

Euro Burger Tour 2K16

David Candeloro (South Australia)

10 countries, around 24 cities, 20 burger bars and 30 burgers; all in the space of 69 days!

I'm David Candeloro, a burger chef at *Burger Theory* in Adelaide, South Australia. As part of my European holiday I took it upon myself to review at least one burger in every country I visited. Starting in Athens, and finishing in Budapest, the journey consisted of eating a burger almost every second day, leaving me with a total weight gain of around 10 Kilograms! My reviews contained some of the best and some of the worst burgers throughout Europe. I have summarized the reviews with rating scores.

Athens, Greece: Hot Hot Burger Bar

The burger was a mixture of pork and beef. It wasn't as good as a regular beef patty, but it had good flavour. The bacon was delicious and the cheese tied it all together nicely. The chips, however, were fantastic! The four-cheese sauce that they were drowned in warmed my soul. Of course, being in Greece, the price was astounding also!

Total score: 7/10



Rome, Italy: Topside Roma

You know what they say! When in Rome...
So I got some more burgers.

Out of the three burgers, only one of them is worth mentioning. This one was a chicken burger. It was made up of a waffle, bacon chunks, a fillet of fried chicken and the same repeated with maple syrup throughout. The chicken was cooked perfectly and worked well in conjunction with the delectable waffles! The bacon bits were as good as you could imagine, my only complaint is there weren't enough of them. The only real problem with this burger was that the maple syrup clearly wasn't Canadian! Disappointed. The pulled pork and blue cheese with beef burgers were disgusting; they tasted like foot odour.

Total Score: 4/10



Madrid, Spain: The Good Burger

The first burger I had was the TGB burger or the, *the good burger* burger. It was just a simple burger with beef, cheese, bacon, tomato, lettuce and some kind of sauce. The beef was cooked on an open grill and was seared amazingly! Although it was well done it wasn't dry or chewy! My favourite part was the brioche bun, (It was stamped with their logo). The bun was so soft and sweet! The only real downside to the burger was I couldn't taste the bacon at all. Overall it was a great burger and accompanied by the delightful fried onions, how could I not enjoy it?

Total Score: 8/10



Paris, France: Burger and Fries

After my grueling 11-hour train ride this double cheeseburger with added bacon was the exact greasy goodness I needed. There was nothing that stood out about the burger. The bun was just a regular hamburger bun, two thin, well done patties, lettuce, tomato, white onion, sauce, American cheese and bacon. Although it was nothing special, and the bacon was cold, I couldn't help but enjoy the burger. Everything worked, and the oozy, heart-clogging cheese really tied it all together.

Total Score: 8/10



Amsterdam, Netherlands: Burger Fabriek

Until this, I did not believe it was possible to eat a burger and not enjoy it.

With a patty almost twice the size of normal, they still managed to overcook it, leaving me having to eat a thick, overcooked, hunkachunka meat, covered in 'grilled' onions that were closer to being boiled than caramalised, a slice of Old Amsterdam cheese with a texture that lived up to its name, and a slice of bacon that actually tasted pretty good... all inside a seemingly untoasted bun, that felt and tasted like it had been dipped in water.

Total Score: 2/10



Berlin, Germany: Burgermeister

Words can't even describe, the pictures say it all...

But if I had to describe it, this is how I would do it:

Imagine an amazingly soft bun with juicy, seared patties and amazing melted American cheese, fresh, crispy and fatty bacon with crunchy lettuce, fresh tomato, some kind of Asian style sauce and mayo.

The patties were cooked the whole way through, but they were so juicy and delicious! They were also seared to perfection.

Total Score: 9/10



Prague, Czech Republic: Meat and Greet

If any of you go to Prague, you have to Czech this place out!

The burger was called 'Campania', and included 150g beef that was cooked medium and juicy, as well as being seared well on the outside. Scamorza cheese that was cheese, so yeah, yum, cheese. It also had tomato, spinach leaves and rocket for the salad, that were all fresh and delicious. But it supposedly had pumpkin sauce on it, which I imagine is the white sauce on the crown of the bun, but it didn't have any flavour which was the only real let down to the burger. All of this was in an addictive, toasted, sesame seed bun.

Total Score: 7.5/10



Krakow, Poland: Moa Burger

'THE MAMMOTH'

Containing 2 mammoth sized beef patties, pineapple, lettuce, tomato, cheese, bacon, mayo, gherkins, beetroot, and probably some other stuff, I don't know.

I'm not sure if you can tell how big the burger was in the photo, but it was huge. When I ordered it the girl at the counter questioned me and I didn't understand why until I cut it in half and realised it was bigger than having two massive sized double patty burgers.

As good as it may look and sound, it was a very disappointing burger. The patties, even though they were hardly cooked (as seen in the picture) were dry, they literally had no juice. The whole burger relied on the juice from the beetroot, which frankly doesn't do justice for anything. Because of the beetroot and sheer size of the burger, all of the flavours jumbled together. The only flavour I could taste was the mammoth amount of pepper that the patties were drowned in.

Regardless of how unenjoyable the burger may have been, a challenge is a challenge and I left no evidence of the burger behind, except for the beetroot juice, obviously!

Total Score: 5/10



Vienna, Austria: Smokey's

I got the Smokey's burger with cheese. It was made up of lettuce, tomato, beef and ketchup, in between an English muffin.

Never would I have thought of making a burger in an English muffin! But it worked in this case! Of course the most important element of the burger was the beef (as you can see the meat to everything else ratio might be a little out of whack) but luckily after finding out the origin of the beef was 100% Austrian beef, which is obviously the closest it can get to being Australian, I was able to order it medium. It was a tasty patty, well-seared and juicy. A bit thick, but tasty nonetheless. When I picked up the burger, the cheese started oozing everywhere, which to me is the sign of happiness.

Total Score: 7.5/10



Budapest, Hungary

With Budapest being the last place I was visiting, I couldn't end the holiday on an average burger. With that being said it took five burgers to find a great one.

Now by this point you may be thinking I am a pig, and that's because I am...

AND FINALLY BAMBA MARHA

As soon as I saw the restaurant and pictures of their burgers on the sign, I had high hopes. Those hopes were then met and exceeded with outstanding food and service.

I ordered the Dupla Bacon Burger from Bamba Marha, containing a sweet bun, medium patty, bacon, baconaise, pickles, lettuce and cheddar cheese. It was not only the Buda-**best** burger I had in Hungary, but it was the **greatest burger of my entire trip**. The patty was perfect, the pickles were quality, the bun tasted like a croissant, and on top of the bacon, the sauce contained little baby bacons. And of course they didn't forget the cheese! And to top it all off, the best fries ever! And to top off the topping off, deep-fried, bacon wrapped Oreos with maple syrup! YUM.

I could not fault this burger at all. As well as the faultless burger, the staff at Bamba Marha were incredibly kind and helpful. They spoke English, making it easy for me, and the whole experience and atmosphere of the restaurant was surreal. I wish I could go back to Hungary right now just to get another one of their burgers. Completely worth the 24 hour flight.

Total Score: 10/10

