BERNER & BROWN
the tapas bar in the cathedral quarter
Breiter Weg 263
39104 Magdeburg • SA
Welcome ...

... to the restaurant BERNER & BROWN, the tapas bar in the cathedral quarter. We are pleased that you have found your way to the oldest tapas bar in Magdeburg. Our goal is to delight you with selected wines, cavas and sherries from Spain and with fresh and homemade tapas, bread and dips. Almost all dishes are created here in house with care, love for cooking and handmade.

What do you mean by typically Spanish?

No, we are not a rustic, Andalusian tavern! Nor do we want to be. We are oriented to the modern tapas bars, as they can be found for example in Barcelona, Bilbao or Haro. Spanish? Not only! We interpret and combine Mediterranean cuisine in our own way, turning it into refreshing, delicious, modern and sometimes surprising creations.

We happily follow the basic idea behind tapas. Simply eating delicious little things all evening to your heart's content and letting yourself be pampered in a cozy atmosphere.

Our passion is your advantage. With heart and soul we run our tapas bar in the heart of Magdeburg. We present you our delicacies, prepared with care and love and above all handmade and served by competent and friendly staff.

Because we prepare all dishes fresh for you, it could come to longer waiting times with high guest volume. We ask for your understanding. Thank you!
Apéritifs

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

Type: In the nose fine citrus notes and orange peel, then dark fruit and taste fine notes of Vermouth, lavender and rosemary and blood oranges.

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

Type: In the nose fine citrus notes and dominant fruit aromas, subtle notes of wormwood herb and floral notes. Very long, intense and persistent, fruity-sweet, lots of green apple.

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

Type: sweet: bright in the glass, with pink shimmer, already in the smell clearly recognizable strawberry note, paired with wormwood herb and fresh herbs. Subtle sweetness on the palate.

Cava Brut Reserva D.O.  0,1 l  6,90€
elegant and sensual fullness, premium bottle fermentation sparkling wine

Cava Brut Reserva rosé D.O.  0,1 l  6,90€
Fruity, light and fresh premium bottle fermentation sparkling wine

Tipsy  0,3 l  7,90€
50% champagne, 50% cranberry or passion fruit juice

Aperol Sprizz²  0,25 l  8,90€
Aperol, champagne, soda

Hugo¹  0,25 l  8,90€
Elderflower syrup, lime, mint, champagne, soda

Campari Orange²  0,3 l  7,50€
Campari, orange juice

COAB² / Campari Orange alkoholfrei²  0,3 l  6,90€
Orange bitters syrup, orange juice

Green alkoholfrei²  0,3 l  6,90€
Woodruff, kiwi, mint, lime, soda

All our wine-based products contain sulfites and histamines.
The best sherry from Emilio Lustau

Fino "Jarana"  dry  5 cl  4,60 €
Delicate aroma of roasted almonds with refreshing apple flavor.
Awards: Robert Parker: 90 points

Fino “Puerto Fino”  dry  5 cl  4,80 €
Its aromas are reminding of yeast and it is dry and crisp.
Awards: Robert Parker: 91 points

Manzanilla “Papirusa”  dry  5 cl  5,10 €
Bouquet of salted almond and wild mushrooms and tastes delicate and finely-structured with a discreet acidity and a note of sea breeze.
Awards: Robert Parker: 92 points

Palo Cortado “Peninsula”  dry  5 cl  5,40 €
Rich golden brown, with a scent of dates, plums, figs and mocha.
Awards: Robert Parker: 96 points

Amontillado "Los Arcos"  medium dry  5 cl  4,60 €
The scent of plums, almonds and caramel thrills and shows balanced with a delicate spicy finish.
Awards: Robert Parker: 93 points

Rare Amontillado "Escuadrilla"  medium dry  5 cl  6,10 €
The sherry represents the most full-bodied and flavorful Fino variety. A delicate aroma of plums, caramel and rock candy.
Awards: Robert Parker: 94 points

East India  medium dry  5 cl  6,10 €
The aroma is characterized by an intense scent of raisins, nuts and mocha. Then soft and full-bodied on the palate.
Awards: Robert Parker: 96 points

Deluxe Cream "Capataz Andres"  sweet  5 cl  4,60 €
Dark golden brown color and intense roasted aromas, as well as prunes, mocha and nuts. The excellent deep.

Pedro Ximenez "San Emilio"  noble sweet  5 cl  5,70 €
With an intense aroma of toffee, dark chocolate and raisins. Extremely soft, complex and a beguiling length.
Awards: 92 Guía Peñín points

Moscatel Superior “Emilin”  sweet  5 cl  6,60 €
Scents of dried apricots, coffee and nutmeg; fruity-sweet richness a lush dessert wine with the exclusive aroma of the Moscatel grape.
Awards: Robert Parker: 96 points
Café // Coffee // I•O 100% caffé

Café solo ³ 2,70 €
espresso

Café double ³ 4,80 €
double espresso

Café cortado doble ³ 4,90 €
double espresso with hot milk or oat drink

Café cortado leche y leche ³ 4,90 €
Espresso, sweetened condensed milk and milk foam

Café crema ³ 3,90 €
Coffee

Cappuccino ³ 4,90 €
double espresso, milk or oat drink

Café con leche ³ 4,90 €
Coffee, milk or oat drink

Latte Macchiato ³ 4,20 €
Espresso with milk and milk foam or oat drink

Café Carajillo ³ 7,50 €
Espresso with 2 cl of brandy

Barraquito ³ 7,90 €
Sweetened condensed milk, liqueur43, espresso and milk, cinnamon and lemon slice.

