICKEN breast with vegetables - GF	€10.95
BEEF CHEEK À LA MORITZ NEGRA And potato parmentier	€15.20
ROASTED PORK RIBS With garlic, rosemary, and thyme, drizzled with MORITZ NEGRA, roasted potatoes, and lettuce salad with honey and mustard vinaigrette	€21.95
BATTERED COD (ROMAN STYLE) With tartar sauce and baby gem lettuce salad with mustard and honey dressing	€19.45

PASTA'S FROM "LA CASA"

GRATIN ROAST MACARONI With roast chicken and pork	€10.90
THE LITTLE BIG CATALAN ROAST Three meats Cannelloni "chicken, veal and pork"	€10.50
CASSEROLE NOODLES With rib and sausage with parmesan powder	€13.50

SIDE DISHES

FRIES - GF, VG	€3.50
HEARTS SALAD - GF, VG With Mustard and honey Vinaigrette	€3.75
CATALAN RATATOUILLE (Sanfaina) - GF, VG	€5.00