

... AND TO FINISH DESSERTS

WITH BEER	MORITZ NEGRA CARROT PIE with cream cheese <i>frosting</i> 6,00 €
	CHOCOLATE FONDANT with Moritz Negra sorbet 5,75 €
	ALMOND CLAFOUTIS with Moritz Epidor marinated raspberries 6,00 €
	MORITZ NEGRA BEER ICE CREAM with cocoa crumble and a chocolate crunch 5,00 €
MORITZ NEGRA VALRHONA CHOCOLATE TRUFFLES (6 per portion) 6,00 €	
BEER-FREE	CREAM CHEESE FLAN with red berries and crumble 5,50 €
	EGG-BASED FLAN WITH CREAM 5,50 €
	WARM CHOCOLATE FONDANT , with vanilla ice cream 5,50 €
	CREMA CATALANA topped with (or served without) caramelised sugar 5,00 €
	WARM TARTE TATIN served with pouring cream 5,50 €
	FRESH LEMON SORBET 4,75 €
	VANILLA ICE CREAM with almond crumble and crispy chocolate 4,75 €
FRESH FRUIT SALAD 4,75 €	

*All the desserts and ice creams are made at Fàbrica Moritz Barcelona by our team.

COFFEE

SAULA COFFEES		TEAS AND INFUSIONS (ask for the varieties) 2,30 €
ESPRESSO 1,40 €		VIENNESE COFFEE (topped with whipped cream) 3,70 €
TALLAT (espresso white with a dash of milk) 1,50 €		IRISH COFFEE 5,00 €
MACHIATTO (espresso with milk foam) 1,50 €		CARAJILLO (espresso with a dash of spirits) 2,95 €
WHITE COFFEE 1,70 €		XOCOLATA DESFETA 2,95 €
AMERICANO 1,60 €		(thick and hot, made with real melted chocolate)
CAPPUCCINO 2,30 €		SUIÍS 3,50 €
ICED COFFEE 1,50 €		(thick, hot chocolate topped with whipped cream)
		CUP OF MILK WITH "COLACAO" 2,10 €
		(soluble cocoa)

COCKTAILS

WITH BEER	MICHELADA DE MORITZ 6,00 €	BEER-FREE	GIN-TONIC 8,00 €
	½ GIN TONIC BY MORITZ 5,80 €		(Beeleater, Seagram's)
	RED VELVET 6,50 €		GIN-TÒNIC PREMIUM 11,00 €
	(Moritz Original, red fruits and lemon)		(Bombay Sapphire, Hendrick's, G'vine)
	MORITZ ROSÉ 5,50 €		MOJITO 8,00 €
(Moritz Original, Campari and angostura)	(White rum, lime juice, soda, brown sugar, mint leaves and a few drops of angostura)		
BEER KIR ROYAL 4,50 €	MOJITO without alcohol 7,00 €		
(Moritz Original and cassis)	(Lime juice, soda, brown sugar and mint leaves)		
MAI TAI #7 8,50 €	CAIPIRINHA 8,00 €		
(Moritz 7, White rum, Old rum, pineapple juice, lime, amaretto and white sugar)	(Cachaça, lime, brown sugar)		
SHAKERATO DE MORITZ NEGRA 8,00 €	CAIPIROSKA 8,00 €		
(Moritz Negra, coffee, brown sugar, Bailey's)	(Vodka, lime, brown sugar)		
	SAN FRANCISCO without alcohol 7,00 €		
	(Gooseberry, pineapple juice, orange juice, peach juice, lemon juice)		

*Ask our waiters for the Liquor Menu



1856
**FÀBRICA
MORITZ
BARCELONA**

THE MOST BEER-CENTRED MENU IN THE WORLD

CHEF JORDI VILÀ
One Michelin star
Head of gastronomy at Fàbrica Moritz Barcelona



1856
**FÀBRICA
MORITZ
BARCELONA**

Sunday to Thursday: 8.30am to 1.30am
Friday and Saturday: 08.30am to 2.00am

MORITZ · FREE WIFI | VAT included · Terrace surcharge +12%

WELCOME TO FÀBRICA MORITZ BARCELONA.

