

VELÓDROMO'S CUISINE

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

RESTAURANT SINCE 1925

TAPAS

c v Fried almonds	3.10
c v Crisps with Espinaler sauce	2.60
c "El Xillu" anchovy stuffed olives	4.70
c v Sevillian olives	3.15
c v Black olives from Aragon	3.15
c Two styles of anchovy on toasted bread (unit)	4.70
c Marinated anchovies (unit)	2.20
c Anchovies in vinegar	6.90
c Olive, anchovy and guindilla pepper skewer (unit)	2.00
c v Red peppers stuffed with cheese	5.20
c v Cured cheese in olive oil	3.95
c "Maldonado" Iberian ham	
50g	9.45
100g	17.85
Russian salad with breadsticks	4.70
v Barcelona's hummus with bread steaks (Hummus with ratatouille)	9.75
Ham croquette (unit)	2.30
Squid croquette (unit)	2.30
v Patatas bravas	4.50
v French fries	3.15
v Padrón peppers	6.60
Moritz breaded meat and potato Bomba	4.15
Cod fritters	7.75
Calamari tempura	9.95
Deep fried squid with peppers from Padrón and herbal salt	9.45
v Aubergine tempura cubes with romesco sauce	7.10
Beef with "chimichurri" (sauce of chopped fresh parsley, garlic, olive oil and vinegar)	8.10
Crispy chicken wings	7.10

SALADS & STARTERS

c v Raf tomato salad with tuna belly in oil, spring onions and black olives	9.95
House-smoked salmon marinated with hibiscus, beer and citrus with raifort cream, pickles and toasts	18.90
c Esqueixada shredded cod salad	9.95

VELÓDROMO'S FAVOURITES

VELÓDROMO SALAD (lettuce, green beans, crispy bread, cured bacon, parmesan cheese and a mustard vinaigrette)	10.95
ONION SOUP GRATIN WITH CHEESE AND BREAD	9.90
ROASTED CHICKEN AND PORK PENNE with grilled cheese	9.95
SQUID AND PARMESAN CHEESE CREAMY RICE	12.50
c v TOMBET MALLORQUÍ (vegetarian dish of baked vegetables with tomato)	9.85
v VEGETARIAN RICE with chard, cauliflower, raifort and lime	13.50
c v SRI LANKAN LENTILS cooked with coconut milk, garlic, curry and coriander, yogurt and fresh herbs	13.25
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	18.30
STUFFED CHICKEN WITH FOIE GRAS AND PISTACHIOS potato Parmentier, onions and gravy	21.00
c STEAK TARTAR "allipebre" sauce (garlic, pepper and smoked eel), capers and shallot, french fries potatoes	22.00
c CATALAN BEEF CHATEAUBRIAND mushroom sauce with green pepper, baked potato, roasted peppers and aubergines (for two people)	54.00
MEAT BALL WITH PINE NUTS mushroom cream and sautéed mushroom	18.70
LAMB ROASTED SHOULDER with artichokes, garlic and thyme	23.00

FREE-RANGE EGGS

c Fried eggs with French fries	6.25
c Fried eggs with French fries & Iberian ham	9.80
c Fried eggs with French fries & Perol sausage	8.20
c v Spanish-style potato omelette without onion	6.55
c v Spanish-style potato & roasted onion omelette	6.75

SPECIALITIES MADE WITH BEER

MORITZ 7 STEAMED MUSSELS with tomato, cured bacon and olive oil, served with chips	12.75
EPIDOR BRAISED BEEF CHEEK with potato parmentier	14.70

CLASSIC SANDWICHES

Iberian ham "Maldonado"	10.45
v Cheese	6.30
Fuet cured sausage from Vic	5.60
Tuna belly	6.60
Bacon with cheese	5.70
Frankfurter with cheese and onion	6.80
v French omelette	4.95
Cheese and ham sandwich	4.55
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	9.90
v The vegetarian Aubergine tempura, avocado, lemon pesto, rocket, onion and confit tomato	8.80
The Cheeseburger from Alkimia Beef burger, cheese, lettuce, tomato, Moritz barbecue sauce with a spicy touch	12.35
Breaded chicken breast with mayonnaise, lettuce, red curry, coriander and lime	9.50
Squid sandwich with lettuce, mayonnaise and Moritz Epidor sauce	9.95

