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BERNER & BROWN[®]

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TAPAS • BAR • VINOTECA • CAVARIA • VERMUTERIA

english menu

Beverages, wine & food



NATURAL FOOD

★ **MAGDEBURG** ★



est. 2008



Welcome ...

... at the BERNER & BROWN restaurant, the tapas bar in the cathedral quarter. We are delighted that you have found your way to Magdeburg's oldest tapas bar. Our aim is to delight you with selected wines, cavas and sherries from Spain and with fresh, home-made tapas, bread and dips. Almost all of our dishes are created in-house with care, love for cooking and by hand.

What does typical Spanish mean?

No, we are not a rustic Andalusian tavern! Nor do we want to be. We are based on the modern tapas bars that can be found in Barcelona, Bilbao or Haro, for example. Spanish? Not only! We interpret and combine Mediterranean cuisine in our own way, transforming it into refreshing, tasty, modern and sometimes surprising creations. We enjoy following the basic idea behind tapas. Simply eat delicious snacks all evening to your heart's content and let yourself be pampered in a relaxed atmosphere.

Our passion is your benefit. We run our tapas bar in Magdeburg with heart and soul. We present you our delicacies, prepared with care and love and, above all, made by hand and served by competent and friendly staff.

Many of our basic products are certified with seals for sustainability, organic farming and responsible agriculture and fishing.

Powered by:



As we prepare all dishes freshly for you, there may be longer waiting times if there are a lot of guests.

Thank you for your understanding.

Thank you very much!

Aperitivo español

Vermut La Madre red pure	5 cl	6,20 €
or spritzed with Thomas Henry Tonic		7,30 €

*Typus: **Dry:** fine notes of wormwood, lavender, rosemary and blood oranges. Subtle astringency in the finish.*

Vermut La Madre white pure	5 cl	6,20 €
or spritzed with Thomas Henry Tonic		7,30 €

*Typus: **Semi-dry:** It has fine notes of wormwood. Intense and persistent fruity sweetness, lots of green apple and subtle tartness in the finish.*

Vermut La Madre rosé pure	5 cl	6,20 €
or spritzed with Thomas Henry Tonic		7,30 €

*Typus: **Sweet:** Clearly recognizable strawberry note, paired with wormwood and fresh herbs. Subtle sweetness on the palate.*

Cava Mont Michel Brut Reserva	0,1 l	6,60 €
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Elegant and sensual fullness, premium bottle-fermented sparkling wine.

Cava Tresor Rosé brut DOP - Pere Ventura	0,1 l	6,60 €
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Fruity, light and fresh premium bottle-fermented sparkling wine.

Sherry Fino Classic	dry	5 cl	4,60 €
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Lemon nuances underlaid with white fruit, orange finish. Fine yeast, delicate tangerine. Some honey, delicately nutty finish.

Sherry Manzanilla	dry	5 cl	5,10 €
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Delicate yellow fruit nuances, a hint of oranges and honey, very fine nutty touch. Delicate melon, mineral finish.

Sherry Amontillado	semi dry	5 cl	4,60 €
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Herbal spice, nutty notes, delicate hints of lovage. Dried fruit, subtle sweetness, fine honey touch on the finish.

Sherry Cream	sweet	5 cl	4,60 €
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A hint of dark chocolate, smoky and herbal spice, balsamic bouquet. Honey-sweet texture, delicate dried apricots.

Pedro Ximenez	sweet	5 cl	5,70 €
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Sweet dried fruit, hints of figs, a hint of quince jelly. Silky-sweet texture, elegant and harmonious, chocolaty finish.

All our wine-based products contain sulphites and histamines.

Más Aperetivo

Tipsy <i>50% sparkling wine, 50% cranberry or passion fruit juice</i>	0,3 l	8,90€
Aperol Sprizz ² <i>Aperol, sparkling wine, soda</i>	0,25 l	8,90€
Sarti Rosa Sprizz ² <i>Sarti blood orange, sparkling wine, tonic, mint</i>	0,25 l	8,90€
Hugo ¹ <i>Elderflower syrup, lime, mint, sparkling wine, soda</i>	0,25 l	8,90€
Campari Orange ² <i>Campari, orange juice</i>	0,3 l	7,50€
COAB ² / Campari Orange non-alcoholic ² <i>Orange bitters syrup, orange juice</i>	0,3 l	6,90€
Green sparkling wine ^{1,2} <i>Woodruff, kiwi, lime, mint and sparkling wine</i>	0,3 l	8,90€
Green non-alcoholic ² <i>Woodruff, kiwi, mint, lime, soda</i>	0,3 l	6,90€

