



**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

## TAPAS & SMALL DISHES

### BLUE-EYED RUSSIAN SALAD

"Ensaladilla" with double tuna.

6,95€

### SHREDDED COD "ESQUEIXADA" (GF)

with olive paste and tomato.

12,25€

### HUMMUS BARCELONA (VG)

with ratatouille and mini puffed breadstick.

9,95€

### FRIED EGGS

with iberian ham and potatoes.

10,95€

### 100% IBERIAN HAM (80g) (GF)

Hand-sliced.

21,00€

### SPANISH OMELETTE (GF,V)

made to order, either alone or with onion.

7,10€

### CONFIT ARTICHOKE HEART (1u.) (GF)

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

6,35€

### BRAVAS FROM HERE (V)

with aioli and spicy oil.

5,95€

### BRAVAS FROM THERE (V)

with mayonnaise and spicy tomato sauce.

5,95€

### THE MORITZ BOMBA'S

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

5,20€

### ANDALUSIAN-STYLE SQUID

with mayonnaise.

11,80€

### COD FRITTERS (6 pieces)

with garlic and parsley.

10,75€

### MARINATED AND FRIED CHICKEN FINGERS

with curry mayonnaise.

9,65€

### TEMPURA AUBERGINE CUBES (VG)

made with MORITZ 7 and romesco sauce.

7,95€

### CRISPY CHICKEN WINGS

with hot mango sauce.

8,75€

### PFÄFFENHOFEN POTATOES

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

6,15€

### ROMAN-STYLE COD

with ratatouille vegetables stew and tartar sauce.

13,95€

### BEEF WITH CHIMICHURRI SAUCE (GF)

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

10,95€

### TREBLE OF SAUSAGES FROM CAL ROVIRA (Raw, Perol & Black)

with Santa Pau beans sautéed with spring garlic and rustic jus.

8,50€

### ROASTED PORK RIBS

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

14,25€

### MEATBALLS MADE WITH MORITZ NEGRA

with tomato, eggplant, and minced meat.

9,75€

### OUR WELLINGTON

Braised beef cheek cooked in MORITZ NEGRA, served over toasted croissant bread with a rich mushroom duxelle.

12,50€

## TO ACCOMPANY THE 1st MORITZ

**SPECIAL OLIVE SELECTION (GF)** 3,90€

**POTATO CHIPS (GF,VG)** 2,95€

**SALTED ALMONDS (GF,VG)** 4,20€

**SAVORY NUT COCKTAIL MIX (GF,VG)** 2,95€

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

**WHITE ANCHOVIES (6 pieces) (GF)** 7,30€

**GILDA (1u.) (GF)** 2,65€

**GILDA "MATRIMONI" Anchovy, olive & pickle white anchovy skewer (1u.) (GF)** 2,65€

**BRAISED CANNED ARTICHOKE WITH LEMON VINAIGRETTE (1u.) (V)** 1,50€

**PEPPERS STUFFED WITH CHEESE (GF,V)** 5,80€

**CURED CHEESE CUBES IN OIL (GF,V)** 6,00€

**"LLAMINETS" DE FUET (Catalan sausages)** 3,95€

## THE CROQUETTES CRUNCHY AND CREAMY

**CRISPY IBERIAN HAM CROQUETTE (1u.)** 2,80€

**CRISPY SQUID CROQUETTE (1u.)** 2,80€

**CRISPY PUMPKIN, SPINACH & GINGER CROQUETTE (1u.) (V)** 2,80€

**CALÇOTS CROQUETTE WITH ROMESCO (1u.) (V)** 2,80€

**ASSORTMENT OF 4 CROQUETTES (1 unit of each variety)** 10,50€

SG Gluten Free (may contain traces), V Vegetarian, VG Vegan, Healthy dish



ALLERGENS TABLE

### 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.

Consumption of outside food or beverages is strictly prohibited. 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!



# FLAMMKUCHEN & COCAS

MADE IN OUR WOOD-FIRED OVEN

## PLAIN OR GRATINATED FLAMMKUCHEN

The original with crème fraîche, bacon, and onion.  
And the gratinated version, with a sprinkle of grated cheese.