HOUSE BREADS

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

DESSERTS

v Crema catalana (Catalan crème brûlée)	4.45
v Apple tarte Tatin	5.70
v Chocolate fondant with vanilla ice-cream	5.70
v Natural lemon or mandarin sorbet	4.40
v Vanilla or chocolate ice cream	4.75
Cheese flan with red berries and crumble	4.95
v Moritz Negra carrot pie with cream cheese frosting	6.00
v Moritz Negra beer ice cream with cocoa crumble and crunchy chocolate	5.25

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
• Aquarius lemon	2.60
Bitter Ciao (non-alcoholic bitters)	2.80
Lambda fruit juices	2.50
Nestea lemon	2.60
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	1.40
Café Manolín (espresso with a splash of soda)	1.40
Iced coffee	1.50
Caffè Americano (espresso with extra water)	1.50
Cortado (espresso with a dash of milk)	1.50
Caffè latte	1.70
Glass of milk	1.50
Cappuccino	1.80
Viennese	2.00
Biberón (weak white coffee)	1.70
Frappuccino	3.10
Carajillo (espresso with a dash of spirit)	2.70
Irish coffee	5.80

Soy and oat milk available

INFUSIONS

Lime blossom tea	2.40
Camomile	2.40
Equilibrium	2.40
Menta poleo - Mint Splash	2.40
Ginger and lemon	2.40
Earl Grey tea	2.40
Mai Feng China green tea	2.40
Pu Erh red tea	2.40
Pai Mu Tan China white tea	2.40

THE CELLAR

VINS BY GLASSES

SPARKLING WINE

Gramona La Cuvée Brut Reserva	
D.O. Cava	3.95

WHITE WINE

• Mas Codina 2019 D.O. Penedès	3.80
La Tortuga Veloz 2018 D.O. Rueda	3.90

ROSÉ WINE

• Care Solidarity Rosé 2019 D.O. Cariñena	3.70
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RED WINE

• Bona Nit 2019 D.O. Montsant	3.70
Luis Alegre 925 Barricas D.O. Rioja	3.90
Viña Pedrosa Cepa Gavilán Crianza 2018	
D.O. Ribera del Duero	4.20

SPARKLING WINE

CAVA

• Mas Codina Brut Reserva	19.50	Gramona
Gramona la Cuvée Brut Reserva	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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BINISALEM-MALLORCA

• Supernova Blanc 2019 (Premsal Blanc)	27.30
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EMPORDÀ

Mareny 2020 (Sauvignon blanc, Grenache)	18.50
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PENEDÈS

• Mas Codina (Muscat, Xarello, Chardonnay)	18.90
Gessamí de Gramona 2018	
(Moscatell, Sauvignon, Gewüstraminer)	23.00

PLA DE BAGES

• Abadal Blanc 2020	19.60
(Chardonnay, Sauvignon Blanc, Picapoll)	

RÍAS BAIXAS

• Finca a Pedreira 2019 (Albariño)	23.50
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RIOJA

Desbastado 2018 (Viura, Malvoise)	23.00
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RUEDA

Ojo Plato 2020 (Verdejo)	17.50
La Tortuga Veloz 2018 (Verdejo)	21.50

TXAKOLI DE BIZKAIA

• Marko 2019	22.50
(Hondarribi Zuri Zerratia, Izkiriota Handia)	

ALSACE

Trimbach 2017 (Riesling)	36.00
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ROSÉ

CARIÑENA

• Care Solidarity Rosé 2019	
(Cabernet Sauvignon, Tempranillo)	17.40

VINS NEGRES

BIERZO

• Unculín 2019 (Mencía)	18.90
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COSTERS DEL SEGRE

• Cérvoles Colors 2018	
(Grenache, Syrah, Tempranillo)	20.50

JUMILLA

Macho Man 2017	
(Monastrell)	30.00

MONTSANT

• Bona Nit 2019 (Grenache)	18.20
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FINCA FONTANALS TINTO 2018

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

• Bellmunt Vi de Vila 2017	
(Cabernet Sauvignon, Grenache, Cariñena)	34.60

RIBERA DEL DUERO

Viña Pedrosa Cepa Gavilán Crianza 2018	
(Tinta)	23.00

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)	32.00
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TERRA ALTA

• Ennak (Grenache, Merlot, Tempranillo)	18.00
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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	4.00
Martini Riserva Speciale Rubino	4.00
Miró "classic vermouth of Reus"	3.75
Yzaguirre vermut rojo original	4.00
Xerès Fino La Ina	4.00
• Pedro Ximénez Lustau	4.00

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
• Moritz 0.0 Torrada (33cl)	2.85

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