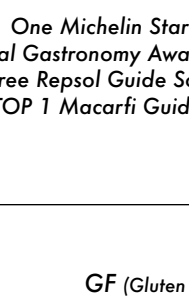


Casa MORITZ

BARCELONA

ENGLISH



CHEF JORDI VILÀ
Gastronomic Director of the
Fàbrica Moritz Barcelona.

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



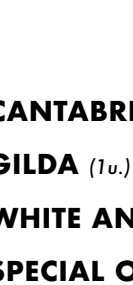
**THE BEER
YOU ARE DRINKING
IS FRESH BEER**

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

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

CANTABRIAN ANCHOVIES (fillet) (GF) 2,90€

GILDA (1u.) (GF) 2,65€

WHITE ANCHOVIES (6 pieces) (GF) 7,30€

SPECIAL OLIVE SELECTION (GF) 3,90€

NATURAL POTATO CHIPS (VG) 2,95€

SALTED ALMONDS (GF/VG) 4,20€

THE CROQUETTES

VARIED, CRUNCHY AND CREAMY

CRISPY IBERIAN HAM CROQUETTE (1u.) 2,70€

CRISPY SQUID CROQUETTE (1u.) 2,70€

CRISPY PUMPKIN, SPINACH & GINGER CROQUETTE (1u.) (V) 2,70€

"ESCUDELLA" CROQUETTE (1u.) 2,70€

typical catalan vegetable and meat soup.

ASSORTMENT OF 4 CROQUETTES (1 unit of each variety) 10,00€

TAPAS & SMALL DISHES

BLUE-EYED RUSSIAN SALAD 6,75€

"Ensaladilla" with double tuna.

SHREDDED COD "ESQUEIXADA" (GF) 11,80€

with olive paste and tomato.

HUMMUS BARCELONA (VG) 🍴 9,85€

with "ratatouille" and mini puffed breadstick.

FRIED EGGS WITH IBERIAN HAM 10,75€

and potatoes.

FRIED EGGS WITH PEROL SAUSAGE (GF) 10,25€

and potatoes.

SPANISH OMELETTE (VG) 6,95€

made to order, either alone or with onion.

CONFIT ARTICHOKE HEART (1u.) (GF) 6,30€

served with pine nut brittle and roasted meat jus and iberian ham.

BRAVAS FROM HERE (V) 5,75€

with allioli and spicy oil.

BRAVAS FROM THERE (V) 5,75€

with mayonnaise and spicy tomato sauce.

THE MORITZ BOMBA'S 4,75€

A breaded ball of mashed potato, stuffed with meat and spicy tomato sauce.

SQUID "A LA BRAVA" 11,75€

with allioli and spicy oil.

ANDALUSIAN-STYLE SQUID 11,50€

with mayonnaise.

COD FRITTERS (6 pieces) 10,20€

with garlic and parsley.

MARINATED AND FRIED CHICKEN FINGERS 9,50€

with curry mayonnaise.

TEMPURA AUBERGINE CUBES (VG) 7,95€

made with MORITZ 7 and romesco sauce.

CRISPY CHICKEN WINGS 8,60€

with hot mango sauce.

PFAFFENHOFEN POTATOES 5,95€

gratin in a wood-fired oven with MORITZ ORIGINAL carbonara and bacon.

ROMAN-STYLE COD 13,95€

with "ratatouille" vegetables stew and tartar sauce.

BEEF WITH CHIMICHURRI SAUCE (GF) 10,95€

with mashed potatoes (sauce of chopped fresh parsley, garlic, olive oil, vinegar and stir fry vegetables).

TREBLE OF SAUSAGES FROM CAL ROVIRA 8,50€

(raw, Perol, and black) with Santa Pau beans sautéed with spring garlic and rustic jus.

VEAL STEW 12,75€

with mushrooms and fries.

ROASTED PORK RIBS 14,20€

with garlic, rosemary & thyme, drizzled with MORITZ NEGRA, roasted potatoes.

THE PLATTERS

100% IBERIAN HAM (MALDONADO) 21,00€

Hand-sliced. (80g)

CATALAN COLD CUTS PLATTER 18,00€

Catalana, Longaniza, Black Bull, White Bull.

CATALAN CHEESE PLATTER 21,00€

El Pilós (soft cow's milk cheese), La Bauma Carrotxa (semicured goat cheese), Ros Petita Ovella (aged sheep cheese), Blau Cereta Moli de Ger (blue cow's milk cheese). Served with quince jelly and Spanish breadsticks.

OUR SANDWICHES

IBERIAN HAM SANDWICH 10,50€

MORITZ FRANKURT 8,75€

with bacon, onion and cheese.