Chocolate // Drinking chocolate // Azuco

White chocolate 4,20 €
Intense aromas of classic white chocolate and the touch of fine vanilla.

Chocolate 4,20 €
Chocolate with the delicious flavors of selected cocoa beans

Dark chocolate 4,20 €
Intense, strong, full-bodied chocolate flavor, with a cocoa content of 42%.
**Té // Tea**

Darjeeling Second Flush  
*Delicate floral tea with fine mild taste*  
3,90 €

Earl Grey  
*Fine black tea blend with the lemony aroma of the bergamot fruit*  
3,90 €

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

Fruit mixture  
*Powerful red tea blend*  
3,90 €

Green tea  
*Unfermented tea with tart fresh taste*  
3,90 €

Nana Orang Giger Tea  
*Tea from fresh mint, ginger and orange with honey*  
4,10 €  
*Optional VEGAN with agave syrup*  
4,10 €

**Agua mineral // Mineral water**

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

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

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

**Bebidas sin alcohol // Refreshments**

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 Sugar free  
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% Fruchtgehalt 0,2 l 3,90 €
Pineapple juice 100% Fruchtgehalt 0,4 l 5,90 €
Banana nectar 25% Fruchtgehalt
Cherry nectar 50% Fruchtgehalt naturtrüb
Maracuja nectar 25% Fruchtgehalt
Orange juice 100% Fruchtgehalt
Cranberry nectar 28% Fruchtgehalt

All juices also as spritzer.

Rabarber juice spritzer 45% Fruchtgehalt 0,33 l 4,90 €

Cervezas // Draft beers

Königs Pilsener A¹ 0,3 l 3,90 €
also as Radler or Diesel 0,5 l 5,60 €
Maisel´s Weisse Original A¹ 0,3 l 3,90 €
Weizen Beer 0,5 l 5,60 €

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 €

AKTIEN Landbier FRÄNKISCH DUNKEL
is a bottom-fermented full-bodied beer, pithy and full-bodied in taste, natural and dark in color. The exquisite selection of roasted special malt and light barley malt from Franconian cultivation.

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

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Campari Orange (^2)</td>
<td>7.50 €</td>
</tr>
<tr>
<td>Campari, orange juice</td>
<td></td>
</tr>
<tr>
<td>Green Sekt (^1,!)</td>
<td>9.70 €</td>
</tr>
<tr>
<td>Woodruff, kiwi, lime, mint and champagne</td>
<td></td>
</tr>
<tr>
<td>Cuba Libre (^2,!)</td>
<td>8.90 €</td>
</tr>
<tr>
<td>Havana Club 3 years, lime, cola</td>
<td></td>
</tr>
<tr>
<td>Mojito (^2)</td>
<td>10.90 €</td>
</tr>
<tr>
<td>Havana Club 3 Jahre, Limette, Rohrzucker, Minze, Soda</td>
<td></td>
</tr>
<tr>
<td>Gin Tonic (^4,!)</td>
<td>12.90 €</td>
</tr>
<tr>
<td>Tommy Craft Gin Fallstein and Thomas Henry Tonic Water to it Lemon, orange and mint</td>
<td></td>
</tr>
<tr>
<td>Gin Tonic (^4,!)</td>
<td>12.90 €</td>
</tr>
<tr>
<td>Gin Mare [Spanish gin] and Thomas Henry Tonic Water to it Thyme and rosemary</td>
<td></td>
</tr>
<tr>
<td>Wodka Tonic oder Orange (^4,7,!)(^9,!)(^10)</td>
<td>8.90 €</td>
</tr>
<tr>
<td>Absolut Vodka. Tonic water or orange juice</td>
<td></td>
</tr>
</tbody>
</table>

## Spirits

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Williamsbirne, Fallstein Destillerie (^2)</td>
<td>4.10 €</td>
</tr>
<tr>
<td>Quitte, Fallstein Destillerie (^2)</td>
<td>4.10 €</td>
</tr>
<tr>
<td>Apfel im Eichenfass, Fallstein Destillerie (^2)</td>
<td>4.10 €</td>
</tr>
<tr>
<td>Absolut Vodka (^2)</td>
<td>3.80 €</td>
</tr>
<tr>
<td>Gin Mare (^2)</td>
<td>5.90 €</td>
</tr>
<tr>
<td>Tommy Craft Gin, Fallstein Destillerie (^2)</td>
<td>5.90 €</td>
</tr>
<tr>
<td>Havana Club Rum 3 Anos (^2)</td>
<td>3.90 €</td>
</tr>
<tr>
<td>Havana Club Rum 7 Anos (^2)</td>
<td>5.10 €</td>
</tr>
<tr>
<td>Absacker Black Label Kräuter (^2)</td>
<td>4.30 €</td>
</tr>
<tr>
<td>Hierbas de Mallorca Mezcladas Kräuter (^2)</td>
<td>3.60 €</td>
</tr>
</tbody>
</table>
Cócteles sin alcohol // non-alcoholic cocktails

