

# VELÓDROMO'S CUISINE

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

## TAPAS

GF VG Salted almonds	4.20
GF VG Potato chips	2.95
GF Olives stuffed with anchovy "El Xillu"	4.95
GF Assortment of olives	3.95
GF VG Sevillian olives	3.15
GF VG Black olives from Aragon	3.15
Marriage (unit) Toasted bread topped with anchovy and pickled white anchovy	4.70
GF Cantabrian anchovy (fillet)	2.90
GF Anchovies in vinegar	7.30
GF Guild (unit) Guindilla pepper, anchovy and olive	2.65
GF Marriage Guild (unit) Guindilla pepper, anchovy, olive and pickle white anchovy skewer	2.65
Smoked salmon cubes with toast	12.50
GF V Cured cheese in olive oil	6.00
GF Hand cut 100% iberian ham (80g)	22.50
Russian salad with breadsticks	6.95
VG Hummus Barcelona with puffed bread (hummus with samfaina)	9.95
Crispy iberian ham croquette (unit)	2.80
Crispy squid croquette (unit)	2.80
V Calçots croquette with romesco (unit)	2.80
V Crispy pumpkin, spinach, and ginger croquette	2.80
Assortment of 4 croquettes (one unit of each variety)	10.50
V Bravas	5.95
VG French fries	3.85
GF VG Padrón peppers	6.90
GF Confit artichoke heart served with pine nut brittle and roasted meat jus and iberian ham (unit)	6.35
Moritz breaded meat and potato Bomba	4.85
Cod fritters	10.75
Squid "a la brava" with aioli and spicy oil	11.85
Tempura squid	11.65
Andalusian-style squid legs with Padrón peppers and herb salt	10.40
VG Tempura eggplant thimbles with romesco sauce	7.95
GF Beef with "chimichurri" (sauce of chopped fresh parsley, garlic, olive oil, and vinegar and stir fry vegetables) with mashed potatoes	10.95
Crispy chicken wings	8.75

## SALADS & STARTERS

Cordoba-style Salmorejo with chopped egg and strips 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	11.20
V Burrata with mango and tomato salad, served with jalapeño and cilantro sauce	10.50
GF Shredded cod "esqueixada" with olive paste and tomato	12.25

WIFI PASSWORD: Moritz@1856

RESTAURANT SINCE 1933

## VELÓDROMO'S FAVOURITES

PENNE PASTA WITH ROASTED CHICKEN AND PORK cooked au gratin with cheese and bechamel sauce	11.95
CATALAN-STYLE ROASTED CHICKEN, VEAL AND PORK MEAT CANNELLONI with bechamel sauce and parmesan cookie	16.95
CASSEROLE NOODLES WITH PORK RIB AND SAUSAGE with parmesan powder	14.50
SQUID AND PARMESAN CHEESE CREAMY RICE	14.95
GF V LENTILS FROM THERE cooked with coconut milk, garlic, curry and coriander, yogurt and fresh herbs	13.50
GF VG 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
STEAK TARTAR "ALL I PEBRE" SAUCE (GARLIC AND PEPPER) with smoked eel, capers and shallot, french fries potatoes	22.00
COD WITH RATATOUILLE, BLACK OLIVES AND CAPERS	19.90
ROASTED MONKFISH with mushrooms, roast jus and sobrasada crumbs	23.50
GF PIG'S TROTTERS stewed with mushroom, dried apricots and pine nuts with creamy salsify	14.50
TREBLE OF CAL ROVIRA SAUSAGES (raw, casserole, and black) with Santa Pau beans sautéed with spring garlic and rustic jus	13.50
MARINATED AND ROASTED POUSSIN with soy, ginger, and honey. Served with rosemary and lemon mashed potatoes	12.00
GF LAMB ROASTED SHOULDER with vegetables, garlic and thyme	23.50
VEAL STEW with mushrooms and pilaf rice	14.50
GF BEEF FILLET with potato parmentier and honey shallots	29.00

## FREE-RANGE EGGS

V Fried eggs with French fries	6.95
Fried eggs with French fries & Iberian ham	10.75
Fried eggs with French fries & perol sausage	9.10
Fried eggs with French fries & sobrasada	10.20
GF V Spanish-style potato omelette without onion	7.00
GF V Spanish-style potato & roasted onion omelette	7.15

## MADE WITH BEER

MORITZ 7 STEAMED MUSSELS with tomato, cured bacon and olive oil, served with chips	12.95
EPIDOR BRAISED SWEETVEAL with potato parmentier	16.20
MEATBALLS COOKED IN MORITZ NEGRA with mushroom	14.75

IF YOU WISH, YOU CAN TAKE  
THE LEFTOVERS WITH YOU

## CLASSIC SANDWICHES

Iberian ham 100%	11.50
V Cheese	6.50
Fuet cured sausage from Vic	6.75
Tuna belly	8.00
Bacon with cheese	7.50
Frankfurter with cheese and onion	8.50
V French omelette	6.00
Cheese and ham sandwich	5.75
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	9.95
The Cheeseburger from Alkimia Beef burger, Cheddar cheese, lettuce, tomato and spicy Moritz barbecue sauce	15.10
Breaded chicken breast with red curry mayonnaise, lettuce, coriander and lime	9.95
Squid sandwich with lettuce, mayonnaise and Moritz Epidor sauce	10.60
Cocaccia of mallorca with paprika sausage, cheese and honey	9.80
Norwegian cocaccia with smoked salmon, hard-boiled egg, herb sour cream, pickles with honey, mustard and dill vinaigrette	11.30

