

VELÓDROMO'S CUISINE

GF=GLUTEN FREE (MAY CONTAIN TRACES)
V=VEGETARIAN VG=VEGANS
LIST OF ALLERGENS, ASK THE WAITER PLEASE

TAPAS

GF VG	Fried almonds	3.95
VG	Natural chips	2.95
GF	Olives stuffed with anchovy “El Xillu”	4.95
GF	Assortment of olives	3.90
GF VG	Sevillian olives	3.15
GF VG	Black olives from Aragon	3.15
	Marriage 1 anchovy fillet and 1 pickled anchovy fillet on toasted bread (unit)	4.70
GF	Cantabrian anchovy (fillet)	2.45
GF	Anchovies in vinegar	6.90
GF	Olive, anchovy and guindilla pepper skewer (unit)	2.30
	Smoked salmon cubes with toast	12.50
GF	Cured cheese in olive oil	6.00
GF	Hand cut 100% iberian ham (80g)	22.50
	Russian with spikes “Catalan style tataki”	6.10
	Pickled “round and round” tuna loin, seasoned tomato, burnt garlic crispies and six-grain toast	13.50
VG	Hummus Barcelona with puffed bread (hummus with samfaina)	9.85
	Crispy Iberian ham croquette (unit)	2.60
	Crispy squid croquette (unit)	2.60
V	“Calçots” croquette with romesco (flame-roasted spring onion) (unit)	2.60
V	Crispy pumpkin, spinach, and ginger croquette	2.60
	Assortment of 4 croquettes (one unit of each variety)	9.95
V	Bravas	5.50
V	French fries	3.75
GF VG	Padrón peppers	6.90
GF	Confit artichoke heart served with pine nut brittle and roasted meet jus and iberian ham (unit)	5.95
	Moritz breaded meat and potato Bomba	4.75
	Cod fritters	9.90
	Squid “a la brava” with aioli and spicy oil	10.75
	Tempura squid	9.95
	Andalusian-style squid legs with Padrón peppers and herb salt	9.75
V	Tempura eggplant thimbles with romesco sauce	7.50
GF	Beef with “chimichurri” (sauce of chopped fresh parsley, garlic, olive oil, and vinegar and stir fry vegetables) with mashed potatoes	10.50
	Crispy chicken wings	8.60

SALADS & STARTERS

	Cordoban salmorejo with egg and shavings of Iberian ham	10.95
	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
	Burrata with tomato and peach tartare, white anchovies, and carquiñoli vinaigrette	10.75
GF	Shredded cod “esqueixada” with olive paste and tomato	11.20

WIFI PASSWORD: Moritz@1856

RESTAURANT SINCE 1933

VELÓDROMO'S FAVOURITES

	PENNE PASTA WITH ROAST CHICKEN AND PORK	10.90
	cooked au gratin with cheese and bechamel sauce	
GF	CATALAN-STYLE ROASTED THREE MEETS CANNELLONI	16,95
	(chicken, veal and pork) with bechamel sauce and parmesan cookie	
	CASSEROLE NOODLES WITH RIB AND SAUSAGE	13.50
	with parmesan powder	
GF	SQUID AND PARMESAN CHEESE CREAMY RICE	14.95
GF V	LENTILS FROM THERE	13.50
	cooked with coconut milk, garlic, curry and coriander, yogurt and fresh herbs	
GF VG	7 FRESHLY COOKED VEGETABLES	9.95
	with a drizzle of virgin olive oil and salt crystals (potato, green beans, green asparagus, courgette, broccoli, carrot and spinach leaves)	
	STEAK TARTAR “ALL I PEBRE” SAUCE (GARLIC AND PEPPER)	22.00
	with smoked eel, capers and shallot, french fries potatoes	
	SALMON TARTARE	21.00
	with tartar sauce and spicy japanese turnip	
	COD WITH RATATOUILLE, BLACK OLIVES AND CAPERS	19.90
	MONKFISH “SUQUET” WITH MUSSELS AND SQUID	23.50
GF	PIG’S TROTTERS	14.50
	stewed with mushroom, dried apricots and pine nuts with creamy salsify	
GF	FARMER’S CHICKEN THIGH	14.75
	with polenta and vegetables	
GF	LAMB ROASTED SHOULDER	23.50
	with vegetables, garlic and thyme	
GF	BEEF FILLET	29.00
	with potato parmentier and honey shallots	

FREE-RANGE EGGS

GF V	Fried eggs with French fries	6.95
GF	Fried eggs with French fries & Iberian ham	10.50
GF	Fried eggs with French fries & perol sausage	8.95
	Fried with potatoes and sobrasada	9.95
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	12.95
EPIDOR BRAISED BEEF CHEEK	
with potato parmentier	15.20
MEATBALLS COOKED IN MORITZ NEGRA	
with mushroom	14.00

IF YOU WISH, YOU CANT TAKE THE LEFTOVERS WITH YOU

CLASSIC SANDWICHES

Iberian ham	100%	11,50
V	Cheese	6.30
	Fuet cured sausage from Vic	5.60
	Tuna belly	6.80
	Bacon with cheese	6.20
	Frankfurter with cheese and onion	6.95
V	French omelette	5.60
	Cheese and ham sandwich	4.95
V	Add cheese or onion	0.50

SPECIAL SANDWICHES

Pastrami Velódromo with herbs mayonnaise . 10.90

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	Beef burger, Cheddar cheese, lettuce, tomato and spicy Moritz barbecue sauce.	13.60
	Breaded chicken breast	with red curry mayonnaise, lettuce, 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

VG	Rustic bread	3.00
GF VG	Gluten-free bread	3.60
VG	Six grains flatbread with tomato	3.80