COAB² / Campari Orange non-alcoholic ¹,² 6,90 €
Bitter - orange syrup, orange juice

Green non-alcoholic ¹,² 6,90 €
Woodruff, kiwi, mint, lime, soda

Tapame Paraiso non-alcoholic ² 8,90 €
Banana nectar, pineapple juice, orange juice, coconut syrup

Ipanema / Caipirinha non-alcoholic ⁹ 7,90 €
Passion fruit juice, ginger ale, lime, cane sugar

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

Cócteles con alcohol // alcoholic cocktails

Caipirinha 9,80 €
Lime, cane sugar, cachaca

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

Mai Tai ¹,² 12,90 €
Havana Club 3 years, Havana Club 7 years, lime,
Apricot brandy, almond

Sex on the Beach ² 10,90 €
Absolut Vodka, Apricot Brandy, Passion Fruit & Cranberry Juice

La nube by La Madre 10,90 €
white vermouth, Havana Club 7 years pineapple juice, fresh lime
UNSERE TAPAS
OUR TAPAS
BERNER & BROWN • TAPASBAR • CAVA • WINE • VERMOUTH

TAPAS CLÁSICAS
BERNER & BROWN • TAPASBAR • CAVA • WINE • VERMOUTH

TAPAS DE LUJO
BERNER & BROWN • TAPASBAR • CAVA • WINE • VERMOUTH

TAPAS VEGANAS
BERNER & BROWN • TAPASBAR • CAVA • WINE • VERMOUTH

FISHWERQ
BERNER & BROWN • TAPASBAR • CAVA • WINE • VERMOUTH

LIEBE • HANGEMACHT • FRISCH • LECKER
### Aperitivos // Appetizers

<table>
<thead>
<tr>
<th>#</th>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>25</td>
<td>Dip Mix pequeña</td>
<td>4 different dips with bread</td>
<td>6,80 €</td>
</tr>
<tr>
<td>29</td>
<td>Dip Mix grande</td>
<td>6 different dips with bread</td>
<td>9,80 €</td>
</tr>
<tr>
<td>28</td>
<td>Pa amb tomàquet [tres pedazos]</td>
<td>toasted bread with tomatoes, balsamic, herbs and garlic, like bruschetta / 3pcs.</td>
<td>7,90 €</td>
</tr>
<tr>
<td>30</td>
<td>Aceitunas negras y verdes A10</td>
<td>pickled green and black olives with herbs, garlic</td>
<td>5,90 €</td>
</tr>
<tr>
<td>74</td>
<td>Carpaccio de ternera argentina</td>
<td>raw beef with spanish olive oil and Manchego, arugula, approx. 70 g</td>
<td>11,90 €</td>
</tr>
<tr>
<td>99</td>
<td>Sopa semanal</td>
<td>changing soup of the week</td>
<td>6,90 €</td>
</tr>
</tbody>
</table>

### Platos de Tapas // Tapas plates for one person each

<table>
<thead>
<tr>
<th>#</th>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>91</td>
<td>„Plato de Tapas clásico“A3,A8,A12</td>
<td>Manchego cheese, serrano ham aged 18 months, chicken wings with a honey chili glaze, Octopus in beer batter, potato wedges with alioli, Mojo Rojo.</td>
<td>19,90 €</td>
</tr>
<tr>
<td>92</td>
<td>„Plato de Tapas del mar“A1,A2,A3,A4,A6,A8</td>
<td>garlic prawns, sour pickled anchovies with Herbs and garlic, salmon bruschetta, potato wedges, sea bream, mojo verde.</td>
<td>24,90 €</td>
</tr>
<tr>
<td>93</td>
<td>„Plato de Tapas vegetariano“A3,A5,A9,A10</td>
<td>Pimientos de Padrón, sweet potato sticks with chervil curd, roasted vegetables, sautéed fennel with feta cheese potato wedges and alioli, hummus with tomatoes.</td>
<td>23,10 €</td>
</tr>
<tr>
<td>97</td>
<td>„Plato de Tapas de carne“A1,A3,A8,A9,A10</td>
<td>Chicken breast in panko batter with rosemary mayonnaise, Meatballs with tomato sauce, veal cheeks, Beef carpaccio with Spanish olive oil and arugula, potato wedges with alioli and cream of feta cheese.</td>
<td>25,90 €</td>
</tr>
</tbody>
</table>
Salsas // Dips

