

VELÓDROMO'S CUISINE

C=COELIAC V=VEGETARIAN
LIST OF ALLERGENS,
ASK THE WAITER PLEASE

TAPAS

c v Fried almonds	3.10
c v Crisps with Espinaler sauce	2.50
c "El Xillu" anchovy stuffed olives	4.50
c v Sevillian olives	2.90
c v Black olives from Aragon	2.90
c Two styles of anchovy on toasted bread (unit)	4.50
c Marinated anchovies (unit)	2.10
c Anchovies in vinegar	6.80
Smoked salmon with <i>crème fraîche</i> and toast	9.50
c Olive, anchovy and guindilla pepper skewer (unit)	1.95
c v Cured cheese in olive oil	3.75
c "Maldonado" Iberian ham (50g) 9.00 - (100g) 17.00	
Russian salad with breadsticks	4.20
Ham croquette (unit)	2.15
Squid croquette (unit)	2.15
v Patatas bravas	4.20
v French fries	3.00
v Padrón peppers	6.30
Moritz breaded meat and potato Bomba	3.90
Cod fritters	7.75
Calamari tempura	9.95
Deep fried squid with peppers from Padrón and herbal salt	9.00
v Aubergine tempura cubes with romesco sauce	6.85
Beef with "chimichurri" (sauce of chopped fresh parsley, garlic, olive oil and vinegar)	7.90

SALADS

c v Raf tomato salad with tuna belly in oil, spring onions and black olives	9.75
c <i>Esqueixada</i> shredded cod salad	9.75

FREE-RANGE EGGS

c Fried eggs with French fries and Iberian ham	9.60
c Fried eggs with French fries and Perol sausage	7.90
c v Spanish-style potato omelette without onion	5.60
c v Spanish-style potato and roasted onion omelette	5.90

RESTAURANT SINCE 1925

Kitchen open to 23:30am.

VELÓDROMO'S FAVOURITES, HERE TO STAY

VELÓDROMO SALAD (lettuce, green beans, crispy bread, cured bacon, parmesan cheese and a mustard vinaigrette)	10.50
ROASTED CHICKEN AND PORK PENNE with grilled cheese	9.50
SQUID AND PARMESAN CHEESE CREAMY RICE	12.00
c v 7 FRESHLY COOKED VEGETABLES with a drizzle of virgin olive oil and salt crystals (potato, green beans, green asparagus, courgette, broccoli, carrot and spinach leaves)	9.85
COD WITH RATATOUILLE, BLACK OLIVES AND CAPERS	17.50
STUFFED CHICKEN WITH <i>FOIE GRAS</i> AND PISTACHIOS potato <i>Parmentier</i> , onions and gravy	16.00
STEAK TARTAR with chips and toasts bread	22.00
LAMB ROASTED SHOULDER with artichokes, garlic and thyme	18.00
VELÓDROMO'S ENTRECÔTE with <i>Café de Paris</i> butter (300g of veal served with French fries and salad)	24.00

SPECIALITIES MADE WITH BEER

SMALL DISH OF PFAFFENHOFEN POTATOES AU GRATIN with bacon and Moritz Epidor carbonara	5.50
MORITZ 7 STEAMED MUSSELS with tomato and olive oil, served with chips	11.50
EPIDOR BRAISED BEEF CHEEK served with brown rice	14.00

CLASSIC SANDWICHES

Iberian ham "Maldonado"	9.95
v Cheese	6.20
<i>Fuet</i> cured sausage from Vic	5.50
Tuna belly	6.50
Bacon	5.50
Frankfurter	6.50
v French omelette	4.90
Cheese and ham sandwich	4.50
Add cheese or onion	0.50

SPECIAL SANDWICHES

NEW YORK PASTRAMI

Jumbo sandwich of thinly sliced smoked beef. A tribute to the sandwich served at the legendary "Katz's Delicatessen" (1888) in New York.

Pastrami Velódromo with herbs mayonnaise	9.75
v The vegetarian Aubergine tempura, avocado, lemon pesto, rocket, onion and confit tomato	8.40
Breaded chicken breast with mayonnaise, lettuce, red curry, coriander and lime	9.50
Beef burger with <i>Café de Paris</i> sauce	11.75

HOUSE BREADS

v Rustic bread	2.50
c v Gluten-free bread	3.50
v Six grains flatbread with tomato	3.75

DESSERTS

v <i>Crema catalana</i> (Catalan <i>crème brûlée</i>)	4.25
v Apple tarte <i>Tatin</i>	5.50
v Chocolate fondant with vanilla ice-cream	5.50
c v Fresh lemon sorbet	4.20
Cheese flan with red berries and crumble	4.95

DRINKS

SOFT DRINKS

Font d'Or mineral water	1.60
Font d'Or mineral water (1/2)	2.55
Vichy Catalán sparkling water	2.55
Coke	2.40
Coke Zero	2.40
Schweppes orange	2.55
Schweppes lemon	2.55
Schweppes tonic	2.55
Fever Tree tonic	3.00
Bitter Ciao (non-alcoholic bitters)	2.80
Lambda fruit juices	2.50
Nestea lemon	2.60
Black Tea Lemon Kailani (Natural Ice Tea)	3.20
Cacaolat (chocolate milk)	2.95
Red Bull	3.60

NATURAL JUICES

Freshly squeezed orange juice	3.00
Fresh orange juice with vanilla ice cream	4.20

COFFEES & HOT DRINKS

COFFEES	
Espresso	1.35
Café Manolín (espresso with a splash of soda)	1.35
Iced coffee	1.45
Caffè Americano (espresso with extra water)	1.45
Cortado (espresso with a dash of milk)	1.45
Caffè latte	1.65
Glass of milk	1.45
Cappuccino	1.75
Viennese	1.95
Biberón (weak white coffee)	1.65
Frappuccino	2.15
Carajillo (espresso with a dash of spirit)	2.65
Irish coffee	4.75
Soy and oat milk available	