9,50€

## MUNSTER FLAMMKUCHEN (V)

Crème fraîche, onion with thin layers of Munster cheese.

9,95€

## IBERIAN FLAMMKUCHEN

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

11,60€

## EGGPLANT PARMIGIANA FLAMMKUCHEN (V)

with mozzarella and tomato.

9,95€

## CATALAN FLAMMKUCHEN

with Cal Rovira sausage, mushrooms, quince and aioli.

10,60€

## NORWEGIAN FLAMMKUCHEN

with smoked salmon, hard-boiled egg, herb crème fraîche, and quilted potatoes, with a honey, mustard, and fennel vinaigrette.

11,20€

## TRADITIONAL LLEIDA COCA DE RECAPTE

with escalivada and sardines in oil.

10,60€

## VEGETABLE COCA (V)

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

10,60€

# OUR SANDWICHES

## MORITZ FRANKURT

with bacon, onion and cheese.

8,80€

## THE ALKIMIA CHEESEBURGER

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

14,95€

## THE MacMORITZ DE PEROL

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

13,85€

## BREADED CHICKEN BREAST SANDWICH

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

9,95€

## THE MORUNO AT MORITZ

featuring spiced marinated lamb, served with a yogurt sauce infused with cucumber and mint.

9,95€

## SQUID SANDWICH

with lettuce, mayonnaise, and MORITZ EPIDOR sauce.

10,60€

## VEGETARIAN SANDWICH (V)

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

9,95€

## PASTRAMI SANDWICH

with Argentine chimichurri mayonnaise and pickled cucumber.

10,60€

# POUSSIN À LA MORITZ

## THE SPECIALTY OF LA CASA MORITZ

## THE SAME OLD CLASSIC. THE ORIGINAL BAKED CHICKEN ON A MORITZ BEER CAN

marinated with soy, ginger, and honey. Served with fries.

16,00€

\*Montse Guillén and FoodCulturaMuseum recipe

## DISHES FROM LA CASA

### THE ALL GREEN SALAD (GF, VG)

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

9,60€

### CORDOBAN SALMOREJO

with egg and shavings of Iberian ham.

9,50€

### TOMATO SALAD WITH TUNA BELLY IN OIL (GF)

spring onion, and black olives.

10,60€

### SAUTÉED VEGETABLES (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.

10,60€

### GRATIN ROAST MACARONI

with roast chicken and pork.

11,95€

### MORITZ 7 STEAMED MUSSELS

with tomato, cured bacon and olive oil, served with chips.

12,95€

### GRILLED CHICKEN BREAST (GF)

with vegetables.

12,00€

### THE LARGE PLATTER OF SAUSAGES

Bockwurst, Wiener, Nürnberger, Bratwurst and Krakauer sausages with sauerkraut.

16,00€

## AND TO FINISH... DESSERTS

### CARROT & CHOCOLATE CAKE (V)

made with MORITZ NEGRA beer and cream cheese frosting.

6,00€

### ANISE COCA (V)

with chocolate, oil, and salt.

7,50€

### TRADITIONAL "CHUCHOS" WITH YUZU CREAM FILLING (V)

7,00€

### ICE CREAMS AND SORBETS OF YOUR CHOICE WITH TOPPINGS (V)

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

5,50€

### COCONUT ICE (V)

with chocolate, passion fruit and rum-roasted pineapple.

6,00€

### YUZU AND LIME LEMON PIE (V)

with mango and mint ice cream.

6,00€

### CATALAN-STYLE CRÈME BRÛLÉE (GF, V)

Burnt (or not).

5,50€

### CHEESE FLAN (V)

with red berries and crumble.

5,50€

### SWEETS (V)

Cocoa truffles and "carquiñolis".

3,20€

## SIDE DISHES

### BOWL OF FRIES (VG)

3,85€

### BOWL OF HEARTS SALAD (GF, VG)

with mustard and honey vinaigrette.

3,75€

## OUR BREAD

### SIX-GRAIN FLATBREAD SPREAD WITH TOMATO (VG)

3,80€

### SLICES OF RUSTIC BREAD (VG)

3,25€

### SPECIAL BREAD FOR CELIACS (GF, VG)

3,60€



**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)