20  Alioli A³, A⁸  
Mayonnaise from egg, oil, mustard and garlic  5,90 €

21  Mojo Verde A⁴, A⁸  
Salsa of herbs, capers, mustard and anchovies  5,90 €

22  Mojo Rojo A⁹, A¹⁰  medium hot
Dip of tomatoes, peppers, chili, herbs and oil  vegan  5,90 €

23  Hummus con tomates A⁹, A¹⁰  
Chickpea dip with tomatoes, herbs, garlic and oil  vegan  5,90 €

24  Aceite de oliva virgen extra español  
Spanish extra virgin olive oil with sea salt  vegan  4,90 €

18  Chimichurri  
arg. Sauce with garlic, herbs, lime, vinegar and oil  vegan  5,90 €

26  Salsa mediterráneo A⁵, A⁹, A¹⁰  
Dip from sheep cheese, fresh herbs and chili  5,90 €

27  Alioli vegano A⁸, A¹³  
Mayonnaise made from soy, oil, mustard, lemon and garlic  vegan  5,90 €

Ensaldillas // Salads

12  Ensalada mixta naturell A⁴, A⁷, A⁸, A¹⁰, A¹²  
Salad with lettuce, berries, tomatoes, peppers, cucumber  vegan  12,90 €
- with chicken breast, approx. 50g raw weight  15,90 €
- with prawns, approx. 50g raw weight  17,90 €

  Each with our homemade dressing 
  [Agave syrup, Dijon, raspberry, elderberry, balsamic vinegar, oil]

14  Ensalada de remolacha con lentejas A⁸, A¹², vegan  6,90 €
Beet salad with lentils, onions, limes, agave syrup, herbs and spices

As we prepare all dishes fresh for you, there might be longer waiting times if there are a lot of guests. 
Sorry for this. Thank you.
10 Tortilla estilo español (ca 20cm) \ A3, A5, A10 \ 11,90 €
Omelet from egg, potatoes and onions

11 Bolitas de Quinoa y Chimichurri \ vegan \ 7,90 €
Quinoa balls with flaxseed, chickpeas, onions, carrots and dried tomatoes with pesto \ A1 A6 A9 A13

16 Tiras de soja estilo pollo y Chimichurri \ vegan \ 8,90 €
Chicken style soy strips with mace and coriander

17 Croquetas de patata con parmesano y ajo silvestre \ 7,90 €
Potato croquettes with parmesan, wild garlic and feta \ A1 A3 A5

31 Bolitas de Queso de Cabra \ A1 A3 A5 A9 \ 8,90 €
fried goat cheese balls with chili, herbs and tomatoes

32 Pimientos de Padrón \ vegan \ 7,30 €
Galician peppers fried in oil with sea salt

33 Las patatas dulces fritos \ A1 A5 A7 A10 \ 6,90 €
fried sweet potato sticks with chervil curd and chimichurri

34 Patatas bravas con Alioli \ A3 A8 (A13) \ 5,90 €
Potato wedges with garlic mayonnaise
optional VEGAN with vegan alioli \ vegan \ 5,90 €

35 Edamame con sal marina y ajo \ A13 \ vegan \ 4,90 €
Soybeans in the pod with sea salt, chili and garlic

36 Queso de oveja frito con Alioli \ A1 A3 A5 A7 A8 \ 8,90 €
fried feta cheese in a wheat breading and herbs of Provence, served with garlic mayonnaise

37 El hinojo con queso de oveja \ A5 \ 7,90 €
Fennel roasted with caramel, served with feta
optional VEGAN with smoked tofu \ vegan \ 7,90 €

38 Las Verduras fritas \ A5 \ 7,10 €
Vegetables fried in butter from tomatoes, mushrooms, zucchini, carrots, snow peas, peppers and herbs
optional VEGAN fried in vegetable oil \ vegan \ 7,10 €