Café // Coffee // I•O 100% caffè

Café solo ³ <i>Espresso</i>	2,70 €
Café double ³ <i>double Espresso</i>	4,80 €
Café cortado doble ³ <i>Double Espresso with hot milk or oat drink.</i>	4,90 €
Café cortado leche y leche ³ <i>Espresso, sweetened condensed milk and milk foam</i>	4,90 €
Café crema ³ <i>Coffee</i>	3,90 €
Cappuccino ³ <i>double espresso, milk or oat drink</i>	4,90 €
Café con leche ³ <i>Coffee, milk or oat drink</i>	4,90 €
Latte Macchiato ³ <i>Espresso with milk and milk foam or oat drink</i>	4,20 €
Café Carajillo ³ <i>Espresso with 2 cl brandy</i>	7,50 €
Barraquito ³ <i>Sweetened condensed milk, liqueur⁴³, espresso and milk, cinnamon and lemon slice.</i>	7,90 €

Chocolate // Drinking chocolate // Azuco

White Chocolate <i>Intense aromas of classic white chocolate and a hint of fine vanilla.</i>	4,20 €
Chocolate <i>Whole milk with the delicious aromas of selected cocoa varieties</i>	4,20 €
Dark Chocolate <i>Intense, strong, full-bodied chocolate flavor, with a cocoa content of 42 %.</i>	4,20 €

Té // Tea

Darjeeling Second Flush 3,90 €
Delicate, flowery tea with a fine, mild taste

Chai tea, optionally with milk foam 3,90 €
Fine spicy Assam with cassia, ginger, cardamom, cloves and pepper

Fruit tea blend 3,90 €
intense red tea blend

Greentea 3,90 €
Unfermented tea with a tart, fresh taste

Nana Orang Giger Tea 4,10 €
Fresh mint, ginger and orange tea with honey
optional VEGAN with agave syrup



Agua mineral // Mineral water

Gerolsteiner Gourmet sprudel 0,25 l 3,50 €
sparkling water 0,75 l 7,90 €

Gerolsteiner Gourmet medium 0,25 l 3,50 €
medium sparkling water 0,75 l 7,90 €

Gerolsteiner Gourmet naturell 0,25 l 3,50 €
still water 0,75 l 7,90 €

Bebidas sin alcohol // Soft drinks

Thomas Henry Tonic Water ^{4,7,9} 0,2 l 3,50 €
Thomas Henry Ginger Ale ^{2,6,9} 0,4 l 5,50 €

Afri Cola ^{2,3,6,9} 0,2 l 3,50 €

Afri Cola without sugar ^{2,3,6,11} 0,4 l 5,50 €

Bluna Orange ^{2,6,7,9,10}

Bluna Lemon ^{6,9}

Jugos y néctares // Juices & nectars Niehoffs Vaihinger

Apple juice	100% Fruit content	0,2 l	3,90 €
Pineapple juice	100% Fruit content	0,4 l	5,90 €
Banana nectar	25% Fruit content		
Cherry nectar	50% Fruit content naturally cloudy		
Passion fruit nectar	25% Fruit content		
Orange juice	100% Fruit content		
Cranberry nectar	28% Fruit content		

All juices also available as spritzers.

Rabarb juice spritzer	45% Fruit content	0,33 l	4,90 €
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Cervezas // Beers on tap

Königs Pilsener ^{A1}		0,3 l	3,90 €
<i>also as a Radler or Diesel</i>		0,5 l	5,80 €
Maisel´s Weisse Original ^{A1}		0,3 l	3,90 €
<i>Weizen Beer</i>		0,5 l	5,80 €

Botellas de Cervezas // Beers from the bottle

Maisel´s Weisse Dunkel ^{A1}		0,5 l	5,60 €
Maisel´s Weisse Kristall ^{A1}		0,5 l	5,60 €
Maisel´s Pale Ale ^{A1}		0,33 l	4,30 €
Landbier Fränkisch Dunkel ^{A1}		0,5 l	5,60 €

Cervezas sin alcohol // Non-alcoholic beers

Bitburger Pils, non-alcoholic ^{A1}		0,5 l	5,40 €
Maisel´s Hefe, non-alcoholic ^{A1}		0,5 l	5,40 €

Longdrinks

Campari Orange ² <i>Campari, Orange juice</i>	7,50 €
Green Sekt ^{1,2} <i>Woodruff, kiwi, lime, mint and sparkling wine</i>	9,70 €
Cuba Libre ^{2,3,9} <i>Havana Club 3 years, lime, cola</i>	8,90 €
Mojito ² <i>Havana Club 3 years, lime, cane sugar, mint, soda</i>	10,90 €
Gin Tonic ^{4,9} <i>Tommy Craft Gin Fallstein and Thomas Henry Tonic Water with itLemon, orange and mint</i>	12,90 €
Gin Tonic ^{4,9} <i>Gin Mare [Spanish gin] and Thomas Henry Tonic WaterThyme and rosemary</i>	12,90 €
Wodka Tonic oder Orange ^{4,7,9,10} <i>Absolut Vodka. Tonic water or orange juice</i>	8,90 €

