



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 PER PERSON

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

BARCELONA HUMMUS WITH PUFFED BREAD

Ratatouille hummus

CRUNCHY IBERIAN HAM CROQUETTE

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 PER PERSON

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

BREAD WITH IBERIAN HAM

BRAVAS "FROM AROUND HERE" with allioli and spicy oil

CRUNCHY SEASONAL CROQUETTE

PARMIGIANA FLAMMKUCHEN

FRIED CALAMARI RINGS with mayonnaise

ROMAN-STYLE COD with "ratatouille" vegetables stew

ORGANIC BREAD "TRITICUM"

...AND TO FINISH

DESSERTS

CHOCOLATE AND CARROT CAKE

with **MORITZ NEGRA** and 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 PER PERSON

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 fraiche, 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**

MELOSO BEEF in MORITZ NEGRA with mashed potatoes and parmentier potatoes

with **MORITZ EPIDOR**

ORGANIC BREAD "TRITICUM"

...AND TO FINISH

DESSERTS

ANISE CAKE WITH BREAD, OIL, CHOCOLATE AND SALT

With **MORITZ NEGRA**

DRINKS

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 PER PERSON

10% VAT INCLUDED



Casa
MORITZ
BARCELONA

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

10% VAT INCLUDED