



**CHEF JORDI VILÀ**  
Gastronomic Director of the  
Fàbrica Moritz Barcelona.

One Michelin Star  
National Gastronomy Award 2021  
Three Repsol Guide Soles  
TOP 1 Macarfi Guide

# Casa MORITZ BARCELONA



THE BEER  
YOU ARE DRINKING  
IS FRESH BEER

ENGLISH

## MORITZ TASTING + PAIRING

Order your tasting, accompanied by a tapa that pairs perfectly with each of the MORITZ beers we offer. (12cl. glasses)

18,00€



**MORITZ  
7**

+  
BLUE-EYED  
RUSSIAN  
SALAD

+



**MORITZ  
EPIDOR**

+  
BARCELONA HUMMUS  
WITH MINI  
PUFFED BREADSTICK

+



**MORITZ  
RED IPA**

+  
CRISPY  
CHICKEN  
WINGS

+



**MORITZ  
NEGRA**

+  
CRISPY  
SQUID  
CROQUETTE

## TO ACCOMPANY THE FIRST MORITZ

<b>CANTABRIAN ANCHOVIES</b> (fillet) (GF)	2,90€
<b>GILDA</b> (1u.) (GF)	2,65€
<b>WHITE ANCHOVIES</b> (6 pieces) (GF)	7,30€
<b>SPECIAL OLIVE SELECTION</b> (GF)	3,90€
<b>NATURAL POTATO CHIPS</b> (VG)	2,95€
<b>SALTED ALMONDS</b> (GF/VG)	4,20€

## THE CROQUETTES VARIED, CRUNCHY AND CREAMY

<b>CRISPY IBERIAN HAM CROQUETTE</b> (1u.)	2,70€
<b>CRISPY SQUID CROQUETTE</b> (1u.)	2,70€
<b>CRISPY PUMPKIN, SPINACH &amp; GINGER CROQUETTE</b> (1u.) (V)	2,70€
<b>"ESCUDELLA" CROQUETTE</b> (1u.) typical catalan vegetable and meat soup.	2,70€
<b>ASSORTMENT OF 4 CROQUETTES</b> (1 unit of each variety)	10,00€

## TAPAS & SMALL DISHES

<b>BLUE-EYED RUSSIAN SALAD</b> "Ensaladilla" with double tuna.	6,75€
<b>SHREDDED COD "ESQUEIXADA"</b> (GF) with olive paste and tomato.	11,80€
<b>HUMMUS BARCELONA</b> (VG) with "ratatouille" and mini puffed breadstick.	9,85€
<b>FRIED EGGS WITH IBERIAN HAM</b> and potatoes.	10,75€
<b>FRIED EGGS WITH PEROL SAUSAGE</b> (GF) and potatoes.	10,25€
<b>SPANISH OMELETTE</b> (VG) made to order, either alone or with onion.	6,95€
<b>CONFIT ARTICHOKE HEART</b> (1u.) (GF) served with pine nut brittle and roasted meat jus and iberian ham.	6,30€
<b>BRAVAS FROM HERE</b> (V) with allioli and spicy oil.	5,75€
<b>BRAVAS FROM THERE</b> (V) with mayonnaise and spicy tomato sauce.	5,75€
<b>THE MORITZ BOMBA'S</b> A breaded ball of mashed potato, stuffed with meat and spicy tomato sauce.	4,75€
<b>SQUID "A LA BRAVA"</b> with allioli and spicy oil.	11,75€
<b>ANDALUSIAN-STYLE SQUID</b> with mayonnaise.	11,50€
<b>COD FRITTERS</b> (6 pieces) with garlic and parsley.	10,20€
<b>MARINATED AND FRIED CHICKEN FINGERS</b> with curry mayonnaise.	9,50€
<b>TEMPURA AUBERGINE CUBES</b> (VG) made with MORITZ 7 and romesco sauce.	7,95€
<b>CRISPY CHICKEN WINGS</b> with hot mango sauce.	8,60€
<b>PAFFENHOFEN POTATOES</b> gratin in a wood-fired oven with MORITZ ORIGINAL carbonara and bacon.	5,95€
<b>ROMAN-STYLE COD</b> with "ratatouille" vegetables stew and tartar sauce.	13,95€
<b>BEEF WITH CHIMICHURRI SAUCE</b> (GF) with mashed potatoes (sauce of chopped fresh parsley, garlic, olive oil, vinegar and stir fry vegetables).	10,95€
<b>TREBLE OF SAUSAGES FROM CAL ROVIRA</b> (raw, Perol, and black) with Santa Pau beans sautéed with spring garlic and rustic jus.	8,50€
<b>VEAL STEW</b> with mushrooms and fries.	12,75€
<b>ROASTED PORK RIBS</b> with garlic, rosemary & thyme, drizzled with MORITZ NEGRA, roasted potatoes.	14,20€