Spirituosen // Spirits

William's pear,	Fallstein	2 cl	4,10 €
Quince,	Fallstein	2 cl	4,10 €
Apple in an oak barrel	Fallstein	2 cl	4,10 €
Vodka,	Absolut	2 cl	4,10 €
Gin Mare	GPB	2 cl	5,90 €
Tommy Craft Gin,	Fallstein	2 cl	5,90 €
Rum 3 Anos,	Havana Club	2 cl	3,90 €
Rum 7 Anos,	Havana Club	2 cl	5,10 €
Absacker Black Label Kräuter		2 cl	4,30 €
Hierbas de Mallorca Mezcladas Kräuter		2 cl	3,60 €

Cócteles sin alcohol // non-alcoholic Cocktails

COAB² / Campari Orange non-alcoholic ^{1, 2, 9, 10} 6,90 €
Bitter orange syrup, orange juice

Green non-alcoholic ^{1, 2, 9, 10} 6,90 €
Woodruff, kiwi, mint, lime, soda

Tapame Paraiso non-alcoholic ^{1, 2, 9, 10} 8,90 €
Banana nectar, pineapple juice, orange juice, coconut syrup

Ipanema / Caipirinha non-alcoholic ⁹ 7,90 €
Maracujasaft, Ginger Ale, Limette, Rohrzucker

Mojito B² non-alcoholic 7,90 €
Lime, apple juice, cane sugar, mint & soda

Cócteles con alcohol // Cocktails

Caipirinha 9,80 €
Lime, cane sugar, cachaça


Long Island Icetea ^{2, 3, 9} 16,90 €
Absolut Vodka, Havana Club 3 years, Tommy Craft Gin, Cointreau, lime, cola, orange juice

Mai Tai ^{1, 2, 9, 10} 12,90 €
Havana Club 3 years, Havana Club 7 years, lime, apricot brandy, almond syrup

Sex on the Beach ² 10,90 €
Absolut Vodka, apricot brandy, passion fruit & cranberry juice

La nube by La Madre 10,90 €
white Vermuth, Havana Club 7 years, pineapple juice, fresh lime







Aperitivos // Starters

- 25 Dip Mix pequeña *optionally also*  vegan 7,70 €
4 different dips with bread
- 29 Dip Mix grande *optionally also*  vegan 10,90 €
6 different dips with bread
- 28 Pa amb tomàquet [tres pedazos]  vegan 8,80 €
Toasted bread with tomatoes, balsamic vinegar,
herbs and garlic, like bruschetta / 3 pcs.
- 30 Aceitunas negras y verdes ^{A10}  vegan 6,20 €
Pickled green and black olives with herbs, garlic.
- 74 Carpaccio de ternera argentina 12,90 €
Raw Argentinian beef with Spanish olive oil
and Manchego, rocket, approx. 70 g
- 99 Sopa semanal 6,90 €
Changing weekly soup.



Platos de Tapas // Tapas platters for one person each

- 91 „Plato de Tapas clásico“ ^{A3,A8,A12} 22,10 €
Manchego cheese, serrano ham matured for 18 months,
Chicken wings with a honey-chili glaze, Squid in batter,
potato wedges with alioli, mojo rojo
- 92 „Plato de Tapas del mar“ ^{A1,A2,A3,A4,A6,A8} 25,90 €
Garlic prawns, pickled anchovies with herbs and garlic,
salmon bruschetta, potato wedges, sea bream, mojo verde
- 93 „Plato de Tapas vegetariano“ ^{A3,A5, A9,A10} 24,90 €
Pimientos de Padrón, sweet potato sticks with chervil curd,
roasted vegetables, sautéed fennel with feta cheese
potato wedges and alioli, hummus with tomatoes
- optionally also*  vegan 24,90 €
- 97 „Plato de Tapas de carne“ ^{A1,A3,A8,A9,A10} 27,90 €
Chicken breast in panko batter with rosemary mayonnaise,
Meatballs with tomato sauce, veal cheeks,
Beef carpaccio with Spanish olive oil and rocket,
potato wedges with alioli and sheep's cheese cream.

