

Frankfurt

Artisan sausages made every week in Germany with prime-quality ingredients. They are served with home-made mustard, gherkins and caramelized onion.

- Fleischwurst**
Like a sliced big frankfurter, served cut in a big slices. . . . 6.85
- Weisswürstchen**
White sausage with herbs and lemon peel 6.95
- Mettwurst**
Tasty red sausage, cooked on the griddle. 6.85
- Thüringer Bratswurst**
The classic Bratswurst like you’ve never eaten. 6.85
- Nüremberger**
Small white sausages. 6.75
- With Cheddar cheese or/and onion +1.20

Sandwiches

Made daily with our freshly baked bread.

- 100 % chargrilled burger**
with Café Paris Sauce, bud, cheese, onion
and accompanied by chips 11.50
- Spanish omelette sandwich** (potato and onion)
with alioli sauce. In a hamburger bun 7.40
- The vegetarian sandwich**
Strips of grilled aubergine, miso mayonnaise,
fresh cheese and spinach 7.20
- Ibérico ham sandwich with tomato** 10.50
- Bikini** Ham and chees sandwich. 4.60

Healthy

- The greenest green salad**
Lettuce, green beans, green asparagus, olives,
cucumber and apple 7.40
- Escalivada** (grilled vegetable salad)
with anchovies 9.60
- Esqueixada** (shredded salt cod salad)
with olive paste 9.95
- Escalivada** (hot grilled vegetable salad)
with olive oil 8.20
- Sautéed vegetables**
with garlic or not (to choose) 9.40
- Grilled chicken breast**
with garnish to choose among:
Salad or escalivada or chips or vegetables 9.80

4 Tapas

- The Russian vegetable salad blue-eyed**
with double tuna fish 4.70
- Bravas “from around here”**
(crispy potato chunks with allioli and spicy red chilli oil) . . 3.95
- Bravas “from around there”**
(crispy potato chunks with mayonnaise
and spicy tomato sauce) 3.95
- Pfaffenhofen potatoes**
Our tribute to the hometown of our founder Louis Moritz.
Special recipe of baked potatoes with single cream,
bacon, melted cheese and black pepper 3.95
- Our potato Spanish omelette**
cooked fresh to order (add onion or without). 6.75
- Ibérico ham platter** (80g shoulder) 16.90
- Oyster and lemon** (per piece) 3.50
- Smoked salmon cubes** ½ serving
with green asparagus, fresh cheese and toasts . . 6,75 9,75

Our classic fried platters in olive oil

- Our crunchy Ibérico ham croquette** 2.10
- Squid croquette** 2.10
- La bomba de Moritz** (home-made beef and potato
croquette served with a spicy brava sauce) 3.95
- Salt cod fritters** 8.85
- Crisp-fried coastal whitebait** 9.50
- Moritz tempura aubergines** 6.75
- Crisp-fried squid rings** 9.95
- Epidor tempura squid rings** 9.95
- Chicken nuggets with curry sauce** 9.50
- Crispy chicken wings** 6.60
- Onion rings with pepper** 3.80
- Chips** 3.50

Classics

- Cockerel “a la Moritz” with chips**
FMB speciality. Poussin roasted in a Moritz tin.
Recipe by Montse Guillén and FoodCulturaMuseum. . . . 12.75
- The Giant Platter of sausages**
with sauerkraut or with chips 19.80
- Giant frankfurter**
with sauerkraut or with chips. (2 people approx.) 16.50
- Moules & Frites**
(a classic Belgian recipe of mussels
steamed in beer served with chips) 12.75
- Macaroni au gratin** 8.95
- Torta de Moritz**
(artisan bread bun filled with tomato,
catalan sausage, mushrooms, pig’s trotters
and tapped with grilled cheese) 9.40

Our Oven

A real wood-fired oven.

- Flammkuchen**
An FMB speciality.
A traditional Alsatian fine pizza base, that originated
in the Winstubs of Strasbourg, topped with crème fraîche,
smoked lardons and finely chopped onion.

- Au naturel**
(the original, *crème fraîche*, bacon and onion) 6.85
- Au gratin**
(with a sprinkling of grated cheese) 7.75
- Munster**
(with thin layers of Munster cheese from Alsace) 8.85
- Ibérica**
(with Ibérico ham, melted cheese and ruccula). 9.80

Other specialities from our oven

- Artisanal coca de recapte from Lleida**
Flatbread topped with grilled vegetables
and baby sardine in olive oil 8.80
- Vegetable coca de recapte with cheese**
with slices of courgette, aubergine, pepper
and goat cheese 8.95

- Triticum Breads**
Our bread is baked every day following
the best recipes of Triticum (one of the best bakeries in Spain)

- Six grain bread**
rubbed with tomato 3.20
- Rustic bread** (slices) 2.75
- Special bread for coeliacs** 2.75

Desserts

- Carrot pie** 5.50
- Tarte Tatin**
warm and served with cream 5.50
- Crema catalana**
Burnt or not 4.60
- Our handmade vanilla ice cream** 4.50
- Our handmade lemon sorbet** 4.50
- Fresh fruit salad** 4.50
- Dark chocolate fondant pot**
with vanilla ice cream 5.50
- Cheese pudding**
with red berries sauce and crumble 5.50



Report published in *La Vanguardia*
of 4th November 1927,
describing the German brewery
presented by Moritz at the Trade Fair.