39 Champiñones marinados \ A8 A10 \ vegan \ 7,90 €
pickled mushrooms in homemade marinade
<table>
<thead>
<tr>
<th>No.</th>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td>Albóndigas en salsa de tomate</td>
<td>7,90 €</td>
</tr>
<tr>
<td></td>
<td>Meatballs of pork and beef, with herbs</td>
<td></td>
</tr>
<tr>
<td></td>
<td>in tomato sauce house style, approx. 160 g raw weight</td>
<td></td>
</tr>
<tr>
<td>41</td>
<td>Dátiles envueltos en jamón</td>
<td>6,90 €</td>
</tr>
<tr>
<td></td>
<td>Dates wrapped in ham, filled with almonds,</td>
<td></td>
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<tr>
<td></td>
<td>served with an apple - chili - rosemary mousse</td>
<td></td>
</tr>
<tr>
<td>42</td>
<td>Queso de cabra envueltos en jamón</td>
<td>8,60 €</td>
</tr>
<tr>
<td></td>
<td>Goat cheese wrapped in ham,</td>
<td></td>
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<tr>
<td></td>
<td>fried in rosemary butter</td>
<td></td>
</tr>
<tr>
<td>43</td>
<td>Filete la Cerda Duroc Iberico*</td>
<td>11,90 €</td>
</tr>
<tr>
<td></td>
<td>Spanish Duroc pork tenderloin</td>
<td></td>
</tr>
<tr>
<td></td>
<td>approx. 110 g raw weight</td>
<td></td>
</tr>
<tr>
<td></td>
<td>* Free range. Butter tender meat with a fine aroma.</td>
<td></td>
</tr>
<tr>
<td>44</td>
<td>Filete de ternera de Argentina</td>
<td>16,70 €</td>
</tr>
<tr>
<td></td>
<td>best argentinian fillet of beef [traditional farming].</td>
<td></td>
</tr>
<tr>
<td></td>
<td>we serve it medium, ca.110 g raw weight</td>
<td></td>
</tr>
<tr>
<td>45</td>
<td>Chorizo Barbacoa frito en Tomate picante</td>
<td>8,30 €</td>
</tr>
<tr>
<td></td>
<td>fine salami speciality from Rioja</td>
<td></td>
</tr>
<tr>
<td></td>
<td>in tomato sauce house style, approx. 110 g raw weight</td>
<td></td>
</tr>
<tr>
<td>46</td>
<td>Carrilleras de ternera al vino tinto</td>
<td>13,90 €</td>
</tr>
<tr>
<td></td>
<td>finest veal cheeks cooked in red wine and sherry,</td>
<td></td>
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<tr>
<td></td>
<td>with fresh herbs and onions</td>
<td></td>
</tr>
<tr>
<td></td>
<td>approx. 110 g raw weight</td>
<td></td>
</tr>
<tr>
<td>48</td>
<td>Selección de croquetas</td>
<td>7,90 €</td>
</tr>
<tr>
<td></td>
<td>Fried croquettes mix</td>
<td></td>
</tr>
<tr>
<td></td>
<td>- Potato balls with parmesan and wild garlic</td>
<td></td>
</tr>
<tr>
<td></td>
<td>- Quinoa balls with flax seeds,</td>
<td></td>
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<tr>
<td></td>
<td>- Goat cheese balls with chili dip, herbs and tomatoes</td>
<td></td>
</tr>
</tbody>
</table>
### Pollo // Chicken

<table>
<thead>
<tr>
<th>No.</th>
<th>Item</th>
<th>Code</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td>Pollo al Panko crujiente</td>
<td>A1 A3 A7 A8</td>
<td>8.90 €</td>
</tr>
<tr>
<td></td>
<td>Chicken in panko batter, crispy deep fried with rosemary mayonnaise</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>ca. 110 g raw weight</td>
<td></td>
<td></td>
</tr>
<tr>
<td>51</td>
<td>Pollo con salsa teriyaki y sésamo</td>
<td>A6 A10 A12</td>
<td>9.60 €</td>
</tr>
<tr>
<td></td>
<td>Chicken with teriyaki sauce and sesame, leek, onions, snow peas and garlic, approx. 140 g raw weight</td>
<td></td>
<td></td>
</tr>
<tr>
<td>52</td>
<td>Pollo con verduras y queso feta</td>
<td>A5 A7</td>
<td>9.90 €</td>
</tr>
<tr>
<td></td>
<td>Chicken with vegetables and feta cheese in tomato sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>ca. 140 g raw weight</td>
<td></td>
<td></td>
</tr>
<tr>
<td>53</td>
<td>Alas de Pollo</td>
<td>A12 A13</td>
<td>6.90 €</td>
</tr>
<tr>
<td></td>
<td>Chicken wings with a honey - chili glaze</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Pescados y Mariscos // Fish and seafood

<table>
<thead>
<tr>
<th>No.</th>
<th>Item</th>
<th>Code</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>60</td>
<td>Anchoas y / o Boquerones</td>
<td>A4 A7</td>
<td>10.90 €</td>
</tr>
<tr>
<td></td>
<td>salty and / or sour marinated anchovy fillets</td>
<td></td>
<td></td>
</tr>
<tr>
<td>61</td>
<td>Bruschetta de Salmón, con Tomate y Manchego</td>
<td>A4 A5 A10</td>
<td>10.50 €</td>
</tr>
<tr>
<td></td>
<td>Salmon with tomatoes, onions, manchego and balsamic vinegar</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>approx. 100 g raw weight salmon</td>
<td></td>
<td></td>
</tr>
<tr>
<td>62</td>
<td>Calamares a la romana</td>
<td>A1 A3 A7 A8 A12 A13</td>
<td>7.90 €</td>
</tr>
<tr>
<td></td>
<td>fried octopus strips in beer batter, served with lemon mayonnaise</td>
<td></td>
<td></td>
</tr>
<tr>
<td>63</td>
<td>Filete de dorada sobre canónigos</td>
<td>A4</td>
<td>10.40 €</td>
</tr>
<tr>
<td></td>
<td>Fillet of sea bream on lamb’s lettuce with house dressing</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>approx. 100 g raw weight sea bream</td>
<td></td>
<td></td>
</tr>
<tr>
<td>64</td>
<td>Salmón y queso feta el calabacín</td>
<td>A4 A8 A10 A12 A13</td>
<td>10.90 €</td>
</tr>
<tr>
<td></td>
<td>Salmon &amp; feta cheese in zucchini strips with a balsamic cream</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>approx. 100 g raw weight salmon</td>
<td></td>
<td></td>
</tr>
<tr>
<td>65</td>
<td>Pinchos de Gambas y Dátiles con alioli</td>
<td>A2 A8 A9</td>
<td>9.90 €</td>
</tr>
<tr>
<td></td>
<td>arg. Red shrimps and dates on skewer with aioli</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>approx. 80 g raw weight shrimp / 3 pcs.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>66</td>
<td>Gambas a la plancha</td>
<td>A2 A5 A8 A9</td>
<td>11.90 €</td>
</tr>
<tr>
<td></td>
<td>arg. Red shrimps fried with garlic in butter</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>approx. 140 g raw weight shrimps</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Queso y Jamón // Cheese & Ham