Salsas // Dips

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|----|---|--|--------|
| 20 | Alioli ^{A3, A8}
<i>Mayonnaise made from egg, oil, mustard and garlic</i> | | 5,90 € |
| 21 | Mojo Verde ^{A4, A8}
<i>Salsa made from herbs, capers, mustard and anchovies</i> | | 5,90 € |
| 22 | Mojo Rojo ^{A9, A10} medium hot   vegan
<i>Salsa made from tomatoes, peppers, chili, herbs and oil</i> | | 5,90 € |
| 23 | Hummus con tomates ^{A9, A10}  vegan
<i>Chickpea dip with tomatoes, herbs, garlic and oil</i> | | 5,90 € |
| 24 | Aceite de oliva virgen extra español  vegan
<i>Spanish extra virgin olive oil with sea salt</i> | | 4,90 € |
| 18 | Chimichurri  vegan
<i>arg. Sauce with garlic, herbs, lime, vinegar and oil</i> | | 5,90 € |
| 26 | Salsa mediterráneo ^{A5, A9, A10}
<i>Salsa made from sheep's cheese, fresh herbs and chili</i> | | 6,90 € |
| 27 | Alioli vegano ^{A8, A13}  vegan
<i>Mayonnaise made from soy, oil, mustard, lemon and garlic</i> | | 5,90 € |

Ensaladillas // Salads








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|----|---|--|--------|
| 14 | Ensalada de remolacha con lentejas  vegan
<i>Beet salad with red lentils, onions, limes, agave syrup, herbs and spices</i> ^{A6 A12} | | 6,90 € |
| 39 | Champiñones marinados ^{A8 A10}  vegan
<i>pickled mushrooms in homemade marinade</i> | | 7,90 € |

*All our tapas weigh between 80g and 160g.
We recommend 3 to max. 4 different tapas per person.*

*We serve our homemade bread
with all our dishes.*

*As we prepare all dishes freshly for you, there may be longer
waiting times if there are a lot of guests.
Thank you very much for your understanding.*

Vegetariano y Vegano // Vegetarian & Vegan

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|----|---|------------------------------|--|
| 10 | Tortilla estilo español (ca 20cm)
<i>Egg, potato and onion omelette</i> | A3, A5, A10 | 11,90 € |
| 11 | Bolitas de Quínoa y Chimichurri
<i>Quinoa balls with linseed, chickpeas, onions, carrots and sun-dried tomatoes with pesto</i> | A1 A6 A9 A13 |  vegan 8,60 € |
| 16 | Tiras de soja estilo pollo y Chimichurri
<i>Chicken-style soy strips with mace and coriander</i> | |  vegan 9,90 € |
| 17 | Croquetas de patata, parmesano y ajo silvestre
<i>Potato croquettes with Parmesan, wild garlic and feta</i> | A1 A3 A5 | 8,90 € |
| 31 | Bolitas de Queso de Cabra
<i>Fried goat's cheese balls with chili, herbs and tomatoes.</i> | A1A3A5A9 | 9,10 € |
| 32 | Pimientos de Padrón
<i>Galician bell pepper, fried in oil with sea salt</i> | |  vegan 7,30 € |
| 33 | Las patatas dulces fritos
<i>Fried sweet potato sticks with chervil curd and chimichurri.</i> | A1 A5 A7 A10 | 6,90 € |
| 34 | Patatas bravas con Alioli
<i>Fried potato wedges with garlic mayonnaise optionally VEGAN with vegan alioli</i> | A3 A8 (A13) | 5,90 €
 vegan 5,90 € |
| 35 | Edamame con sal marina y ajo
<i>Soybeans in the pod with sea salt, chili and garlic</i> | A13 |  vegan 4,90 € |
| 36 | Queso de oveja frito con Alioli
<i>Fried sheep's cheese in wheat breading, herbs de Provence, served with garlic mayonnaise</i> | A1 A3 A5 A7 A8 | 9,10 € |
| 37 | El hinojo con queso de oveja
<i>Roasted, caramelized fennel with feta cheese. optionally VEGAN with smoked tofu</i> | A5 | 7,90 €
 vegan 7,90 € |
| 38 | Las Verduras fritas
<i>Colorful vegetables fried in butter with herbs optionally VEGAN fried in oil</i> | A5 | 7,10 €
 vegan 7,10 € |
| 48 | Selección de croquetas
<i>Fried croquette mix</i>
- 1 pc. potato ball with Parmesan and wild garlic
- 1 pc. quinoa ball with linseed,
- 1 pc. goat's cheese ball with chili dip, herbs and tomatoes | A1,A3,A5,A6,A7,A8,A9,A12,A13 | 8,90 € |

