



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

CHEESE CREAM 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

CRUNCHY IBERIAN HAM CROQUETTE

BARCELONA HUMMUS WITH PUFFED BREAD

Ratatouille hummus

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

ANISE CAKE WITH BREAD, OIL, CHOCOLATE AND SALT

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

FRIED CALAMARI RINGS with mayonnaise

FLAMMKUCHEN MUNSTER

TRADITIONAL ALSATIAN FINE PIZZA BASE WITH CRÈME FRAÎCHE, ONION AND THIN LAYERS OF
MUNSTER CHEESE FROM ALSACE

ROMAN-STYLE COD (FRIED COD) AND 'SANFAINA' VEGETABLE STEW

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



BREWERY MENU 4

SPECIAL TASTING MENU

TO SHARE...

SHREDDED COD *ESQUEIXADA* with olive paste and tomato

with **MORITZ ORIGINAL**

IBERIAN *FLAMMKUCHEN*

Traditional Alsatian fine pizza base with crème fraîche, ham, bacon sausage, cheese and rocket

with **MORITZ 7**

THE MORITZ BOMBA a breaded ball of mashed potato, filled with meat and spicy tomato sauce

with **MORITZ RED IPA**

BEEF CHEEK braised in **MORITZ NEGRA** with parmentier potatoes

with **MORITZ EPIDOR**

ORGANIC BREAD "TRITICUM"

...AND TO FINISH

DESSERTS

ANISE CAKE WITH BREAD, OIL, CHOCOLATE AND SALT

with **MORITZ NEGRA**

Soft drinks & mineral water

Coffees and teas

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

46,00 EUROS PER PERSON · WINE SUPPLEMENT 4,00 EUROS

10% VAT INCLUDED