

VELÓDROMO'S CUISINE

RESTAURANT SINCE 1933

TAPAS

Fried almonds	3.10
Crisps with Espinaler sauce	2.75
"El Xillu" anchovy stuffed olives	4.90
Selection of olives	3.50
Sevillian olives	3.15
Black olives from Aragon	3.15
Marriage 1 anchovy fillet and 1 pickled anchovy fillet on toasted bread (unit)	4.70
Cantabrian 00 anchovies (fillet)	2.30
Anchovies in vinegar	6.90
Olive, anchovy and guindilla pepper skewer (unit)	2.30
Cubes of smoked salmon	12.50
Cod <i>empedrat</i> with tomato and virgin olive oil	9.40
Cured cheese in olive oil	4.30
Hand cut iberian ham 100% (80g)	22.00
Russian salad with breadsticks	5.60
Barcelona's hummus with bread steaks (Hummus with ratatouille)	9.75
Ham croquette (unit)	2.35
Squid croquette (unit)	2.35
Patatas bravas	5.20
French fries	3.75
Padrón peppers	6.90
Moritz breaded meat and potato Bomba	4.75
Cod fritters	7.95
Calamari tempura	9.95
Deep fried squid with peppers from Padrón and herbal salt	9.75
Aubergine tempura cubes with romesco sauce	7.30
Beef with "chimichurri" (sauce of chopped fresh parsley, garlic, olive oil and vinegar)	8.95
Crispy chicken wings	7.50

SALADS & STARTERS

Velódromo salad Lettuce, green beans, crispy bread, cured bacon, parmesan cheese and a mustard vinaigrette	10.95
Tomato salad with tuna belly in oil, spring onions and black olives	10.50
Burrata with beet romesco, pickle tartare and watercress	10.50
Asparagus salad with smoked eel, spinach toffee and rocket	10.95
Cod brandade with aubergine glazed with miso and goat cheese	14.50
Salmorejo typical tomato soup with egg, iberic ham and olive oil	9.50
Esqueixada shredded cod salad	9.95
Vegetable cous-cous with grilled lemon, coriander and raisins with spices	9.50

VELÓDROMO'S FAVOURITES

PENNE PASTA WITH ROAST CHICKEN AND PORK cooked au gratin with cheese and bechamel sauce	9.95
C SQUID AND PARMESAN CHEESE CREAMY RICE	13.60
C V RISOTTO WITH GORGONZOLA CHEESE green asparagus and walnuts	12.00
CATALAN-STYLE ROASTED CHICKEN CANNELLONI with bechamel sauce and parmesan cookie	16,95
C V SRI LANKAN LENTILS cooked with coconut milk, garlic, curry and coriander, yogurt and fresh herbs	13.50
C AJOBLANCO FRESH GARLIC SOUP with almond, coconut, prawns, mango and spicy fresh herb salad	16.00
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)	9.95
COD WITH RATATOUILLE, BLACK OLIVES AND CAPERS	18.95
STUFFED SQUID with rice pilaf and green curry	19.95
STEAK TARTAR "ALLIPEBRE" SAUCE (GARLIC AND PEPPER) with smoked eel, capers and shallot, french fries potatoes	22.00
SALMON TARTARE with tartar sauce and spicy japanese turnip	21.00
C GRILLED MONKFISH TAIL with potatoes	23.50
C LAMB ROASTED SHOULDER with vegetables, garlic and thyme	23.00
C BEEF FILLET with a thousand potato leaves, cheese and bacon with honey shallot	28.00
C FARMER'S CHICKEN THIGH with polenta and vegetables	14.75

FREE-RANGE EGGS

C Fried eggs with French fries	6.50
C Fried eggs with French fries & Iberian ham	9.95
C Fried eggs with French fries & Perol sausage	8.95
C V Spanish-style potato omelette without onion	6.55
C V Spanish-style potato & roasted onion omelette	6.75

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	14.75
MEATBALLS COOKED IN MORITZ NEGRA with mushroom	14.00

CLASSIC SANDWICHES

Iberian ham 100%	11.50
V Cheese	6.30
Fuet cured sausage from Vic	5.60
C Tuna belly	6.60
C Bacon with cheese	5.90
Frankfurter with cheese and onion	6.90
V French omelette	4.95
Cheese and ham sandwich	4.55
Add cheese or onion	0.50

SPECIAL SANDWICHES

Pastrami Velódromo with herbs mayonnaise... 10.50

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.

V The vegetarian Aubergine tempura, avocado, lemon pesto, rocket, onion and confit tomato	9.45
The Cheeseburger from Alkimia Beefburger, edam cheese, lettuce, tomato, and Moritz spicy barbecue sauce	13.50
Breaded chicken breast with mayonnaise, lettuce, red curry, coriander and lime	9.95
Squid sandwich with lettuce, mayonnaise and Moritz Epidor sauce	9.95

HOUSE BREADS

V Rustic bread	2.95
C V Gluten-free bread	3.60
V Six grains flatbread with tomato	3.80

DESSERTS

V Crema catalana (Catalan crème brûlée)	5.20
V Apple tarte Tatin	5.95
V Chocolate fondant with vanilla ice-cream	5.95
V Natural lemon or mandarin sorbet	5.25
V Vanilla or chocolate ice cream	5.25
V Cheese flan with red berries and crumble	5.30
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
V Bread, oil, chocolate and salt	5.20
V Vanilla and rum French toast with yogurt ice cream and crumble	6.20
C V Rum baba with chantilly cream	7.00
V Recuit de drap with honey and walnuts	6.00
C V Red fruit soup with creamy yogurt and mascarpone	6.00
V Cocoa truffles and carquinyolis	3.00