GF (Gluten Free), V (Vegetarian), VG (Vegan), (Healthy dish)



### 10% OFF ON ITEMS AT THE MORITZ STORE

Now, when you shop at  
our brewery, you get  
a 10% discount at the  
MORITZ STORE.  
Remember to show your receipt!

### ADDITIONAL INFORMATION

If you wish, you can take your  
leftover consumption home.  
Open every day of the year.  
VAT included / Terrace supplement +12%  
200€ and 500€ bills not accepted  
Moritz free Wi-Fi.

### 5% OFF IN THE ONLINE STORE

Scan the QR code, subscribe to  
our newsletter, and get 5% off  
your first purchase.  
You'll want to buy everything!  
Cheers!



# THE PLATTERS

<b>100% IBERIAN HAM</b> (MALDONADO) Hand-sliced. (80g)	21,00€
<b>CATALAN COLD CUTS PLATTER</b> Catalana, Longaniza, Black Bull, White Bull.	18,00€
<b>CATALAN CHEESE PLATTER</b> El Pilós (soft cow's milk cheese), La Bauma Garrotxa (semi-cured goat cheese), Ros Petita Ovella (aged sheep cheese), Blau Ceretà Molí de Ger (blue cow's milk cheese). Served with quince jelly and Spanish breadsticks.	21,00€

# OUR SANDWICHES

<b>IBERIAN HAM SANDWICH</b>	10,50€
<b>MORITZ FRANKURT</b> with bacon, onion and cheese.	8,75€
<b>THE ALKIMIA CHEESEBURGER</b> Beef burger, cheese, caramelized cabbage duxelle, and mushrooms with a touch of horseradish and spicy MORITZ barbecue sauce, served with fries.	14,95€
<b>THE MacMORITZ DE PEROL</b> Sausage burger with goat cheese, baked potato, and Perrins mayonnaise. Served with fries.	13,80€
<b>BREADED CHICKEN BREAST SANDWICH</b> with red curry mayonnaise, lettuce, cilantro, and lime.	9,95€
<b>SQUID SANDWICH</b> with lettuce, mayonnaise, and MORITZ EPIDOR sauce.	10,50€
<b>VEGETARIAN SANDWICH</b> (VG) 🌱 with tempura eggplant MORITZ 7 tempura, with avocado, lemon pesto, arugula, onion, and confit tomato.	9,95€
<b>PASTRAMI SANDWICH</b> with Argentine chimichurri mayonnaise and pickled cucumber.	10,50€

# FLAMMKUCHEN & COCAS

MADE IN OUR WOOD-FIRED OVEN

<b>PLAIN OR GRATINATED FLAMMKUCHEN</b> The original with crème fraîche, bacon, and onion. And the gratinated version, with a sprinkle of grated cheese.	9,40€
<b>MUNSTER FLAMMKUCHEN</b> (V) Crème fraîche, onion with thin layers of Munster cheese.	9,95€
<b>IBERIAN FLAMMKUCHEN</b> with Iberian ham, cured bacon, cheese, and arugula.	11,50€
<b>EGGPLANT PARMIGIANA FLAMMKUCHEN</b> with mozzarella and tomato.	9,95€
<b>CATALAN FLAMMKUCHEN</b> with Cal Rovira sausage, mushrooms, and quince allioli.	10,50€
<b>TRADITIONAL LLEIDA COCA DE RECAPTE</b> with escalivada and sardines in oil.	10,50€
<b>VEGETABLE COCA</b> (V) 🌱 with eggplant, red pepper, zucchini, green beans, tomato, and goat cheese.	10,50€