The brewery of the first beer of Barcelona. Since 1856.

We present to you the most beer-centred menu in the world, where most of the dishes are made with our fresh, unpasteurised beers, made daily in our microbrewery.

TO START WITH... APERITIFS

SPECIAL TAPAS FOR THE APERITIF	SPECIAL DRINKS FOR THE APERITIF
CANTABRIAN ANCHOVIES OO (PER PIECE) 2,20 €	VERMOUTH MIRÓ DE REUS WHITE/BLACK 3,75 €
GILDA (PER PIECE) 2,20 € (GHERKIN, GREEN CHILLI PEPPER, OLIVE AND ANCHOVY ON A STICK)	VERMOUTH YZAGUIRRE DE REUS WHITE/BLACK 3,75 €
WHITE ANCHOVIES IN VINEGAR 6,80 €	VERMOUTH SISET BLACK 3,75 €
SPECIAL OLIVE SELECTION 2,50 €	VERMOUTH MARTINI BIANCO/ROSSO 3,75 €
LAS MARINAS NATURAL CRISPS 2,50 €	XERÈS 3,10 €
PEPPERS STUFFED WITH CHEESE 5,20 €	APEROL SPRITZ 5,35 €
CURED CHEESE CUBES IN OIL 4,30 €	CAMPARI WITH SODA 5,35 €
SALTED ALMONDS 2,60 €	BITTER CIAO 2,95 €
LLAMINETS DE FUET (CATALAN SAUSAGES) 2,90 €	NEGRONI 7,00 €
STRIPS OF SALMON WITH GREEN ASPARAGUS, FROMAGE FRAIS AND CROSTINI 6,20 €	BLOODY MARY 7,00 €

WINE

WHITE	RED
MERIAN BLANC 3,50 € / 16,00 € D.O. Terra Alta (Grenache blanc)	EL PISPA 3,75 € / 17,00 € D.O. Montsant (Grenache)
PARDAS RUPESTRIS 4,00 € / 18,00 € D.O. Penedès (Xarel·lo, Xarel·lo vermell, Malvasia de Sitges, Macabeu)	BÀRBARA FORÉS EL TEMPLARI 21,00 € D.O. Terra Alta (Morenillo, Grenache)
ROSÉ	SPARKLING
MAS AMOR 3,50 € / 16,50 € D.O. Terra Alta (Grenache, Carignan, Sumoll)	MAS CANDÍ BRUT NATURE 4,00 € / 18,00 € D.O. Cava (Xarel·lo, Macabeu, Sumoll, Parellada)

DRINKS

MINERAL WATERS	HANDMADE LEMONADE 4,00 €
LUNARES MINERAL WATER 33cl / 50cl 1,75 € / 2,70 €	SCHWEPPE'S TONIC 2,50 €
VICHY CATALAN SPARKLING WATER 25cl 2,70 €	KAILANI BLACK TEA WITH LEMON 3,20 € (Natural Iced Tea)
SOFT DRINKS & JUICES	LEMON NESTEA 2,50 €
LAMBDA BOTTLED FRUIT JUICES 2,90 € (orange, peach, blueberries, pineapple and tomato)	KONGA CLEAR LEMONADE 50CL 2,20 €
REGULAR COLA OR ZERO COLA 2,50 €	GINGER ALE SCHWEPPE'S 3,20 €
ORANGE OR LEMON SCHWEPPE'S OR TRINA 2,50 €	OTHER DRINKS 4,50 € / 16,00 € MORITZ BEER SANGRIA 4,00 € / 16,00 €
LEMON AQUARIUS 2,50 €	WINE SANGRIA 4,50 € / 16,00 €
	CAVA SANGRIA 4,75 € / 18,00 €

