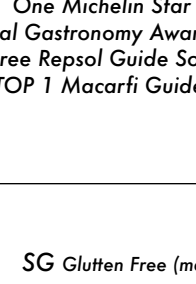


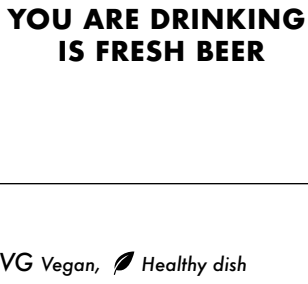
Casa MORITZ BARCELONA

ENGLISH



CHEF JORDI VILA
Gastronomic Director of the
Fàbrica Moritz Barcelona.

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

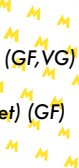


**THE BEER
YOU ARE DRINKING
IS FRESH BEER**

SG Gluten Free (may contain traces), 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 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 (filet) (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€

TAPAS & SMALL DISHES

BLUE-EYED RUSSIAN SALAD 6,95€
"Ensaladilla" with double tuna.

SHREDED COD "ESQUEIXADA" (GF) 12,25€
with olive paste and tomato.

HUMMUS BARCELONA (VG) 9,95€
with ratatouille and mini puffed breadstick.

FRIED EGGS 10,95€
with iberian ham and potatoes.

100% IBERIAN HAM (80g) (GF) 21,00€
Hand-sliced.

SPANISH OMELETTE (GF, V) 7,10€
made to order, either alone or with onion.

CONFIT ARTICHOKE HEART (1u.) (GF) 6,35€
served with pine nut brittle and roasted meat jus and iberian ham.

BRAVAS FROM HERE (V) 5,95€
with aioli and spicy oil.

BRAVAS FROM THERE (V) 5,95€
with mayonnaise and spicy tomato sauce.

THE MORITZ BOMBA'S 5,20€
A breaded ball of mashed potato, stuffed with meat and spicy tomato sauce.

ANDALUSIAN-STYLE SQUID 11,80€
with mayonnaise.

COD FRITTERS (6 pieces) 10,75€
with garlic and parsley.

MARINATED AND FRIED CHICKEN FINGERS 9,65€
with curry mayonnaise.

TEMPURA AUBERGINE CUBES (VG) 7,95€
made with MORITZ 7 and romesco sauce.

CRISPY CHICKEN WINGS 8,75€
with hot mango sauce.

PFÄFFENHOFEN POTATOES 6,15€
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 (Raw, Perol & Black) 8,50€
with Santa Pau beans sautéed with spring garlic and rustic jus.

ROASTED PORK RIBS 14,25€
with garlic, rosemary & thyme, drizzled with MORITZ NEGRA and roasted potatoes.

MEATBALLS MADE WITH MORITZ NEGRA 9,75€
with tomato, eggplant, and minced meat.

OUR WELLINGTON 12,50€
Braised beef cheek cooked in MORITZ NEGRA, served over toasted croissant bread with a rich mushroom duxelle.

FLAMMKUCHEN & COCAS

MADE IN OUR WOOD-FIRED OVEN

PLAIN OR GRATINATED FLAMMKUCHEN 9,50€
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 11,60€
with iberian ham, cured bacon, cheese, and arugula.

EGGPLANT PARMIGIANA FLAMMKUCHEN (V) 9,95€
with mozzarella and tomato.

CATALAN FLAMMKUCHEN 10,60€
with Cal Rovira sausage, mushrooms, quince and aioli.

NORWEGIAN FLAMMKUCHEN 11,20€
with smoked salmon, hard-boiled egg, herb crème fraîche, and skillet potatoes, with a honey, mustard, and fennel vinaigrette.

TRADITIONAL LLEIDA COCA DE RECAPTE 10,60€
with escalivada and sardines in oil.

VEGETABLE COCA (V) 10,60€
with eggplant, red pepper, zucchini, green beans, tomato, and goat cheese.

OUR SANDWICHES

MORITZ FRANKURT 8,80€
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 13,85€
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.

THE MORUNO AT MORITZ 9,95€
featuring spiced marinated lamb, served with a yogurt sauce infused with cucumber and mint.

SQUID SANDWICH 10,60€
with lettuce, mayonnaise, and MORITZ EPIDOR sauce.

VEGETARIAN SANDWICH (V) 9,95€
with tempura eggplant MORITZ 7 tempura, with avocado, lemon pesto, arugula, onion, and confit tomato.

PASTRAMI SANDWICH 10,60€
with Argentine chimichurri mayonnaise and pickled cucumber.

POUSSIN À LA MORITZ

THE SPECIALTY OF LA CASA MORITZ

THE SAME OLD CLASSIC. THE ORIGINAL BAKED CHICKEN ON A MORITZ BEER CAN 16,00€
marinated with soy, ginger, and honey. Served with fries.
*Montse Guillén and FoodCulturaMuseum recipe

DISHES FROM LA CASA

THE ALL GREEN SALAD (GF, VG) 9,60€
With lettuce, fennel, endive, green beans, green asparagus, cucumbers, apple, olives, basil, parsley and lime.

CORDOBAN SALMOREJO 9,50€
with egg and shavings of iberian ham.

TOMATO SALAD WITH TUNA BELLY IN OIL (GF) 10,60€
spring onion, and black olives

SAUTÉED VEGETABLES (VG) 10,60€
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 11,95€
with roast chicken and pork.

MORITZ 7 STEAMED MUSSELS 12,95€
with tomato, cured bacon and olive oil, served with chips.

GRILLED CHICKEN BREAST (GF) 12,00€
with vegetables.

THE LARGE PLATTER OF SAUSAGES 16,00€
Bockwurst, Wiener, Nürnberger, Bratwurst, and Krakauer sausages with sauerkraut.

AND TO FINISH... DESSERTS

CARROT & CHOCOLATE CAKE (V) 6,00€
made with MORITZ NEGRA beer and cream cheese frosting.

ANISE COCA (V) 7,50€
with chocolate, oil, and salt.

TRADITIONAL "CHUCHOS" WITH YUZU CREAM FILLING (V) 7,00€

ICE CREAMS AND SORBETS OF YOUR CHOICE WITH TOPPINGS (V) 5,50€
Ice creams: MORITZ NEGRA beer, vanilla, chocolate.
Sorbets: lemon, MORITZ RADLER, red berries, mango and passion fruit.

COCONUT ICE (V) 6,00€
with chocolate, passion fruit and rum-roasted pineapple.

YUZU AND LIME LEMON PIE (V) 6,00€
with mango and mint ice cream.

CATALAN-STYLE CRÈME BRÛLÉE (GF, V) 5,50€
Burnt (or not).

CHEESE FLAN (V) 5,50€
with red berries and crumble.

SWEETS (V) 3,20€
Cocoa truffles and "carquiñols".

SIDE DISHES

BOWL OF FRIES (VG) 3,85€

BOWL OF HEARTS SALAD (GF, VG) 3,75€
with mustard and honey vinaigrette.

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€

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.

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!

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