

VELÓDROMO'S CUISINE

RESTAURANT SINCE 1933

TAPAS

GF V Fried almonds	3.25
V Crisps	2.95
GF "El Xillu" anchovy stuffed olives	4.90
GF V Selection of olives	3.50
GF V Sevillian olives	3.15
GF Black olives from Aragon	3.15
Marriage 1 anchovy fillet and 1 pickled anchovy fillet on toasted bread (unit)	4.70
GF Cantabrian 00 anchovies (fillet)	2.30
GF Anchovies in vinegar	6.90
GF V Olive, anchovy and guindilla pepper skewer (unit)	2.30
GF Cubes of smoked salmon	12.50
GF Cured cheese in olive oil	5.10
GF Hand cut iberian ham 100% (80g)	22.00
Russian salad with breadsticks	5.75
V Barcelona's hummus with bread steaks (Hummus with ratatouille)	9.75
Ham croquette (unit)	2.50
Squid croquette (unit)	2.50
Crokini Truffled bikini croquette (unit)	3.00
V Pumpkin, spinach and ginger croquette	2.50
Assortment of 4 croquettes (1 unit of each variety)	9.95
V Patatas bravas	5.20
V French fries	3.75
GF V Padrón peppers	6.90
Moritz breaded meat and potato Bomba	4.75
Cod fritters	9.90
Squid "a la brava" with garlic mayonnaise and spicy oil	10.75
Calamari tempura	9.95
Deep fried squid with peppers from Padrón and herbal salt	9.75
V Aubergine tempura cubes with romesco sauce	7.50
GF Beef with "chimichurri" (sauce of chopped fresh parsley, garlic, olive oil and vinegar)	10.50
Crispy chicken wings	8.60
V Cauliflower fritters with almond sauce and curry	9.25

SALADS & STARTERS

Velódromo salad Lettuce, green beans, crispy bread, cured bacon, parmesan cheese and a mustard vinaigrette	10.95
GF Tomato salad with tuna belly in oil, spring onions and black olives	10.50
The catalan xatonada Escarole salad with cod, anchovy, black olives, tomato and romesco vinaigrette	12.00
GF V Burrata with spinach romesco, sun-dried tomato, parmesan and caramelized walnuts	10.50
Tomato salmorejo with hard-boiled egg and chopped iberian ham	9.50
GF Esqueixada shredded cod salad	9.95

VELÓDROMO'S FAVOURITES

PENNE PASTA WITH ROAST CHICKEN AND PORK cooked au gratin with cheese and bechamel sauce	9.95
GF SQUID AND PARMESAN CHEESE CREAMY RICE	14.95
CATALAN-STYLE ROASTED CHICKEN CANNELLONI with bechamel sauce and parmesan cookie	16,95
GF V SRI LANKAN LENTILS cooked with coconut milk, garlic, curry and coriander, yogurt and fresh herbs	13.50
GF 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
STEAK TARTAR "ALL I PEBRE" 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
GF OCTOPUS WITH GARLIC AND PEPPER smoked eel and catalan style potato	19.50
GF GRILLED MONKFISH TAIL with potatoes, roasted squid juice and sautéed mushrooms	23.50
PORTION OF PORK KNUCKLE WITH SPICY MUSTARD on hot toast with cold coleslaw, celery and apple	12.00
GF LAMB ROASTED SHOULDER with vegetables, garlic and thyme	23.00
GF BEEF FILLET with potato parmentier and honey shallots	29.00
GF FARMER'S CHICKEN THIGH with polenta and vegetables	14.75
THE LARGE TRAY OF SAUSAGES (Fleischwurst, Nürnberger, Bratwurst, Krakauer) with sauerkraut and paffenhofen potatoes au gratin with Moritz Epidor carbonara and bacon	22.00

FREE-RANGE EGGS

GF Fried eggs with French fries	6.95
GF Fried eggs with French fries & Iberian ham	9.95
GF Fried eggs with French fries & Perol sausage	8.95
GF V Spanish-style potato omelette without onion	6.55
GF 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	15.20
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
GF Tuna belly	6.60
GF 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
Cocaccia of mallorca with paprika sausage, cheese and honey	9.50
Norwegian cocaccia with smoked salmon, hard-boiled egg, herb sour cream, pickles with honey, mustard and dill vinaigrette	11.20