INFUSIONS

Lime blossom tea	2.35
Camomile	2.35
Equilibrium	2.35
Menta poleo - Mint Splash	2.35
Ginger and lemon	2.35
Earl Grey tea	2.35
Mai Feng China green tea	2.35
Pu Erh red tea	2.35
Pai Mu Tan China white tea	2.35

THE CELLAR

VINS BY GLASSES

SPARKLING WINE

● Gramona La Cuvée Brut Reserva 2015 D.O. Cava	3.85
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WHITE WINE

● Fragments Blanc 2018 D.O. Penedès	3.75
La Tortuga Veloz 2018 D.O. Rueda	3.85

ROSÉ WINE

Castillo Monjardin 2018 D.O. Navarra	3.40
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RED WINE

El Paseante El Pispá 2017 D.O. Montsant	3.60
Luis Alegre 925 Barricas D.O. Rioja	3.80
Viña Pedrosa Cepa Gavilán Crianza 2016 D.O. Ribera del Duero	4.20

SPARKLING WINE

CAVA

Delaflor 2016	19.50
AT Roca Brut Reserva	23.00
Gramona La Cuvée Brut Reserva 2015	25.00
Recaredo Brut Nature Gran Reserva	40.00

CAVA ORGANIC & ECOLOGIC

● Anne Marie Brut Reserva	23.50
● Anne Marie Brut Rosé (Rosé)	25.00

CHAMPAGNE

Bollinger Special Cuvée	64.00
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WHITE WINE

ALELLA

Número 9 2018 (Pansa blanca)	18.80
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EMPORDÀ

Mareny 2016 (Sauvignon blanc, Grenache)	18.50
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PENEDÈS

● Fragments Blanc 2018 (Sauvignon blanc, Xarel·lo)	17.50
Gessamí de Gramona 2018 (Moscatell, Sauvignon, Gewüstraminer)	23.00

BIERZO

Godelia Selección 2015 (Godello)	26.80
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RIAS BAIXAS

Turonia 2018 (Albariño)	26.80
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RIOJA

● Desbastado 2018 (Viura, Malvoise)	23.00
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RUEDA

Ojo Plato 2018 (Verdejo)	17.50
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La Tortuga Veloz 2018 (Verdejo)	21.50
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ALSACE

Trimbach 2017 (Riesling)	36.00
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BOURGOGNE

Christophe Palacet. Chénas 2014 (Gamay)	29.00
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ROSÉ

NAVARRA

Castillo Monjardin 2018 (Tempranillo, Cabernet Sauvignon)	16.00
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VINS NEGRES

COSTERS DEL SEGRE

Tomas Cusine llebre 2017 (Tempranillo, Merlot)	17.80
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EMPORDÀ

Lledoner del Nord 2018 (Grenache)	18.00
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JUMILLA

Macho Man 2017 (Monastrell)	30.00
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MONTSANT

El Paseante El Pispá 2017 (Grenache)	16.50
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FINCA FONTANALS TINTO 2017

(Grenache, Syrah, Merlot, Cabernet Sauvignon)	28.00
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PRIORAT

Martinet Bru 2017 (Grenache, Syrah)	40.00
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BIERZO

Godelia 2018 (Mencía)	18.90
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RIBERA DEL DUERO

Viña Pedrosa Cepa Gavilán Crianza 2016 (Tinta)	23.00
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BRIEGO RESERVA ADALID 2014

(Tempranillo)	26.00
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RIOJA

Luis Alegre 925 Barricas (Tempranillo)	18.50
Finca la Reñana Selección Especial 2014 (Tempranillo, Graciano, Mazuelo)	34.00

SANGRIA

	0.5l	1.2l
Sangria de vi «Velódromo»	8.50	18.00
Sangria de cava	8.50	18.00
Sangria de cervesa Moritz	8.50	18.00

VERMOUTHS & SHERRY

Martini Riserva Speciale Ambrato	3.70
Martini Riserva Speciale Rubino	3.70
Miró "classic vermouth of Reus"	3.50
Yzaguirre vermut rojo original	4.00
Xerès Fino La Ina	3.00

BEERS

EXCLUSIVELY
AT BAR VELÓDROMO
FRESH BEER
UNPASTEURISED
FROM THE TANKS OF
FÀBRICA MORITZ BARCELONA

FRESH MORITZ

SMALL / LARGE	25cl	33cl	50cl
Moritz Red IPA	3,40	4,25	7,25
Moritz Negra	3,85	4,90	7,80
Moritz season's new fresh beer	3,85	4,90	7,80

MORITZ ON DRAUGHT

SMALL / LARGE	25cl	33cl	50cl
Moritz Original	2,30	2,60	4,20
Moritz 7	2,30	2,60	4,20
Moritz Epidor	2,50	2,80	4,90
Moritz Radler (Moritz & lemon)	2,50	2,60	4,20
Mulata d'Epidor (Shandy)	2,55	2,80	4,90
Mestissa (1/2 Moritz, 1/2 Epidor)	2,55	2,80	4,90

MORITZ BOTTLED

Moritz Original (33cl)	2,60
Moritz 7 (33cl)	2,60
Moritz Epidor (33cl)	2,80
Moritz 0,0 (33cl) Sense alcohol	2,65

GUEST BEERS

Moritz, Barcelona's first beer from 1856
and the beer that brought us beer,
invites you to try other beers
from around the world.

Rosita Red Ale (33cl) Gluten free	3,40
Sierra Nevada Pale Ale 5,6º	3,50 4,75 7,50