Carne de cerdo y res // Pork & Beef

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|----|--|---------|
| 40 | <p>Albóndigas en salsa de tomate ^{A1 A3 A5 A8 A9}
 <i>Meatballs made from pork and beef, wheat and egg, with herbs in home-style tomato sauce approx. 160 g raw weight</i></p> | 8,20 € |
| 41 | <p>Dátiles envueltos en jamón ^{A6 A9 A10 A12 A13}
 <i>Dates wrapped in ham, filled with almonds, served with an apple - chili - rosemary sauce 6 pcs.</i></p> | 6,90 € |
| 42 | <p>Queso de cabra envueltos en jamón
 <i>Goat's cheese wrapped in ham, fried in rosemary butter approx. 100 g</i></p> | 8,80 € |
| 43 | <p>Filete la Cerda Duroc Iberico*
 <i>Spanish pork fillet approx. 110 g raw weight</i></p> | 13,90 € |
| 0* | <p><i>The Duroc Iberico is a Spanish premium pig breed. It has a slightly nutty taste. This exceptional flavor is created because of the semi-wild Iberico pigs live for several months in large oak groves for several months. There they eat cork acorns, which give the give the meat its special aroma. Free-range. Butter-tender meat with a fine aroma.</i></p> | |
| 44 | <p>Filete de ternera de Namibia*
 <i>Finest fillet of free-range cattle from Namibia. medium roasted, approx. 110 g raw weight</i></p> | 17,90 € |
| 0* | <p><i>This first-class fillet comes from free-range cattle that graze year-round on the sunny pastures of Namibia and Botswana. No hormones or fattening feed are used here. Due to the natural and species-appropriate rearing, the animals' development, which also affects the flavour and texture of the meat. Only in this way first-class quality can be achieved.</i></p> | |
| 45 | <p>Chorizo Barbacoa frito en Tomate picante
 <i>Fine Duroc Iberico salami specialty from Rioja in tomato sauce, house style</i> ^{A5 A8 A9 A10 / 6}
 <i>approx. 110 g raw weight</i></p> | 8,90 € |
| 46 | <p>Carrilleras de ternera al vino tinto ^{A10 A7 A8}
 <i>German calf cheeks in red wine, gin and sherry, cooked with fresh herbs and vegetables, approx. 110 g raw weight</i></p> | 15,90 € |

Pollo // Chicken

- 50 Pollo al Panko crujiente ^{A1 A3 A7 A8} 8,90 €
Chicken in panko batter, deep-fried until crispy with rosemary mayonnaise, approx. 110 g raw weight
- 51 Pollo con salsa teriyaki y sésamo ^{A6 A10 A12} 9,90 €
Chicken with teriyaki sauce, balsamic vinegar, honey, sesame, leek and mangetout, approx. 140 g raw weight
- 52 Pollo con verduras y queso feta ^{A5 A7} 9,90 €
Chicken with vegetables and feta cheese in tomato sauce approx. 140 g raw weight
- 53 Alas de Pollo ^{A12 A13} 7,90 €
Chicken wings with a honey - chili glaze. Approx. 100 g

Pescados y Mariscos // Fish and seafood

- 60 Anchoas y / o Boquerones ^{A4 A7} 10,90 €
Salty and / or sour marinated anchovy fillets. Approx. 80g
- 61 Bruschetta de Salmón con Tomate y Queso 12,90 €
Salmon with tomatoes, onions, cheese and balsamic vinegar approx. 100 g raw weight salmon ^{A4 A5 A10}
- 62 Rabas Empanadas ^{A1 A3 A7 A8 A12 A13} 8,90 €
fried squid strips in batter, served with lemon mayonnaise approx. 100 g
- 63 Filete de dorada sobre canónigos ^{A4} 10,80 €
Sea bream fillet on lamb's lettuce with house dressing approx. 100 g raw weight sea bream
- 64 Salmón y queso feta el calabacín ^{A4 A8 A10 A12 A13} 12,90 €
Salmon with feta cheese rolled in zucchini strips approx. approx. 80 g raw weight salmon
- 65 Pinchos de Gambas y Dátiles con alioli ^{A2 A8 A9} 9,90 €
arg. Red prawns and dates on a skewer with aioli approx. 80 g raw weight prawns / 3 pcs.
- 66 Gambas a la plancha ^{A2 A5 A8 A9} 12,90 €
arg. Red prawns fried with garlic in butter approx. 140 g raw weight prawns / 5 pcs.

Queso y Jamón // Cheese & ham


- 70 Plate with 5 different cheese 170g 18,50 €
3 Hartkäse* und 2 Weichkäse* 85g 9,50 €
dazu reichen wir fruchtiges Gelees und Brot

Order a sherry with your cheese plate.