TAPAS AND SMALL DISHES

THE BLUE-EYED RUSSIAN. Russian salad with a double helping of tuna	4,70 €
OUR BRAVAS FROM HERE with aioli and spicy oil	4,50 €
OUR BRAVAS FROM THERE with mayonnaise and spicy tomato sauce	4,50 €
MADE TO ORDER SPANISH OMELETTE , made as it is, or with onion	6,75 €
THE IBERIAN HAM CRISPY CROQUETTE	2,10 €
THE CALAMARI CROQUETTE	2,10 €
THE MORITZ BOMBA. A breaded ball of mashed potato, filled with meat and spicy tomato sauce	4,10 €
COD FRITTERS with garlic and parsley	8,85 €
FRIED CALAMARI RINGS	9,95 €
CHIPS	3,50 €
PENNE PASTA WITH ROAST CHICKEN AND PORK, COOKED AU GRATIN	8,95 €
SMALL DISH OF STIR FRY VEGETABLES , served with romesco sauce	9,40 €
SMALL DISH OF GRILLED CHICKEN and vegetables	9,80 €
SMALL DISH OF CRISPY CHICKEN WINGS	6,90 €

FRESH FILLED SANDWICHES

THINLY SLICED FLEISCHWURST WITH BACON, ONION AND CHEESE	6,95 €
GOURMET AGED BEEF BURGER WITH CAFÉ DE PARIS SAUCE , onion, lettuce, tomato and cheese, served with chips	11,75 €
BREADED CHICKEN BREAST with mayonnaise, lettuce, red curry, coriander and lime	9,50 €
CARAMELISED PORK JOWL , chomemade pickled cucumber, lettuce hearts and a sweet and sour mango sauce	8,50 €
TUNA CONFIT , lettuce, romesco sauce, red pepper and hard-boiled egg	8,60 €
TOMATO BREAD WITH IBERIAN HAM	9,95 €
THE VEGETARIAN with aubergine tempura, avocado, lemon pesto, rocket, onion and confit onion	8,40 €

GRILLED SANDWICHES

PASTRAMI WITH ARGENTINIAN CHIMICHURRI MAYONNAISE AND CUCUMBER IN VINEGAR	9,50 €
SOBRASSADA SAUSAGE WITH COW'S MILK CHEESE AND CONFIT BLACK OLIVES WITH FIGS	7,25 €
IBERIAN ROAST BEEF TOASTED SANDWICH , mushroom <i>duxelle</i> and cheese	9,75 €
THE BIKINI CHEESE AND HAM TOASTED SANDWICH	5,50 €
THE MORITZ BIKINI with gorgonzola, basil and thinly sliced <i>fleischwurst</i>	6,95 €

TRITICUM BREADS

SIX GRAIN BREAD rubbed with tomato	3,20 €
RUSTIC BREAD (slices)	2,75 €
SPECIAL BREAD FOR CELIAC	2,75 €

OUR MOST BEER-CENTRED SPECIALITY • OUR MOST BEER-CENTRED SPECIALITY • OUR MOST BEER-CENTRED SPECIALITY

POUSSIN À LA MORITZ

BEER CAN POUSSIN MADE WITH MORITZ BEER AND SERVED WITH CHIPS.

RECIPE FROM MONTSE GUILLÉN AND FOODCULTURAMUSEUM

POUSSIN 0,0 13,85 €
FOR ALL THE FAMILY
 Marinated with Moritz 0,0 beer, thyme, rosemary and lemon

POUSSIN MORITZ ORIGINAL 13,85 €
THE OLD FAVOURITE, THE ORIGINAL
 Marinated in soy, with ginger and honey

POUSSIN MORITZ 7 14,75 €
FOR THE MORE ADVENTUROUS
 Marinated with red pepper, red curry and strawberry vinegar

DISHES MADE WITH MORITZ ORIGINAL THE BEST WAY TO WHET YOUR APPETITE

CUBES OF AUBERGINE tempura made with Moritz Original and romesco	6,85 €
SMALL DISH OF POTATOES A LA CATALANA , with sauté of onions, tomato, chilli and Moritz Original	4,50 €
CALAMARI TEMPURA RINGS made with Moritz Original, served with mayonnaise	9,95 €
ONION TEMPURA RINGS made with Moritz Original, served with romesco	4,20 €

DISHES MADE WITH MORITZ 7 THE MOST BEER-CENTRED STARTERS

BURRATA WITH CONFIT CHERRY TOMATOES , anchovy, basil and black olives marinated with Moritz 7	10,50 €
SPICY FLAMMKUCHEN BOLOGNESE with Moritz 7	9,50 €
MUSSELS steamed with Moritz 7, served with chips	12,75 €
GRILLED ESCALIVADA (ROASTED VEGETABLES) with red pepper, aubergine and onion cooked in Moritz 7	8,40 €

