



FÁBRICA MORITZ BARCELONA
1856

COCKTAILS





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BREWER'S COCKTAIL

MINI SALTY SNACKS FROM MORITZ

PANI MORITZ WITH TARTAR OF CATALAN SAUSAGE FROM 'CAL ROVIRA'

MARINATED TUNA AND AUBERGINE BROCHETTE

...

FRESH VEGETABLE LEAVES:

HUMMUS WITH CARAMELIZED HAZELNUTS AND LIME

SALMON TARTAR AND TARTARE SAUCE WITH HORSERADISH

...

GRILLED PASTRAMI SANDWICH WITH CHIMICHURRI MAYONNAISE

CRUNCHY IBERIAN HAM CROQUETTE

MINI SANDWICH OF PORK KNUCKLE SANDWICH WITH COLESLAW

...

RICE BUFFET

OF CHICKEN WITH CARAMELIZED CABBAGE AND HORSERADISH

...

MINI MORITZ BREADED BALL

ASSORTED SAUSAGES WITH SAUERKRAUT

...

LEMON SORBET WITH JAM

MORITZ BLACK BEER CARROT PIE

CHOCOLATE TRUFFLE

DRINKS

MORITZ BEERS

soft drinks and mineral waters

ÀNIMA MUNDI

DO Penedés – Xarel·lo

CELISTIA

DO Costers del Segre – Tempranillo and Syrah

Coffees and teas

60,00 EUROS PER PERSON + 10% VAT



FÀBRICA MORITZ BARCELONA
1856

CATALAN CUISINE COCKTAIL

MINI SALTY SNACKS FROM MORITZ

SUNFLOWER SEED BREAD STICKS WITH MINI CATALAN SAUSAGES

...

FRESH VEGETABLE LEAVES:

ENDIVE LEAF WITH ANCHOVY AND CELERY

TUNA AND TOMATO TARTAR WITH SMOKED GARLIC

...

BREAD WITH TOMATO AND ECOLOGICAL CATALAN CURED SAUSAGES

TRADITIONAL FLATBREAD OF GRILLED AUBERGINE AND PEPPER WITH OLIVE PASTE

...

"ESCUDELLA" MEAT CROQUETTE WITH DRY WINE

CODFISH FRITTER WITH PARSLEY ALLIOLI

GRILLED ARTICHOKE WITH ROMESCO SAUCE

...

BUFFETS OF

NOODLE CASSEROLE (CATALAN-STYLE "FIDEUS A LA CASSOLA")

VEAL "FRICANDÓ" WITH SEASONAL MUSHROOMS

...

"TRINXAT" OF CABBAGE AND POTATO WITH *BUTIFARRA DE PEROL*

MINI CATALAN MEAT CANNELLONI

...

GOAT MATÓ ICE CREAM WITH WALNUTS AND HONEY

ANISE FLATBREAD WITH CHOCOLATE, OLIVE OIL, AND SALT

CATALAN CREAM FLAN WITH "CARQUINYOLIS"

DRINKS

MORITZ BEERS

soft drinks and mineral waters

ÀNIMA MUNDI

DO Penedés – Xarel·lo

CELISTIA

DO Costers del Segre – Tempranillo and Syrah

Coffees and teas

67,00 EUROS PER PERSON + 10% VAT



VEGAN COCKTAIL

NORI SEAWEED WITH PUFFED RICE

PANI MORITZ WITH GREEN SALAD

FRESH VEGETABLE LEAVE WITH LENTILS AND BEET HUMMUS

FRESH VEGETABLE LEAVE WITH CARROT TOFFEE

...

PICKLED EGGPLANT SKEWER

CATALAN POTATOES

GRILLED ARTICHOKE WITH *ROMESCO* SAUCE

...

RICE BUFFET OF GREEN ASPARAGUS AND MUSHROOMS

LENTIL BUFFET WITH RED CURRY AND COCONUT MILK

...

PESTO VEGETABLE MINISTRONE

PUMPKIN SPREAD TOASTIE

...