- 71 Jamón Ibérico cebo de campo ^{A1, A7, A11} 20,10 €
ca. 100g
*Ham from Iberian pigs, at least 75 %, fed with acorns and which owe at least 30 % of their weight gain to this fattening, but which are mainly fed with cereals in the final fattening (cebo de campo). Matured for 38 months ***

** Denominación de Origen y **icc Certificado Calidad Productos Ibéricos*

Postres // Desserts

- 81 Crema Catalana ^{A1 A3 A5} 6,90 €
Vanilla cream with cinnamon, orange, lemon and a caramelized sugar topping
- 82 Jalea de mango con tomillo y crumble  ^{vegan} 6,90 €
Mango jelly with thyme, coriander, passion fruit, orange, raspberry sauce and wheat crumble ^{A1, A13,}
- 85 Oferta de postres 6,30 €
Dessert offer
- 86 Pastel de chocolate ^{A1 A3 A5 A12} 7,30 €
Chocolate lava cake

extra bread for 2,50 € ^{A1}

List of chemical ingredients:

1 Preservatives 2 Coloring, 3 Contains caffeine, 4 Contains quinine, 5 Contains taurine, 6 flavorings, 7 antioxidant, 8 flavor enhancer, 9 acidulant, 10 stabilizers, 11 sweetener aspartame, contains phenylalanine source

List of natural allergens:

A1 Cereals containing gluten, A2 Crustaceans, A3 Eggs, A4 Fish, A5 Milk, A6 Nuts, A7 Celery, A8 Mustard, A9 Dried fruit, A10 Olives and wine (sulphites) A12 Nuts, A13 Soy

All dishes may contain traces of all natural allergens.



BERNER & BROWN[®]

TAPAS • BAR • VINOTECA • CAVARIA • VERMUTERIA

Wine, Cava & Brandy

★ **MAGDEBURG** ★



est. 2008




White wines from Spain

Vino de la Tierra Blanco / Landwein	0,1 l	2,60 €
also as wine spritzer	0,2 l	5,20 €
Grape variety: Chardonnay,	0,5 l	13,00 €
Sauvignon Blanc	1,0 l	26,00 €


Type: **dry**: Intense aromas of white flowers, melon and ripe pear.

Well-balanced, lots of fruit and with a fine, spicy finish.

Care Moscatel Semidry	0,1 l  vegan	3,80 €
Bodegas Añadas	0,2 l	7,50 €
Region: Campo de Cariñena D.O.	0,75 l	28,10 €

Grape variety: 100% Moscatel

Type: **semi-dry**: This fascinating wine is just about in the semi-dry residual sugar range. Accordingly, it is a very drinkable and light wine, but by no means "super sweet". Pear, peach and blossom honey on the nose, mild, harmonious and well-balanced.

Blanco sobre Lias	0,1 l  vegan	3,80 €
Bodegas Añadas	0,2 l	7,80 €
Region: Campo de Cariñena D.O.	0,75 l	28,10 €

Grape variety: Chardonnay, Macabeo, Garnacha Blanca

Type: **dry**: Crystal clear with greenish reflections. Clear, exotic fruit with hints of flowers. Some apple and pear on the palate.

Letargo Blanco	0,1 l	4,50 €
Bodegas d Mateos	0,2 l	8,90 €
Region: D.O.Ca. Rioja	0,75 l	33,40 €

Grape variety: 100% Tempranillo Blanco

Type: **dry**: Fresh and structured. Notes of stone fruit such as nectarine and peach combined with citrus aromas.

Mas Oliveras Blanco	0,1 l	4,50 €
Bodegas Ramón Roqueta	0,2 l	8,90 €
Region: Catalunya D.O.	0,75 l	33,40 €

Grape variety: 80% Macabeo, 20% Chardonnay

Type: **dry**: Aroma of fresh melon, pear and passion fruit. Vinous and berry with a very gentle taste and mild acidity.

Flor Innata	0,1 l	4,60 €
Bodegas Grupo Valdecuevas	0,2 l	9,20 €
Region: Rueda D.O.	0,75 l	34,60 €


Grape variety: 90% Verdejo, 10% Sauvignon Blanc

Type: **dry**: Intense aroma of tropical fruits as well as floral, grassy and herbal notes. Voluminous, yet gentle and pleasing.

Red wines from Spain

Vino de la Tierra Tinto / Landwein	0,1 l	2,60 €
also as Tinto de verano (sweet spritzer)	0,2 l	5,20 €
Grape variety: Tempranillo	0,5 l	13,00 €
	1,0 l	26,00 €

Type: dry: Intense fruity notes characterize this light red wine. A lovely basic wine and a good companion for the whole evening.