THE ALKIMIA CHEESEBURGER 14,95€

Beef burger, cheese, caramelized cabbage duxelle, and mushrooms with a touch of horseradish and spicy MORITZ barbecue sauce, served with fries.

THE MacMORITZ DE PEROL 13,80€

Sausage burger with goat cheese, baked potato, and Perrins mayonnaise. Served with fries.

BREADED CHICKEN BREAST SANDWICH 9,95€

with red curry mayonnaise, lettuce, cilantro, and lime.

SQUID SANDWICH 10,50€

with lettuce, mayonnaise, and MORITZ EPIDOR sauce.

VEGETARIAN SANDWICH (VG) 🍴 9,95€

with tempura eggplant MORITZ 7 tempura, with avocado, lemon pesto, arugula, onion, and confit tomato.

PASTRAMI SANDWICH 10,50€

with Argentine chimichurri mayonnaise and pickled cucumber.

FLAMMKUCHEN & COCAS

MADE IN OUR WOOD-FIRED OVEN

PLAIN OR GRATINATED FLAMMKUCHEN 9,40€

The original with crème fraîche, bacon, and onion.

And the gratinated version, with a sprinkle of grated cheese.

MUNSTER FLAMMKUCHEN (V) 9,95€

Crème fraîche, onion with thin layers of Munster cheese.

IBERIAN FLAMMKUCHEN 11,50€

with iberian ham, cured bacon, cheese, and arugula.

EGGPLANT PARMIGIANA FLAMMKUCHEN 9,95€

with mozzarella and tomato.

CATALAN FLAMMKUCHEN 10,50€

with Cal Rovira sausage, mushrooms, and quince allioli.

TRADITIONAL LLEIDA COCA DE RECAPTE 10,50€

with escalivada and sardines in oil.

VEGETABLE COCA (V) 🍴 10,50€

with eggplant, red pepper, zucchini, green beans, tomato, and goat cheese.

DISHES FROM LA CASA

FRENCH-STYLE ONION SOUP WITH GRATIN 10,50€

THE ALL GREEN SALAD (GF, VG) 🍴 9,50€

With lettuce, fennel, endive, green beans, green asparagus, cucumbers, apple, olives, basil, parsley and lime.

TOMATO SALAD WITH TUNA BELLY IN OIL (GF) 🍴 10,50€

spring onion, and black olives.

SAUTÉED VEGETABLES (VG) 🍴 10,50€

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.

GRATIN ROAST MACARONI 11,50€

with roast chicken and pork.

STEAMED MUSSELS "A LA BRAVA" 12,00€

Steamed mussels in MORITZ 7 beer with spicy tomato sofrito.

GRILLED CHICKEN BREAST 12,00€

with vegetables.

THE SPECIALTY

POUSSIN À LA MORITZ

Poussin with Moritz: The same old classic, the original marinated with soy, ginger, and honey. Served with fries. 16,00€

Montse Guillén and FoodCulturaMuseum recipe.

AND TO FINISH... DESSERTS

CARROT & CHOCOLATE CAKE (V) 6,00€

made with MORITZ NEGRA beer and cream cheese frosting.

CHOCOLATE FONDANT (V) 6,00€

with MORITZ NEGRA or vanilla ice cream.

ANISE COCA (V) 7,50€

with chocolate, oil, and salt.

CREAM MILLE-FEUILLE (V) 7,50€

with strawberries and raspberry ice cream.

ICE CREAMS AND SORBETS OF YOUR CHOICE 5,00€

WITH TOPPINGS (SG, VG)

Ice creams: MORITZ NEGRA beer, vanilla, chocolate, mango, and passion fruit. Sorbets: lemon, MORITZ RADLER beer, and raspberry.

YUZU AND LIME LEMON PIE (V) 6,00€

with mango and mint ice cream.

CATALAN-STYLE CRÈME BRÛLÉE (GF, V) 5,00€

Burnt (or not).

CHEESE FLAN (V) 5,50€

with red berries and crumble.

SWEETS (V) 3,20€

Cocoa truffles and "carquiñolis".

OUR BREAD

SIX-GRAIN FLATBREAD SPREAD WITH TOMATO (VG) 3,80€

SLICES OF RUSTIC BREAD (VG) 3,00€

SPECIAL BREAD FOR CELIACS (GF) 3,20€

SIDE DISHES

BOWL OF FRIES (GF, VG) 3,75€

BOWL OF HEARTS SALAD (GF, VG) 🍴 3,75€

with mustard and honey vinaigrette.

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.



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!

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!

GROUP MENUS

(For groups of 10 or more)

Check out our delicious menus on the website:

casamoritz.cat

PRIVATE EVENTS

Celebrate your event in the rooms of the Fàbrica Moritz.

For more information, contact us:

events@moritz.com