HOUSE BREADS

V Rustic bread	2.95
GF 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	6.00
V Chocolate fondant with vanilla ice-cream	6.00
V Natural lemon or mandarin sorbet	5.25
V Vanilla or chocolate ice cream	5.25
V Cheese flan with red berries and crumble	5.75
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 Beer-style michelada watermelon with almond soup, rhubarb granita and Epidor ice cream	6.00
V Yuzu lemon pie with mango mint ice cream	6.00
V Vanilla and rum French toast with yogurt ice cream and crumble	6.20
V Cocoa truffles and carquinyolis	3.00

DRINKS

SOFT DRINKS

Font d'Or mineral water	1.95
Font d'Or mineral water (1/2)	2.85
Vichy Catalán sparkling water	2.95
Coke	2.50
Coke Zero	2.50
Fanta orange	2.55
Fanta lemon	2.55
Schweppes tonic	2.55
Fever Tree tonic	3.00
Aquarius lemon	2.75
Bitter Ciao (non-alcoholic bitters)	2.95
Lambda fruit juices	2.90
Nestea lemon	2.60
Cacaolat (chocolate milk)	2.95
Red Bull	3.60

NATURAL JUICES

Freshly squeezed orange juice	3.40
Fresh orange juice with vanilla ice cream	4.50

COFFEES & HOT DRINKS

COFFEES	
Espresso	1.45
Café Manolín (espresso with a splash of soda)	1.50
Iced coffee	1.55
Caffè americano (espresso with extra water)	1.65
Cortado (espresso with a dash of milk)	1.55
Iced cortado	1.65
Caffè latte	1.80
Glass of milk	1.50
Cappuccino	2.35
Viennese	2.50
Biberón (weak white coffee)	2.05
Frappuccino	3.90
Carajillo (espresso with a dash of spirit)	3.00
Irish coffee	5.80
Soy and oat milk available	

INFUSIONS

Camomile	2.50
Pennyroyal mint tea	2.50
Ginger & turmeric green tea	2.50
Chai red tea	2.50
Rooibos tea	2.50
Cinnamon & orange white tea	2.50
English Breakfast black tea	2.50
Wild berries tea	2.50
Mediterranean fusion tea	2.50
Calm infusion	2.50

THE CELLAR

VINS BY GLASSES

SPARKLING WINE

Parxet Brut Reseva	4.40
D.O. Cava	

WHITE WINE

Ojo Plato 2023	4.20
D.O. Rueda	
Cérvoles Colors Blanc 2022	4.10
D.O. Costers del Segre	

ROSÉ WINE

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

RED WINE

El Pispá 2022	4.20
D.O. Montsant	
Ojo Plato Tinto 2023	4.30
D.O. Ribera del Duero	
Sectum Crianza 2020	4.20
D.O. Rioja	

SPARKLING WINE

CAVA

Parxet Brut Reseva	31.00
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CORPINNAT

Gramona Imperial	42.00
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CHAMPAGNE

Veuve Clicquot Brut	75.00
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WHITE WINE

ALELLA

Can Matons 2023	27.00
Pansa blanca	

COSTERS DEL SEGRE

Cérvoles Colors Blanc 2022	21.50
Macabeu, Chardonnay, Albariño	

EMPORDÀ

L'encis 2023	21.80
Grenache Blanc, Sauvignon Blanc	

PENEDÈS

L'Anae 2022	21,00
Chardonnay, Xarello, Muscat d'Alexandria	

RIAS BAIXAS

Leiras 2023	29.50
Albariño	

RUEDA

Ojo Plato 2023	21.50
Verdejo	

ROSÉ

CÔTES DU LUBERON

La Vieille Ferme	23.50
Cinsault, Grenache noir, Syrah	

RED WINE

BIERZO

La Escucha 2022	26.50
Mencía	

COSTERS DEL SEGRE

Cérvoles Colors 2019	26.00
Grenache, Syrah, Tempranillo	

MONTSANT

Lo Cirerer 2020	24.90
Grenache, Cariñena, Merlot, Cabernet Sauvignon, Tempranillo	

RIBERA DEL DUERO

Ojo Plato Tinto 2023	23.80
Tempranillo	

RIBERA SACRA

Promide 2022	26.00
Mencía	

RIOJA

Sectum Crianza 2020	22.00
Tempranillo, Grenache	

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	3.95	4.95	7.80
Moritz Negra	3.95	4.95	7.80
Moritz season's new fresh beer	3.95	4.95	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) Alcohol free	2.85
Moritz 0.0 Torrada (33cl) Alcohol free	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