

GUSTO

PARA PICAR

JAMÓN IBÉRICO 40 grams 18
Bellota ham (pata negra), pan y tomate

GENNEPER CHEESE 9
Old cheese from our "neighbors", marinated in garlic oil, with balsamic syrup

OLIJVEN 🌱 6
Marinated Spanish and Greek olives

BARRA GALLEGA (BREAD) 🌱 8
Spreads: Gusto Butter and harissa carrot tapenade

TABLA DE ANTIPASTI 29
Plato with Coppa di Parma, Gennepet cheese, olives, barra gallega with spreads

TAPAS

ALBÓNDIGAS 12
Beef meatballs in tomato sauce

CALAMARES 11
Squid rings (home-cut), aioli

COSTILLAS 5 PIECES 12
Ribs in Thai marinade

SPANÁKI BITTERBALLS 5 PIECES 🌱 11
Greek, spinach, "cheese"

PIMIENTOS DE PADRÓN 🌱 8
Mild, seasalt

MINI CHEESE FONDUE 18

With fresh vegetables and fruit, baguette, choose from:

Classic
cheese fondue

Blue cheese fondue
(gorgonzola)

Vegusto
fondue 🌱

TOSTADA DE ATÚN FRESCA 3 PIECES 16

Crispy corn tortilla, raw tuna cubes, avocado, mango, lime, chipotle mayonnaise

SMOKED DUCK FILLET CARPACCIO 18

With figs, almond flakes, orange dressing

LIBANESE NACHOS 🌱 18

Arabic flatbread, sumac, eggplant fatteh, onion, lentils, sesame 'yogurt', mint

FUSION TARTARE 🌱 14

Roasted yellow beet, avocado, capers, horseradish cream

GAMBAS AL TEQUILA 14

Peeled prawns, tequila, chipotle pepper, garlic, crème fraîche, fennel, red bell pepper, lime

ESCARGOTS BOURGUIGNONNE 6 STUKS 10

Homeless, garlic butter, baguette

ZUPPA DI POMODORI 🌱 11

Italian tomato soup with herbed cream

PATATAS ANDALOUSE 🌱 9

Oven-roasted potatoes, Andalouse sauce

ROASTED VEGETABLES 🌱 9

With lemon mayonnaise

DAILY SALAD 🌱 8

FRIES 🌱 6/9

Small / large, mayonnaise

🌱 = VEGAN

PLATOS

SIRLOIN STEAK 200 GRAM 26

Grill, Café de Paris sauce, fries, mayonnaise

MACHO SIRLOIN STEAK 400 GRAM 39

Grill, Café de Paris sauce, fries, mayonnaise

SPARERIBS 26

Thai marinade, fries, mayonnaise

RAINBOW TROUT "EN PAPILLOTE" 24

Whole trout, wrapped, thinly sliced vegetables, Noilly Prat vermouth butter sauce

GRILLED CELERIAC STEAKS 24

On a bed of sautéed mushrooms, drizzled with celeriac-tomato jus

ADDITIONAL SIDE DISHES

+ SALAD 6

+ ROASTED VEGETABLES 6

SEA BASS FILLET 29

Sea bass fillet rolls with sun-dried tomato filling, lemon-thyme beurre blanc, roasted vegetables, patatas

PORTOBELLO WITH CASSOULET 27

Braised portobello with Beluga lentil cassoulet, carrot, tomato, celery, thyme, served with truffle parsnip purée

OPENING HOURS

MONDAY / SATURDAY 17:00 O'CLOCK

SUNDAY GROUPS & PARTIES

COMIDA

49 P.P.

SHARED DINING IN 3 COURSES

*Culinary journey with Spanish accents
from 4 persons*

+ WINE ARRANGEMENT 3 GLASSES

19

LOS CLÁSICOS

RIBEYE 300 GRAM - PREMIUM BLACK LABEL 39

100% Argentine Angus ribeye, pink peppercorn sauce, fries, mayonnaise

ZARZUELA 29

Spanish fish dish, seafood, fennel, pepper, tomato-carrot sauce, patatas, Andalusian sauce

CHEESE FONDUE 29

Fresh vegetables and fruit, baguette, choose from:

Classic
cheese fondue

Blue cheese fondue
(gorgonzola)

Vegusto
fondue

Groups & Parties

Celebrating a birthday with comida, dining in private atmosphere, or a company drink? This is possible in our Gelagkamer (maximum capacity: 22 people) and, on Sundays, even in the entire restaurant. We are happy to think along with you. Parties also possible on Sunday. Please reserve in advance. Ask about the possibilities or email: info@gusto-040.nl

POSTRES

MONCHOU D'AMOUR

12

Monchou cake with cherry topping, whipped cream

Drink tip: Disaronno (almond liqueur)

GUILTY PLEASURE

10

Vanilla ice cream, warm chocolate sauce, whipped cream

Drink tip: Frangelico (hazelnut liqueur)

CHOCOLATE MOUSSE

10

Speculoos crunch, salted caramel

Drink tip: Pedro Ximenez (raisin sherry)

LICOR 43 CREMA CATALANA

10

Creamy base with a crunchy sugar layer

Drink tip: Licor 43 (Spanish liqueur)

KIDS ICE CREAM

8

Vanilla ice cream, whipped cream, candy necklace

(If desired, vanilla ice cream can be replaced
are made with plant-based vanilla ice cream)

QUESOS

CHEESE DESSERT

15

3 types of dessert cheeses, grapes, nuts, date bread

Drink tip: Tawny port (3 or 10 years)

 = VEGAN

MAS QUE CAFÉ COFFEE 2.0

040-CAFÉ

12

Coffee, homemade coffee liqueur,
piece of homemade chocolate

ESPRESSO MARTINI

12

After dinner cocktail (cold), coffee liqueur,
espresso, vodka

CARAJILLO

7

Espresso with a dash of brandy

AFFOGATO

6

Vanilla ice cream with espresso

SPECIAL COFFEE

11

Liqueur or spirit, coffee + whipped cream

Irish coffee
(whiskey)

Spanish coffee
(licor 43)

Italian coffee
(amaretto)

French coffee
(grand marnier)

Jamaican coffee
(tia maria)

Bailando coffee
(baileys)

HOMEMADE CHOCOLATE

we make large slabs of chocolate and break them into
pieces; we call such a piece a wing (or a vlerk)

VLERK PER PIECE

4

Choose from the following flavors:

Milk with salted
caramel pearls

Pure with red
pepper flakes 

White with
speculoos crunch

Ruby (pink cocoa)
with cranberries

PLATE OF VLERKEN 4 PIECES

12

Choose from the above flavours

PARA NIÑOS

CHILDREN'S DISH

18

With fries, apple sauce, ketchup, mayonnaise, cucumber, fresh fruit, and your choice of:

Calamares
(squid rings)

Albóndigas
(meatballs in tomato sauce)

Chicken corn

Costillas
(pork ribs)

Beef bitterballs

Spanáki bitterballs
(with spinach)



KIDS CHEESE FONDUE

18

Classic cheese fondue in a small version with fresh vegetables and fruit, baguette



= VEGAN

POSTRE DESSERT

ICE CREAM

8

2 scoops of vanilla ice cream, whipped cream, candy necklace

If desired, vanilla ice cream can be replaced with
plant-based vanilla ice cream