

...AND TO FINISH DESSERTS

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

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.



Casa
MORITZ
BARCELONA

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

THE MOST
BEER-CENTRED
MENU
IN THE WORLD

Jordi Vilà

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 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
TOMATO SALAD with tuna belly in oil, spring onion, and black olives - GF	€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 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 fries. * You can order the burger ON A PLATE with mustard vinaigrette salad or fries	€13.95
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, MORITZ 7 tempura, with avocado, lemon pesto, rocket, onion, and confit tomato - V	€9.95
PASTRAMI with Argentine chimichurri mayonnaise and pickled cucumber	€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 À LA MORITZ

Baked poussin over a Moritz beer can with fries.

Recipe from Montse Guillén and FoodCulturaMuseum.

POUSSIN WITH MORITZ The same old classic, the original marinated with soy, ginger, and honey. Served 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> with olive paste and tomato - 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, 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
BEEF WITH “CHIMICHURRI” (Sauce of chopped fresh parsley, garlic, olive oil and vinegar and stir fry vegetables) With mashed potatoes - GF	€10.50
CRISPY CHICKEN WINGS with hot mango sauce	€8.60
COD FRITTERS with garlic and parsley (6 Units)	€9.90
MARINATED AND FRIED CHICKEN FINGERS with curry mayonnaise	€9.50
TEMPURA AUBERGINE CUBES - VG Made with MORITZ 7 and romesco sauce	€7.95

"LA CASA" CROQUETTES

CRISPY IBERIAN HAM CROQUETTE (U)	€2.60
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 coca spread with tomato - VG	€3.80
Slices of rustic bread - VG	€3.00
Special bread for celiacs - GF, VG	€3.20

GF Gluten Free (may contain traces) | V Vegetarian | VG Vegan
List of allergens, ask the waiter please

FLAMMKUCHEN AND COCAS MADE IN A WOOD OVEN

*Thin pizza of Alsatian origin

PLAIN OR GRATINATED <i>FLAMMKUCHEN</i> 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 <i>FLAMMKUCHEN</i> With Iberian ham, cured bacon, cheese, and rocket	€11.50
EGGPLANT PARMIGIANA <i>FLAMMKUCHEN</i> - 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 <i>DE RECAPTE</i> 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