# OUR BREAD

<b>SIX-GRAIN FLATBREAD SPREAD WITH TOMATO</b> (VG)	3,80€
<b>SLICES OF RUSTIC BREAD</b> (VG)	3,00€
<b>SPECIAL BREAD FOR CELIACS</b> (GF)	3,20€

# DISHES FROM LA CASA

<b>FRENCH-STYLE ONION SOUP WITH GRATIN</b>	10,50€
<b>THE ALL GREEN SALAD</b> (GF, VG) 🌱 With lettuce, fennel, endive, green beans, green asparagus, cucumbers, apple, olives, basil, parsley and lime.	9,50€
<b>TOMATO SALAD WITH TUNA BELLY IN OIL</b> (GF) 🌱 spring onion, and black olives.	10,50€
<b>SAUTÉED VEGETABLES</b> (VG) 🌱 7 freshly cooked vegetables tossed with a drizzle of virgin olive oil and salt crystals (potato, green beans, green asparagus, zucchini, broccoli, carrots, and spinach leaves) and romesco sauce.	10,50€
<b>GRATIN ROAST MACARONI</b> with roast chicken and pork.	11,50€
<b>STEAMED MUSSELS “A LA BRAVA”</b> Steamed mussels in MORITZ 7 beer with spicy tomato sofrito.	12,00€
<b>GRILLED CHICKEN BREAST</b> with vegetables.	12,00€

# THE SPECIALTY

## POUSSIN À LA MORITZ

Poussin with Moritz: The same old classic, the original marinated with soy, ginger, and honey. Served with fries.  * Montse Guillén and FoodCulturaMuseum recipe.	16,00€
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# AND TO FINISH... DESSERTS

<b>CARROT &amp; CHOCOLATE CAKE</b> (V) made with MORITZ NEGRA beer and cream cheese frosting.	6,00€
<b>CHOCOLATE FONDANT</b> (V) with MORITZ NEGRA or vanilla ice cream.	6,00€
<b>ANISE COCA</b> (V) with chocolate, oil, and salt.	7,50€
<b>CREAM MILLE-FEUILLE</b> (V) with strawberries and raspberry ice cream.	7,50€
<b>ICE CREAMS AND SORBETS OF YOUR CHOICE WITH TOPPINGS</b> (SG, VG) Ice creams: MORITZ NEGRA beer, vanilla, chocolate, mango, and passion fruit. Sorbets: lemon, MORITZ RADLER beer, and raspberry.	5,00€
<b>YUZU AND LIME LEMON PIE</b> (V) with mango and mint ice cream.	6,00€
<b>CATALAN-STYLE CRÈME BRÛLÉE</b> (GF, V) Burnt (or not).	5,00€
<b>CHEESE FLAN</b> (V) with red berries and crumble.	5,50€
<b>SWEETS</b> (V) Cocoa truffles and “carquiñolis”.	3,20€

# SIDE DISHES

<b>BOWL OF FRIES</b> (GF, VG)	3,75€
<b>BOWL OF HEARTS SALAD</b> (GF, VG) 🌱 with mustard and honey vinaigrette.	3,75€



**PRIVATE EVENTS**  
Celebrate your event in the  
rooms of the Fàbrica Moritz.  
For more information, contact us:  
[events@moritz.com](mailto:events@moritz.com)

**GROUP MENUS**  
(For groups of 10 or more)  
Check out our delicious menus  
on the website:  
[casamoritz.cat](http://casamoritz.cat)