70 Cheese plate with 5 kinds of cheese 18,50 €
approx. 170g A6 A8
3 hard cheese* and 2 soft cheese* also as half portion 9,50 €
served with 2 fruity jellies

Order a sherry with the cheese plate.

71 Jamón Ibérico cebo de campo A1, A7, A11 17,90 €
approx. 100g
Ham from Iberian pigs, at least 75 %, fed with
acorns and which owe at least 30% of their weight gain to this
feed, of their weight gain, but in the final fattening stage
(cebo de campo) but receive mainly cereal feed.
Matured for 38 months **

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

Postres // Dessert

81 Crema Catalana A1 A3 A5 6,90 €
Vanilla cream with cinnamon and lemon and
a caramelized sugar topping

82 Jalea de mango con tomillo y crumble 6,30 €
Mango jellies with thyme, coriander, passion fruit,
Orange and wheat flour crumble A1, A12, 1, 2, 7

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 euros! A1

List chemical ingredients:
1 preservatives 2 colorant, 3 caffeine-containing, 4 quinine-containing, 5 taurine-containing,
6 flavoring, 7 antioxidant, 8 flavor enhancer, 9 acidifier, 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 , A 13 Soy
Wine, Vermouth & Brandy
White wines from Spain

Vino de la Tierra Blanco / table wine
also as wine spritzer
0,1 l 2,30 €
0,2 l 4,60 €
0,5 l 11,50 €
1,0 l 23,00 €

Grape varieties: Chardonnay, Sauvignon Blanc
Type: dry, fruity, light wine

Conde de Alicante
Bodegas Conde de Alicante
Region: Alicante
0,1 l 2,80 €
0,2 l 5,60 €
0,75 l 19,60 €

Grape varieties: 50% Moscatel, 50% Macabeo
Type: semi-dry: Aroma of white flowers, mango and passion fruit, very full-bodied and soft on the palate, finely balanced fruit sweetness.

Letargo Blanco
Bodegas Bodgas d Mateos
Region: D.O.Ca. Rioja
0,1 l 3,80 €
0,2 l 7,60 €
0,75 l 26,60 €

Grape varieties: 100% Tempranillo Blanco
Type: dry: Fresh and structured. Notes of stone fruit such as nectarines and peaches combined with citrus aromas.

Mas Oliveras Blanco
Bodegas Ramón Roqueta
Region: Catalunya D.O.
0,1 l 3,90 €
0,2 l 7,80 €
0,75 l 27,30 €

Grape varieties: 80% Macabeo, 20% Chardonnay
Type: dry: Aroma of fresh melon, pear and passion fruit. Vinous and berry with very smooth taste with mild acidity.

Flor Innata
Bodegas Grupo Valdecuevas
Region: Rueda D.O.
0,1 l 4,20 €
0,2 l 8,40 €
0,75 l 29,40 €

Grape varieties: 90% Verdejo, 10% Sauvignon Blanc
Type: dry: Intense aroma of tropical fruits as well as with floral, grassy and herbal notes. Voluminous, yet gentle and pleasing.

Blanco sobre Lias
Bodegas Family Vineyards
Region: Cariñena DO / Aragon
0,10 l 3,70 €
0,20 l 7,40 €
0,75 l 25,90 €

Grape varieties: Chardonnay, Macabeo, Garnacha Blanca
Type: dry: Crystal clear with greenish reflections. Clear, exotic fruit with hints of flowers. On the palate some apple and pear.
Red wines from Spain