DESSERTS

V	Crema catalana	(Catalan crème brûlée)	5.20
V	Apple tarte Tatin		6.00
V	Natural lemon		
	or mango and passion fruit sorbet		5.25
V	Vanilla or chocolate ice cream		5.25
V	Swiss roll filled	with cream and seasonal fruit.	6.50
V	Seasonal fruit salad		
	with mango & passion fruit ice cream.		6.00
V	Cheese flan	with red berries and crumble	5.75
V	Carrot & chocolate cake made with Moritz Negra	beer and 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	Yuzu and lime lemon pie	with mango mint ice cream	6.00
V	Vanilla and rum French toast	with yogurt ice cream and crumble	6.50
V	Sweets	Cocoa truffles and carquinyolis	3.20

TERRACE SUPPLEMENT +12%

DRINKS

SOFT DRINKS

Font d’Or mineral water	2.00
Font d’Or mineral water (1/2)	2.90
Vichy Catalán sparkling water	2.95
Aquarius	2.75
Bitter Ciao (non-alcoholic bitters)	2.95
Cacaolat (chocolate milk)	3.10
Coke	2.80
Coke Zero	2.80
Fanta orange	2.55
Fanta lemon	2.55
Fuze tea	2.70
Ginger Ale Le Tribute	3.00
Ginger Beer Le Tribute	3.00
Kombucha	3.60
Fever Tree tonic	3.20
Le Tribute tonic	2.65
Lambda fruit juices	2.90

NATURAL JUICES

Freshly squeezed orange juice	3.50
Fresh orange juice with vanilla ice cream	4.50

COFFEES & HOT DRINKS

COFFEES	
Espresso	1.55
Caffè Americano (espresso with extra water)	1.80
Iced coffee	1.65
Caffè latte	1.90
Frappucino	4.20
Café Manolín (espresso with a splash of soda)	1.60
Cappuccino	2.45
Carajillo (espresso with a dash of spirit)	3.10
Cortado (espresso with a dash of milk)	1.65
Iced cortado	1.75
Biberón (weak white coffee)	2.15
Irish coffee	6.00
Trifàsic (espresso with a dash of spirit and a dash of milk)	3.30
Glass of milk	1.55
Viennese	2.55
Soy and oat milk available	

INFUSIONS

Wild berries tea	2.55
Chamomile tea	2.55
Pennyroyal mint tea	2.55
Cinnamon & orange white tea	2.55
Ceylan black tea	2.55
Yunnan pu-erh red tea	2.55
Cinnamon and mint rooibos tea	2.55
Ginger & turmenic green tea	2.55

THE CELLAR

VINS BY GLASSES

SPARKLING WINE	
Gramona Aliances Brut Reserva	4.40
D.O. Cava	
WHITE WINE	
Ojo Plato 2023	4.20
D.O. Rueda	
Cérvoles Colors Blanc 2024	4.10
D.O. Costers del Segre	
ROSÉ WINE	
La Vieille Ferme	4.10
A.O.C. Côtes du Luberon	
RED WINE	
El Pispa 2023	4.20
D.O. Montsant	
Ojo Plato Tinto 2023	4.30
D.O. Ribera del Duero	
Sectum Crianza 2021	4.20
D.O. Rioja	

SPARKLING WINE

CAVA	
Gramona Aliances Brut Reserva	31.00
CORPINNAT	
Gramona Imperial	42.00
CHAMPAGNE	
Veuve Clicquot Brut	75.00

WHITE WINE

ALELLA	
Can Matons 2023	27.00
Pansa blanca	
COSTERS DEL SEGRE	
Cérvoles Colors Blanc 2024	21.50
Macabeu, Chardonnay, Albariño	
EMPORDÀ	
L’encis 2023	21.80
Grenache Blanc, Sauvignon Blanc	
PENEDÈS	
L’Anae 2023	21.00
Chardonnay, Xarello, Muscat d’Alexandria	
RIAS BAIXAS	
Leiras 2023	29.50
Albariño	
RUEDA	
Ojo Plato 2023	21.50
Verdejo	

ROSÉ WINES

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 2023	26.00
Grenache, Syrah, Tempranillo	
MONTSANT	
Lo Cirerer 2021	25.00
Grenache, Cariñena, Merlot, Cabernet Sauvignon, Tempranillo	
RIBERA DEL DUERO	
Ojo Plato Tinto 2023	
Tempranillo	23.80
RIOJA	
Sectum Crianza 2021	22.00
Tempranillo, Grenache	

SANGRIA

	0.5l	1.2l
Wine Sangria «Velódromo»	9.50	19.00
Sparkling wine Sangria	9.50	19.00
Moritz beer Sangria	9.50	19.00

VERMOUTHS & APERITIFS

Miró Rojo “classic vermouth of Reus”	3.95
Miró Blanco “classic vermouth of Reus”	3.95
Yzaguirre vermut rojo original	4.25
Jerez Fino La Ina	4.25
Pedro Ximénez Lustau	4.25
Aperol Spritz	8.50
Campari Spritz	8.50

BEERS

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

FRESH MORITZ

SMALL / LARGE	25cl	33cl	50cl
Moritz Bruta	2.85	3.75	5.60
Moritz Blat	3.95	4.95	7.80
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)	2.80
Moritz 7 (33cl)	2.80
Moritz Bruta (33cl)	2.90
Moritz Epidor (33cl)	3.10
Moritz 0,0 (33cl) Alcohol free	3.10
Moritz 0.0 Torrada (33cl) Alcohol free	3.25

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	3.50
Sierra Nevada Pale Ale (35,5cl) 5,6º	4.90