DISHES MADE WITH MORITZ EPIDOR MAIN COURSES WITH THE DISTINCT CHARACTER OF AN EXTRAORDINARY BEER

MORITZ EPIDOR SMOKED SALMON BOARD , with wholemeal bread, raifort crème fraîche and assorted homemade pickles	12,75 €
SMALL DISH OF PFAFFENHOFEN POTATOES WOOD-BAKED AU GRATIN with a Moritz Epidor carbonara and bacon	5,50 €
CALAMARI FILLED BAGUETTE with lettuce, mayonnaise and a Moritz Epidor marinara sauce	9,70 €

DISHES MADE WITH MORITZ NEGRA MAIN COURSES MADE WITH OUR MOST ICONIC BEER

THE MORITZ NEGRA BUN: homemade bread roll filled with tomato sauce, botifarra sausage, pig's trotters and mushrooms, topped with melted cheese	9,50 €
BEEF FRICANDEAU MADE WITH MORITZ NEGRA black chanterelles and finely chopped almonds	14,50 €
BEEF CHEEK BRAISED IN MORITZ NEGRA and Parmentier potatoes	14,20 €
MEATBALLS COOKED IN MORITZ NEGRA , with tomato and aubergine	12,80 €

SALADS

THE ALL GREEN , with mixed lettuce leaves, green beans, green asparagus, cucumber, apple, olives, basil, parsley and lime	7,40 €
THE NOT-SO-GREEN with tomato, tuna confit, spring onion and black olives	8,75 €
GRILLED ESCALIVADA (ROASTED VEGETABLES) WITH ANCHOVIES	9,60 €
SHREDDED COD ESQUEIXADA WITH OLIVE PASTE AND TOMATO	9,95 €

FLAMMKUCHEN AND COCA BREAD

CLASSIC FLAMMKUCHEN , the original, topped with only crème fraîche, bacon and onion	6,85 €
FLAMMKUCHEN GRATIN , the original, topped with a sprinkling of grated cheese	7,85 €
MUNSTER FLAMMKUCHEN , the original, topped with thin layers of Alsatian Munster cheese	9,50 €
IBERIAN FLAMMKUCHEN with ham, pancetta sausage, cheese and rocket	9,80 €
TRADITIONAL COCA DE RECAPTE FROM LLEIDA , topped with escalivada (roasted vegetables) and small sardines in oil	8,80 €
VEGETABLE COCA topped with courgette, aubergine, green beans, tomato, red pepper and goat's cheese	9,20 €

XXL DISHES A FESTIVAL OF BEER DISHES, PERFECT FOR SHARING

WITH BEER	HAM HOCK marinated for 7 days with spices and Moritz 7, roasted and served with roasted mustard potatoes and dressed salad leaves	18,00 €
	BARBECUE PORK RIBS with garlic, rosemary and thyme, infused with Moritz Negra, roast potatoes, <i>sambaina</i> ratatouille and a salad of lettuce hearts with a honey vinaigrette	19,50 €
	THE BIG SAUSAGE (300 g) with Moritz Original sauerkraut and Pfaffenhofen potatoes wood-baked au gratin with a Moritz Epidor carbonara and bacon	19,50 €
	LARGE FREE-RANGE CHICKEN LEG (1,200 g) marinated with Moritz Original, breaded in Mediterranean herbs, cooked au jus with a hint of spice and served with mashed potato	32,00 €
	THE PILOTA (500 g) king size meatball, cooked with Moritz Original as a fricandeau with black chanterelles and finely chopped almonds, parsley and roasted garlic	19,50 €
	BEEF CHEEK SKEWER cooked à la Moritz Epidor, glazed carrots and Parmentier potatoes	24,00 €
BEER-FREE	CARAMELISED CABBAGE cooked with soy, a balsamic cauliflower cream, basil and raifort sauce	13,00 €
	ROASTED SEA BASS (400 g, without fish bones) with potatoes, onion, tomato and a fried garlic sauce	44,00 €