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vino de la Tierra Tinto / table wine</td>
<td>0.1 l</td>
<td>2,30 €</td>
</tr>
<tr>
<td>also as Tinto de verano (sweet spritzer)</td>
<td>0.2 l</td>
<td>4,60 €</td>
</tr>
<tr>
<td>0.5 l</td>
<td>11,50 €</td>
<td></td>
</tr>
<tr>
<td>Grape varieties: Tempranillo</td>
<td>1.0 l</td>
<td>23,00 €</td>
</tr>
<tr>
<td>Type: dry: Intense fruit notes characterize this light red wine. A nice basic wine and good companion for the whole evening.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Letargo Tempranillo</td>
<td>0.1 l</td>
<td>3,80 €</td>
</tr>
<tr>
<td>Bodgas d Mateos</td>
<td>0.2 l</td>
<td>7,60 €</td>
</tr>
<tr>
<td>Region: D.O.Ca. Rioja</td>
<td>0.75 l</td>
<td>26,60 €</td>
</tr>
<tr>
<td>Grape varieties: 100 % Tempranillo</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Care, Tinto Sobre Lias</td>
<td>0.1 l</td>
<td>3,90 €</td>
</tr>
<tr>
<td>Bodegas Family Vineyards</td>
<td>0.2 l</td>
<td>7,80 €</td>
</tr>
<tr>
<td>Region: Cariñena DO / Aragon</td>
<td>0.75 l</td>
<td>27,30 €</td>
</tr>
<tr>
<td>Grape varieties: Garnacha, Syrah</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Type: dry: Intense aromatics. On the palate fullness and fine notes of blackberry and raspberry, some vanilla, also coffee and toffee. Powerful and long finish. A wine with personality and character.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Las Canteras</td>
<td>0.1 l</td>
<td>3,90 €</td>
</tr>
<tr>
<td>Bodegas Viñedos y Bodegas Muñoz</td>
<td>0.2 l</td>
<td>7,80 €</td>
</tr>
<tr>
<td>Region: Castilla, Kastilien La Mancha</td>
<td>0.75 l</td>
<td>27,30 €</td>
</tr>
<tr>
<td>Grape varieties: Merlot, Syrah, Tempranillo</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Type: dry: 12 months aging in barrel. Amazingly lush bouquet with sweet cherries, violets, chocolate and vanilla. On the palate, the wine flatters with its juicy, berry fruit.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Castillo de Jumilla</td>
<td>0.1 l</td>
<td>3,40 €</td>
</tr>
<tr>
<td>Bodegas Bleda</td>
<td>0.2 l</td>
<td>6,80 €</td>
</tr>
<tr>
<td>Region: Jumilla D.O.</td>
<td>0.75 l</td>
<td>23,80 €</td>
</tr>
<tr>
<td>Grape varieties: 100% Monastrell</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Type: dry: cherry and blackberry aromas, well balanced, soft tannins, pleasant residual sweetness, very elegant.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Borsao Tinto Selección</td>
<td>0.1 l</td>
<td>4,00 €</td>
</tr>
<tr>
<td>Bodegas Borsao</td>
<td>0.2 l</td>
<td>8,00 €</td>
</tr>
<tr>
<td>Region: Campo de Borja D.O.</td>
<td>0.75 l</td>
<td>27,30 €</td>
</tr>
<tr>
<td>Grape varieties: 70% Garnacha, 20% Syrah, 10% Tempranillo</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Type: dry: Intense aroma of ripe cherries and raspberries with floral tones and spicy nuances. Balanced tannins.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Awards: Mundus Vini silver medal and 90 Parker points.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Red wines from Spain

Primicia JT
Bodegas Bodegas Casa Primicia
Region: Rioja D.O.Ca
Grape varieties: 100% Tempranillo
Type: dry: A lovely red, this Primicia Barrica Rioja Tinto, with great fruit and soft tannin. The aging in barrique gives it the necessary gravity and creates a very pleasant atmosphere. The Barrica Rioja Tinto smells of oriental spices, cedar and ripe cherries.

Via Terra Tinto
Bodegas Edetària
Region: Terra Alta D.O.
Grape varieties: 100 % Garnacha Peluda
Type: dry: Intense fruit of cherries, plums and marzipan. Full-bodied but with more varied aromas and a rather cool character and pleasantly lively acidity. Aging took place in stainless steel tanks and briefly in used oak barrels.
Awards: 90 Guía Peñín points

• Red wines only as bottle - changing vintages

Pajaro Rojo
Finca Losada, Bierzo D.O.
Region: Bierzo
Grape varieties: 100% Mencia
Type: dry: Ripe grapes from Mencia vines between 30-40 years old are hand picked and carefully selected. Very intense fruit aromas of blackberries and red cherries, subtle herbal and spicy notes. A very elegant, fresh-fruity and complex, but not too heavy wine.
Awards: 90 Parker points

Margalida
Bodegas Galmés i Ribot
Region: Mallorca D.O.
Grape varieties: Syrah und Cabenet Sauvignon
Type: dry: garnet red, plum and wild herbs on the nose, fruity fresh with soft tannins and mild sourness.
eco-certified BIO wine
Red wines from Spain

- Red wines only as bottle - changing vintages

Valserrano Reserva 0,75 l  55,60 €
Bodegas de la Marquesa D.O Rioja
Region: Rioja
Grape varieties: 90% Tempranillo, 10% Graciano
Type: dry: cherry red, with high color intensity, garnet red tones at the edge of the glass. Pure and sparkling. Ripe red fruits such as sour cherries and black plums, wrapped in tones of dried fruits and spices. Hints of licorice, and cedar. Pastry notes in the background. Mild and supple in the mouth, the palate tastes of sweet fruit, strong, lush and complex. 24 months in barrels of 60% French oak and 40% American oak, and one year in bottle.
Awards: 90 Parker points