DRINKS

SOFT DRINKS

Font d'Or mineral water	1.60
Font d'Or mineral water (1/2)	2.75
Vichy Catalán sparkling water	2.75
Coke	2.50
Coke Zero	2.50
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	4.50

COFFEES & HOT DRINKS

COFFEES

Espresso	1.40
Café Manolín (espresso with a splash of soda)	1.45
Iced coffee	1.50
Caffè Americano (espresso with extra water)	1.60
Cortado (espresso with a dash of milk)	1.50
Caffè latte	1.70
Glass of milk	1.50
Cappuccino	1.95
Viennese	2.00
Biberón (weak white coffee)	1.90
Frappuccino	3.90
Carajillo (espresso with a dash of spirit)	2.90
Irish coffee	5.80

Soy and oat milk available

INFUSIONS

Lime blossom tea	2.50
Camomile	2.50
Equilibrium	2.50
Menta poleo - Mint Splash	2.50
Ginger and lemon	2.50
Earl Grey tea	2.50
Mai Feng China green tea	2.50
Pu Erh red tea	2.50
Pai Mu Tan China white tea	2.50

THE CELLAR

VINS BY GLASSES

SPARKLING WINE

Gramona La Cuvée Brut Reserva D.O. Cava . . . 4.35

WHITE WINE

- Cérvolos Colors 2021 D.O. Costers del Segre 4.00
- La Tortuga Veloz 2021 D.O. Rueda 4.00

ROSÉ WINE

- La Vieille Ferme A.O.C. Côtes du Luberon . . . 4.10

RED WINE

- Urbion Cuvé 2019 D.O. Rioja 4.00
- Lo Cirerer 2017 D.O. Montsant 4.20
- Petit Baldoma 2021 D.O. Costers del Segre . . 4.20

SPARKLING WINE

CAVA

Mas Codina Brut Reserva 19.50

- Berdie Amar Brut 25.00
- Berdie Amar Brut Rosé 25.00

CORPINNAT

Gramona La Cuvée Brut Reserva 27.00

- Gramona Imperial 41.00

CHAMPAGNE

- Veuve Clicquot Brut 75.00

WHITE WINE

ALELLA

Número 9 2020 Pansa blanca 20.80

COSTERS DEL SEGRE

- Cérvolos Colors Blanc 2021
Macabeu, Chardonnay, Albariño 20.00

- Matallonga Escorça 2021 Macabeu 23.50

EMPORDÀ

- Quinze Roures 2021 Grenache 24.50

PENEDÈS

Gessamí de Gramona 2021

Moscatell, Sauvignon, Gewüstraminer 28.00

PLA DE BAGES

Abadal Blanc 2021

Chardonnay, Sauvignon Blanc, Picapoll 22.20

- La Diferenta 2019
Macabeu, Malvasia, Picapoll Negre 29.00

RIBEIRO

- Saramusa 2018 Treixadura 21.00

RIOJA

- Ondipuerko Blanco 2021

Tempranillo, Chardonnay 33.00

RUEDA

Ojo Plato 2021 Verdejo 17.50

La Tortuga Veloz 2021 Verdejo 23.75

ALSACE

- Bott-Geyl Points Cardinaux Metiss 2018

Auxerrois, Pinot Blanc, Pinot Gris, Pinot Noir . . 30.00

ROSÉ

CÔTES DU LUBERON

- La Vieille Ferme
Cinsault, Garnatxa Negra, Syrah 19.50

RED WINE

BIERZO

Unculín 2021

Mencía 20.30

COSTERS DEL SEGRE

Cérvolos Colors 2019

Grenache, Syrah, Tempranillo 22.60

- Petit Baldoma Negre 2021

Merlot, Cabernet Sauvignon 18.60

MONTSANT

Lo Cirerer 2017

Grenache, Carinyena, Merlot,
Cabernet Sauvignon, Tempranillo 23.30

- Al Cap al Carrer 2021

Grenache, Carinyena 21.60

PRIORAT

Bellmunt Vi de Vila 2018

Cabernet Sauvignon, Grenache, Carinyena . . 36.40

RIBERA DEL DUERO

Ojo Plato Tinto 2020

Tempranillo 19.80

- Díaz Bayo 15 Meses Barrica 2020

Tinta Fina 25.00

RIOJA

- Urbion Cuvé 2019

Tempranillo, Grenache 19.40

TORO

- Damalisco 2020

Tempranillo, Grenache 19.80

RODEN

- Parallele 45 Bio 2020

Grenache, Syrah 22.00

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 4.20

Martini Riserva Speciale Rubino 4.20

Miró "classic vermouth of Reus" 3.90

Yzaguirre vermut rojo original 4.20

Xerès Fino La Ina 4.20

Pedro Ximénez Lustau 4.20

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	3.85	4.90	7.80
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	2.90	4.70
Mulata d'Epidor (Shandy)	2.55	3.00	4.90
Mestissa (1/2 Moritz, 1/2 Epidor)	2.55	3.00	4.90

MORITZ BOTTLED

Moritz Original (33cl)	2.60
Moritz 7 (33cl)	2.60
Moritz Epidor (33cl)	2.95
Moritz 0,0 (33cl) Sense alcohol	2.85
Moritz 0.0 Torrada (33cl)	3.10

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.

- Ambar (33cl) Gluten free 3.40
- Sierra Nevada Pale Ale 5,6º 3.85 4.90 7.80