"The majestic installation presented
by Cerveza Moritz S.A. was the *clou* of the Exhibition
and broke the record for its sheer lavishness
and splendour, keeping a constant stream of thousands
and thousands of visitors queuing up in front of its stand.

Why not lavish praise on the beer made by the Moritz
brewery?... Why not pour out amphoras or barrels
of excessive praise about the much-deserved renown
enjoyed by the Cerveza Moritz S.A. brewery? Well,
if we did so, people would consider us childish
ingenuous. Moritz beer needs no advertising. All
drinkers of good beer, who are legion in Catalonia, and
number many hundreds of millions in the rest of Spain,
have already performed this task. By saying that it is
the favourite beer of the Germans who are great experts
on the subject! Yet, nevertheless, despite the good
reputation the Fàbrica Moritz S.A., has earned with
its beer, it was not content to remain in the prime
position its excellent product holds within the Spanish
brewing industry; it aspired to greater things: to achieve
new triumphs. And these have reached you with a very
superior type of beer called Epidor, which has become
the favourite among drinkers with more refined palates.

All we want to do here is give an account of the good
impression we received, as well as our satisfaction when
we visited the magnificent stand at the Hotel Industry
Exhibition which had been transformed into a real
German brewery, without omitting the slightest detail
in the decor. They were kind enough to offer us pastries
and Epidor beer, just as they had done to so many
thousands of other visitors, and we were able to confirm
the excellence of this new brand that firmly establishes
the reputation of the Fàbrica de la Casa Moritz S.A.,
which is truly one of a kind."

Aperitifs

Special tapas for the aperitif

c	Cantabrian anchovies 00 (per piece)	2.20
c	Gilda (per piece) (gherkin, green chilli pepper, olive and anchovy on a stick)	2.20
c	White anchovies in vinegar	6.80
cv	Artichoke vinaigrette	8.00
cv	Manzanilla olives	2.50
cv	Kalamata olives	2.50
cv	Special olive selection	2.50
c	Tin of Espinaler cockles	17.00
c	Tin of Espinaler mussels	6.50
c	Tin of sardines in oil	8.50
cv	Las Marinas natural crisps	2.50
cv	Peppers stuffed with cheese	5.20
cv	Cured cheese cubes in oil	4.30
v	Salted Almonds	2.60
	"Llaminets de fuet" Catalan sausages	2.90

Aperitifs

	Miró de Reus vermouth white/red	3.70
	Yzaguirre de Reus vermouth white/red	3.70
	Siset Vermouth red	3.70
	Martini RSV Speciale Rubino	3.90
	Martini RSV Speciale Ambrato	3.90
	Martini Bitter 1872	4.00
	Josep Pla Negroni	7.00
	Dry Martini	8.00
	Manzanilla sherry	3.20
	Sherry	3.00
	Bloody Mary	7.00
	Michelada de Moritz (the beer-based Bloody Mary)	4.00
	Bitter Ciao	2.95
	Campari & soda	5.30

House wines

White	glass	bottle
Lo Cometa	3.25	15.40
D.O. Terra Alta (Grenache blanc)		
Pardas Rupestris		18.00
D.O. Penedès (Xarel·lo, Xarel·lo vermell, Malvasia de Sitges, Macabeu)		
Rosé		
Mas Amor	3.25	15.80
D.O. Terra Alta (Grenache, Carignan, Sumoll)		
Red		
El Pispà	3.40	16.40
D.O. Montsant (Grenache)		
Bàrbara Forés El Templari		21.00
D.O. Terra Alta (Morenillo, Grenache)		

Sparkling

Mas Candí Brut Nature	3.75	17.00
D.O. Cava (Xarel·lo, Macabeu, Sumoll, Parellada)		

Beverages

Mineral Waters

Font d'Or mineral water 25cl	1.60
Font d'Or Maximum mineral water 0.5l	2.60
Vichy Catalan sparkling water 0.25cl	2.70

Soft drinks & juices

Lambda bottled fruit juices (ask for the varieties)	2.90
Regular cola	2.40
Regular orange and lemon	2.40
Orange or Lemon Trina	2.40
Artisan lemonade	3.20
Schweppes tonic	2.40
Fever Tree tonic	3.50
Bottled iced tea	2.40
Konga clear lemonade 0.5l	2.10
Ginger ale Schweppes	3.20

Other drinks

	glass	liter
Wine sangria	4.00	12.00
Cava sangria	4.50	14.00

Coffees

Saula Coffees

Espresso	1.35
Tallat (espresso white a dash of milk)	1.45
Noisette (espresso with milk foam)	1.45
White coffee	1.60
Cappuccino	2.10
Iced Coffee	1.40
Teas and infusions (ask for the varieties)	2.30
Our own iced tea	4.30
Viennese coffee (topped with whipped cream)	3.70
Irish coffee	5.00
Regular Carajillo (espresso with a dash of spirits)	2.60
Luxury Carajillo (with premium brand spirits)	3.15
Russian Coffee (with cream and vodka)	5.00
Xocolata desfeta (thick and hot, made with real melted chocolate)	2.90
Suís (thick, hot chocolate tapped with whipped cream)	3.40
Cup of milk with "ColaCao" (soluble cocoa)	2.00

ENGLISH



FÀBRICA MORITZ BARCELONA
1856

CERVESERIA MORITZ



Chef Jordi Vilà
One-star Michelin
Gastronomic Director of Fàbrica Moritz Barcelona

APERITIFS FROM 11am
4 TAPAS FROM 12am
KITCHEN FROM 1pm

TERRACE +12%

c coeliac v vegetarian