Inici 0,75 l  55,60 €
Bodegas Merum Priorat DOCa
Region: Priorat
Grape varieties: 60% Garnacha, 15% Cariñena, 15% Syrah, 10% Cabernet Sauvignon
Type: dry: Dark cherry red with brick colored reflections. On the nose complex aromas of blackberry, black currant, anise and leather. On the palate, the wine is elegant despite its full body. The tannin is fine-grained, the acidity well integrated. It shows fine wood notes from aging in French oak. The wine was bottled unfiltered and unfined. Heavy yet fresh, it pairs well with beef, sweet potatoes and raw milk cheeses.
Awards: Gold Medal Concours Mondial de Bruxelles 2018

Valderiz 0,75 l  68,20 €
Bodegas y Viñedos Zuazo Gastón
Region: Ribera del Duero D.O.
Grape varieties: 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 flavors from barrel aging of 24 months in oak barrels.
Awards: James Suckling: 94 points, Wine Spectator: 96 points.
Rosé wines from Spain

Vino de la Tierra Rosado / table wine 0,1 l  2,30 €
also as wine spritzer 0,2 l  4,60 €
Region: La Mancha 0,5 l  11,50 €
Grape varieties: 100 % Syrah 1,0 l  23,00 €
Type: dry; young, fruity rosé

Vina Zorzal Rosado 0,1 l  4,30 €
Bodegas Vina Zorzal Wines 0,2 l  8,60 €
Region: Navarra D.O. 0,75 l  30,10 €
Grape varieties: 100 % Garnacha
Type: dry; Fresh notes, aromas of strawberries and wild berries.
Light and fresh on the palate with subtle herbal notes.
Awards: 90 Peñín points

• Spanish vermut against gloomines • Roman saying.

Vermut La Madre white 5 cl  6,50 €
or spritzed with Thomas Henry Tonic 7,50 €
Type: In the nose fine citrus notes and dominant fruit aromas, subtle
notes of presumptive herb, and floral notes. Very long, intense and
persistent, fruity-sweet, lots of green apple and subtle astringency in the
finish.

Vermut La Madre red 5 cl  6,50 €
or spritzed with Thomas Henry Tonic 7,50 €
Type: In the nose fine citrus notes and orange peel, then dark fruit and in
the mouth fine notes of Vermutkraut, lavender and rosemary and blood
oranges. Subtle astringency in the finish.

Vermut La Madre rosé 5 cl  6,50 €
or spritzed with Thomas Henry Tonic 7,50 €
Type: sweet; In the glass bright with pink shimmer, already in the smell
clearly recognizable strawberry note, paired with Vermutkraut and fresh
herbs. Subtle sweetness on the palate, liqueur-like note but with fresh
tartness.
Brandy

Gran Duque d'Alba 2 cl 4,90 €

Gran Duque de Alba has a clear mahogany color with golden tones. On the nose there are complex aromas of balsamic notes and wood. In the mouth unfolds a mild flavor full of toast and vanilla with a long, pleasant finish.

Cardenal Mendoza Clásico 2 cl 5,90 €

Powerful, fruity raisin aromas with pleasant sweetness, soft and spicy. Particularly marked by distinct oak tones and oloroso flavor. In the finish full-bodied, delicate, very long and persistent. Aged longer than 15 years.

Lustau Solera Gran 2 cl 9,90 €

Dark amber in color, delightful bouquet of dried fruits, walnuts, tobacco and fine spices (cinnamon, cardamom). Elegant taste with wonderfully warm aromas and the velvety, endlessly long finish.

Lustau Solera Gran Reserva 2 cl 15,90 €

One of the most exceptional brandies. This top class can be recognized by its rich mahogany color, intense, strong aroma and mature bouquet, such as cinnamon, walnuts and all kinds of fine roasted aromas, as well as rich notes of chocolate, licorice and oloroso sherry notes. Complex, intense and velvety on the palate with a long finish.

Fernando de Castilla Solera Gran Reserva Unico 2 cl 20,60 €

Matured in the traditional Solera system and exclusively in old Oloroso barrels, this brandy is undoubtedly one of the best in the world. Only extremely limited available and bottled by hand, it remains reserved only for connoisseurs and connoisseurs. The base wines of this Brandy de Jerez are intense, dry wines that come exclusively from the region. The distillates made from them show rich in flavors and aromas 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 is now at the taste peak of its barrel aging. In the nose, the "Unico" convinces with its incredible complexity. The mature and intense bouquet combines aromatic grapes, sweet dried fruits, sensual vanilla and aromas of nuts. The palate is very soft and silky with a dry, elegant and very long finish. An exclusive pleasure!
BERNER & BROWN, the tapas bar in the cathedral quarter
the good food and drink company

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Book a place for finest tapas.

Mit Liebe zu gutem und handgemachten Essen.
With love for good and handcrafted food.

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