Care Tinto Sobre Lias	0,1 l  vegan	3,80 €
Bodegas Añadas	0,2 l	7,50 €
Region: Campo de Cariñena D.O.	0,75 l	28,10 €


Grape variety: Garnacha, Syrah

Type: dry: Intense aromas. Full and fine notes of blackberry and raspberry on the palate, some vanilla, also coffee and toffee. Powerful and long on the finish. A wine with personality and character.

Letargo Tempranillo	0,1 l	4,50 €
Bodgas d Mateos	0,2 l	8,90 €
Region: D.O.Ca. Rioja	0,75 l	33,40 €

Grape variety: 100 % Tempranillo

Type: dry: A light, summery red wine with beautiful aromas of black cherries. Rather light and beautiful primary fruit.

Monastrell Único Bio Jumilla	0,1 l  vegan	4,70 €
Bodegas Hijos de Juan Gil	0,2 l	9,30 €
Region: Jumilla D.O.	0,75 l	34,90 €

Grape variety: 100% Monastrell

Type: dry: Aromas of black cherry, but also ripe plums and some mocha. Balanced acidity and rounded tannins.

Borsao Tinto Selección	0,1 l	4,90 €
Bodegas Borsao	0,2 l	9,80 €
Region: Campo de Borja D.O.	0,75 l	36,80 €

Grape variety: 70% Garnacha, 20% Syrah, 10% Tempranillo

Type: dry: Intense aroma of ripe cherries and raspberries, with floral tones and spicy nuances. Balanced tannins.

Las Canteras	0,1 l	5,20 €
Bodegas Viñedos y Bodegas Muñoz	0,2 l	10,40 €
Region: Castilla, Kastilien La Mancha	0,75 l	38,70 €

Grape variety: Merlot, Syrah, Tempranillo

Type: dry: aged for 12 months in barrels. Amazingly lush bouquet with sweet cherries, violets, chocolate and vanilla. The wine flatters the palate with its juicy, berry fruit.

White wines from Spain

• only as a bottle - changing vintages •

Valdecuevas 0,75 l 39,30 €

Bodegas Valdecuevas

Region: Rueda

Grape variety: 100% Sauvignon Blanc

Type: dry: The nose is dominated by tropical fruit together with citrus notes and fine mineral notes. Round on the palate, with fresh acidity and a certain elegance.

Albariño Fillaboa 0,75 l 43,90 €

Bodegas Fillaboa

Region: D.O. Rais Baixas

Grape variety: 100% Albariño

Type: dry: Complex aromas of stone fruit, pineapple and grapefruit, paired with floral notes. Elegant on the palate, with good structure and an almost salty finish.

Awards: 90 Guía Peñin points

Red wines from Spain

• only as a bottle - changing vintages •

Primicia JT 0,75 l 46,90 €

Bodegas Bodegas Casa Primicia

Region: Rioja D.O.Ca

Grape variety: 100% Tempranillo

Type: dry: A wonderful red, this Primicia Barrica Rioja Tinto, with great fruit and soft tannins. The aging in barrique barrels gives it the necessary seriousness and creates a very pleasant atmosphere. The Barrica Rioja Tinto smells of oriental spices, cedar wood and ripe cherries.

Via Terra Selection Tinto 0,75 l 48,90 €

Bodegas Edetària

Region: Terra Alta D.O.

Grape variety: 100 % Garnacha Peluda

Type: dry: Intense fruit of cherries, plums and marzipan. Richly fruity, but with more varied aromas and a rather cool character and pleasantly lively acidity. Matured in stainless steel tanks and for a short time in used oak barrels.

Awards: 90 Guía Peñin points

Red wines from Spain

• only as a bottle - changing vintages •

Pajaro Rojo 0,75 l 52,80 €

Finca Losada, Bierzo D.O.

Region: Bierzo

Grape variety: 100% Mencía

Type: **dry**: The ripe grapes from the Mencía vines, which are between 30-40 years old, are harvested by hand and carefully selected. Very intense fruit aromas of blackberries and red cherries, fine herbal and spicy notes. A very elegant, fresh, fruity and complex wine, but not too heavy.

Awards: 90 Parker points

Margalida 0,75 l 54,30 €

Bodegas Galmés i Ribot

Region: Mallorca D.O.

Grape variety: Syrah und Cabernet Sauvignon

Type: **dry**: garnet red, plum and wild herbs on the nose, fruity and fresh, with soft tannins and mild acidity.

certified organic wine

Inici 0,75 l 68,60 €

Bodegas Merum Priorati DOCa

Region: Priorat

Grape variety: 60% Garnacha, 15% Cariñena, 15% Syrah, 10% Cabernet Sauvignon

Type: **dry**: Dark cherry red with crimson reflections. Complex aromas of blackberry, blackcurrant, aniseed and leather on the nose. The wine is elegant on the palate despite its full body. The tannins are fine-grained and the acidity is well integrated. It shows fine wood notes from ageing in French oak.