## HOUSE BREADS

VG Rustic bread	3.25
GF VG Gluten-free bread	3.60
VG Six grains flatbread with tomato	3.80

## DESSERTS

V Crema catalana (Catalan crème brûlée)	5.50
V Apple tarte Tatin	8.00
V Vanilla flan with citrus-infused Chantilly cream	6.00
V Traditional chuchos with yuzu cream filling	7.00
V Ice creams and sorbets of your choice with toppings Ice creams: Moritz Negra beer, vanilla, chocolate Sorbets: lemon, Radler, raspberry, mango and passion fruit	5.75
V Coconut ice with chocolate, passion fruit and rum-roasted pineapple	6.00
V Carrot & chocolate cake made with Moritz Negra and cream cheese frosting	6.00
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%

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# DRINKS

## SOFT DRINKS

Font d'Or mineral water	2.10
Font d'Or mineral water (1/2)	3.10
Vichy Catalán sparkling water	3.10
Aquarius lemon	3.20
Bitter Ciao (non-alcoholic bitters)	3.00
Cacaolat (chocolate milk)	3.20
Coke	2.95
Coke Zero	2.95
Fanta orange	2.95
Fanta lemon	2.95
Fuze tea	3.20
Ginger Ale Le Tribute	3.10
Ginger Beer Le Tribute	3.10
Kombucha	3.60
Fever Tree tonic	3.30
Le Tribute tonic	2.75
Lambda fruit juices	3.00

## NATURAL JUICES

Freshly squeezed orange juice	3.55
Fresh orange juice with vanilla ice cream	4.60

## COFFEES & HOT DRINKS

### COFFEES

Espresso	1.60
Caffè Americano (espresso with extra water)	1.85
Iced coffee	1.70
Caffè latte	1.95
Frappuccino	4.25
Café Manolín (espresso with a splash of soda)	1.70
Cappuccino	2.55
Carajillo (espresso with a dash of spirit)	3.15
Cortado (espresso with a dash of milk)	1.70
Iced cortado	1.80
Biberón (weak white coffee)	2.20
Irish coffee	6.05
Trifàsic (espresso with a dash of spirit and a dash of milk)	3.35
Glass of milk	1.60
Viennese	2.60

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 & turmeric green tea	2.55

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# THE CELLAR

## VINS BY GLASSES

### SPARKLING WINE

Gramona Aliances Brut Reserva	4.60
D.O. Cava	

### WHITE WINE

Ojo Plato 2025	4.30
D.O. Rueda	

Cérvoles Colors Blanc 2025	4.20
D.O. Costers del Segre	

### ROSÉ WINE

La Vieille Ferme 2024	4.10
A.O.C. Côtes du Luberon	

### RED WINE

El Pispá 2024	4.30
D.O. Montsant	

Ojo Plato Tinto 2024	4.40
D.O. Ribera del Duero	

Sectum Crianza 2022	4.30
D.O. Rioja	

## SPARKLING WINE

### CAVA

Gramona Aliances Brut Reserva 2022	32.00
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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 2024	27.00
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Pansa blanca

### COSTERS DEL SEGRE

Cérvoles Colors Blanc 2025	21.50
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Macabeu, Chardonnay, Albariño

### EMPORDÀ

L'encis 2025	21.80
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Grenache Blanc, Sauvignon Blanc

### MONTERREI

Galván 2024	24.00
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Godello, Treixadura

### PENEDÈS

L'Anae 2023	21.00
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Chardonnay, Xarel·lo, Muscat d'Alexandria

### RUEDA

Ojo Plato 2025	21.50
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Verdejo

## ROSÉ WINES

### CÔTES DU LUBERON

La Vieille Ferme 2024	23.50
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Cinsault, Grenache noir, Syrah

## RED WINE

### BIERZO

La Escucha 2022	26.50
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Mencía

### COSTERS DEL SEGRE

Cérvoles Colors 2024	26.00
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Grenache, Syrah, Tempranillo

### MONTSANT

Lo Cirerer 2022	25.50
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Grenache, Cariñena, Merlot,  
Cabernet Sauvignon, Tempranillo

### RIBERA DEL DUERO

Ojo Plato Tinto 2024	23.80
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Tempranillo

### RIOJA

Sectum Crianza 2022	22.50
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Tempranillo, Grenache

## SANGRIA

	0.5l	1.2l
Red wine sangria «Velódromo»	9.50	19.50
Sparkling wine sangria	9.50	19.50
Moritz beer sangria	9.50	19.50

## VERMOUTHS & APERITIFS

Miró Rojo "classic vermouth of Reus"	4.00
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Miró Blanco "classic vermouth of Reus"	4.00
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Yzaguirre vermut rojo original	4.25
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Jerez Fino La Ina	4.35
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Pedro Ximénez Lustau	4.35
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Aperol Spritz	8.50
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Campari Spritz	8.50
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# 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 seasonal new fresh beer	3.95	4.95	7.80

## MORITZ ON DRAUGHT

SMALL / LARGE	25cl	33cl	50cl
Moritz Original	2.40	2.70	4.35
Moritz 7	2.40	2.70	4.35
Moritz Epidor	2.60	2.90	5.10
Moritz Radler (Moritz & lemon)	2.60	3.00	4.90
Mulata d'Epidor (Shandy)	2.55	3.00	4.90
Mestissa (1/2 Moritz, 1/2 Epidor)	2.65	3.10	5.10

## MORITZ BOTTLED

Moritz Original (33cl)	2.80
Moritz 7 (33cl)	2.80
Moritz Bruta (33cl)	3.00
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 (can 33cl) 5,6°	4.95

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