ALMOND SOUP WITH ICE CREAM

RASPBERRY AND MINT SORBET

ANISE FLATBREAD WITH CHOCOLATE, OLIVE OIL, AND SALT

DRINKS

MORITZ BEERS

soft drinks and mineral waters

ÀNIMA MUNDI

DO Penedés – Xarel·lo

CELISTIA

DO Costers del Segre – Tempranillo and Syrah

Coffees and teas

55,00 EUROS PER PERSON + 10% VAT



FÀBRICA COCKTAIL

MINI SALTY SNACKS FROM MORITZ
BREAD WITH TOMATO SHOT AND CATALAN SAUSAGE

...

TUNA NIGIRI WITH BREAD WITH SMOKED GARLIC TOMATO

...

WHITE TENDER ALMOND "GAZPACHO" WITH CUCUMBER AND HIBISCUS OIL

PANI MORITZ WITH *TRINXAT* FROM 'LA CERDANYA'

GRILLED ARTICHOKE HEART WITH ROMESCO SAUCE

PANI MORITZ OF ROASTED CHICKEN *RILLETE*

...

RICE BUFFET OF "ÑORAS" PEPPER, MONKFISH, NORWAY LOBSTERS AND HAZELNUT BUTTER

...

MEATBALLS WITH CUTTLEFISH AND NUTS "PICADA"

CHICKEN WINGS GLAZED WITH YOGURT

...

PEACH AND MINT SOUP, YOGURT ICE CREAM WITH OLIVE OIL, AND GINGER COOKIE

LEMON PIE

BURNT CATALAN CREAM PUFF PASTRY

DRINKS

MORITZ BEERS

soft drinks and mineral waters

CAN FEIXES BLANC TRADICIÓ

DO Penedés – Xarel·lo and Malvasía from Sitges

CONSULAT PETIT

DO Priorat – Garnacha, Cariñena and Syrah

Coffees and teas

90,00 EUROS PER PERSON + 10% VAT



SIGNATURE COCKTAIL BY “JORDI VILÀ”

**Maximum service for 100 people*

WELCOME GLASS OF CAVA (sparkling wine)

...

BREAD WITH TOMATO SHOT AND CATALAN SAUSAGE

“CAESAR” CROQUETTE ON FRESH LEAF

CATALAN STYLE TUNA *NIGIRI*

PANI MORITZ WITH BEEF TENDERLOIN TARTARE, SMOKED EEL, AND CAFÉ DE PARIS BUTTER

MONKFISH SKEWER WITH EGG ROMESCO, JALAPEÑO AND LIME SAUCE

...

WHITE TENDER ALMOND “GAZPACHO” WITH CUCUMBER AND HIBISCUS OIL

SHRIMP AND SEABASS TARTAR WITH FRESH PLANKTON CREAM (WITH OR WITHOUT REAL CAVIAR AMUR BELUGA*)

CODFISH BRANDADE WITH GREEN BEANS AND RAIFORT OVER COD FRIED SKIN

PICKLED CHICKEN *RILLETES*

...

RICE BUFFET OF “ÑORAS” PEPPER, MONKFISH, NORWAY LOBSTERS AND HAZELNUT BUTTER

...

PRAWN “MAR Y MONTAÑA” WITH PUFFED PORK RIND (AIRBAG-STYLE)

QUAIL EGG TOAST WITH ONION, CHEESE, AND PORK CRACKLINGS

“CAP I POTA” (CATALAN-STYLE BEEF HEAD AND TROTTERS STEW)

BEEF TENDERLOIN WITH PICKLED EGGPLANT

...

COCONUT AND PINEAPPLE SOUP WITH MANGO ICE CREAM

ASSORTED CHOCOLATE TEXTURES

CREAM FRITTER WITH LEMON AND ANISE

DRINKS

MORITZ BEERS

soft drinks and mineral waters

CAN FEIXES BLANC TRADICIÓ

DO Penedés – Xarel·lo and Malvasía from Sitges

CONSULAT PETIT

DO Priorat – Garnacha, Cariñena and Syrah

Coffees and teas

125,00 EUROS PER PERSON + 10% VAT

*SUPPLEMENT REAL CAVIAR AMUR BELUGA +**5,00** EUROS PER PERSON