Awards: Gold medal Concours Mondial de Bruxelles 2018

Valderiz 0,75 l 69,20 €

Bodegas y Viñedos Zuazo Gastón

Region: Ribera del Duero D.O.

Grape variety: 95% Tinto Fino, 5% Albillo

Type: **dry**: Mineral, with good freshness and an interesting mix of red fruits and riper, nutty flavors on the palate. Good herbal spice and toasty aromas from 24 months of ageing in oak barrels.

Awards: James Suckling: 94 points, Wine Spectator: 96 points

Rosé wines from Spain

Vino de la Tierra Rosado / vins de pays	0,1 l	2,60 €
also as a wine spritzer	0,2 l	5,20 €
	0,5 l	13,00 €
<i>Grape variety: Syrah</i>	1,0 l	26,00 €

Type: dry: A young, fruity rosé. Inviting pink in the glass, the fine fruity bouquet with ripe raspberries, juicy strawberries and a hint of cassis is just as animating as the fruity, juicy taste.

Vina Zorzal Rosado	0,1 l	5,00 €
Bodegas Vina Zorzal Wines	0,2 l	9,90 €
Region: Navarra D.O.	0,75 l	37,50 €

Grape variety: 100 % Garnacha

Type: dry: An appealing strawberry red sparkles in the glass. The nose is fresh and delicate, with aromas of strawberry and wild berries. Light and fresh on the palate with a fine herbal note.

Awards: 90 Peñín points

Cava

Mont Michel Cava Brut Reserva	0,1 l	5,90 €
Bodegas Cava Soler-Jové	0,75 l	41,50 €
Region: Penedès		

Rebsorte: Parellada, Xarel-lo, Macabeo

Type: dry: Extremely fine strings of pearls run through the glass, the color is a light yellow with green reflections. The bouquet is extremely fruity, with citrus fruits, pineapple, apple and acacia blossom. On the palate, this cava is fresh, precise and elegant with a playful, finely sparkling mousse. This Best Buy sparkling wine also shows its high level once again in the finish.

Tresor Rosé Brut DOP	0,1 l	5,90 €
Bodegas Pere Ventura	0,75 l	41,50 €
Region: Katalonien		

Grape variety: Trepát

Type: dry: Blackberry, sour cherry and rose. With its lively fruit acidity, Tresor Rosé brut is wonderfully fresh and lively on the palate. The finish of this cava from the wine-growing region of Catalonia is captivating with a beautiful aftertaste.

Award: Silver medal Mundus Vini

Brandy

Solera Reserva 2 cl 4,90 €

Bodegas Fernando de Castilla

Region: Brandy de Jerez

Grape variety: 100% Palomino

Type: *The taste is fruity and balanced, with great complexity. Clear amber yellow with bright golden reflections. Delicate floral aromas, hints of vanilla, elegant, racy, powerful, well-integrated wood, soft on the palate, fine interplay of fruit and acidity, accompanied by notes of licorice.*

Cardenal Mendoza Clásico 2 cl 5,90 €

Bodegas Sánchez Romate Hermanos

Region: Brandy de Jerez

Type: *The Cardenal Mendoza matures in American oak barrels that were previously used for the production of Pedro Ximénez wines and Oloroso wines. Strong, fruity raisin aromas with a pleasant sweetness, soft and spicy. Particularly characterized by clear oak tones and Oloroso flavour. The finish is full-bodied, delicate, very long and persistent. Aged for more than 15 years.*

Unico Solera Gran Reserva 1972 2 cl 23,60 €

Bodegas Fernando de Castilla

Region: Brandy de Jerez

Grape variety: 100% Palomino

Type: *Matured in the traditional solera system and exclusively in old Oloroso barrels, this brandy is undoubtedly one of the best in the world. Only available in extremely limited quantities and bottled by hand, it is reserved for connoisseurs. The base wines for this Brandy de Jerez are intense, dry wines that come exclusively from the region. The distillates produced from these wines are rich in flavor and aroma and then mature in oak barrels over the years to become increasingly complex brandies. The Unico comes from a solera system dating back to 1972 and has now reached the peak of its barrel ageing. On the nose, the "Unico" impresses with its incredible complexity. The mature and intense bouquet combines aromatic grapes, sweet dried fruit, sensual vanilla and aromas of nuts. It is very soft and silky on the palate with a dry, elegant and very long finish. An exclusive treat!*



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