



PARA PICAR

JAMÓN IBÉRICO 16

Ham de bellota (pata negra) 40g, pan y tomate

GENNEPER CHEESE 9

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

OLIVES 6

Manzanilla's anchovy flavor, Kalamata's

BARRA GALLEGA (BREAD) 7


Spreads: rocket pesto and Gusto butter (secret recipe) 

TABLA DE ANTIPASTI 29

Plato with coppa di Parma, Genneper cheese, olives, barra gallega with spreads

PRIMERO

TOSTADA DE ATÚN FRESCA 15

Crispy corn tortilla, raw tuna cubes, avocado, mango, lime, chipotle mayonnaise (3 pieces)

CARPACCIO SMOKED DUCK FILLET 15

Truffle mayonnaise, parmesan, pine nuts

LIBANESE NACHOS 15

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

SCANDINAVIAN TARTARE 13

Smoked mackerel, cooked beetroot, apple pieces, dill mayonnaise

NORMANDE SCALLOPS 14

With cider sauce and crispy bacon

PRAWNS IN LOBSTER SAUCE 12

Prawns, peeled, fennel and and lobster sauce

ESCARGOTS BOURGUIGNONNE 10

6 pieces, homeless, garlic butter, baguette

PERSIAN ONION SOUP 9

With fig cream

TAPAS

CALAMARES 11

Scuid rings (homemade) with aioli

COSTILLAS 10


Ribs in Thai marinade (5 pieces)

MINI CHEESE FONDUE 17

With fresh vegetables and fruit, baguette, choose from:

Classic
cheese fondue

Blue cheese fondue
(gorgonzola)

Vegusto
fondue 

SPANÁKI BITTERBALLS 11

Greek, spinach, "cheese", 5 pieces

PATATAS ANDALOUSE 9

Oven baked potatoes with Andalusian sauce

ROASTED VEGETABLES 9

With lemon mayonnaise

PIMIENTOS DE PADRÓN 8

Mild, with seasalt

DAILY SALAD 8

FRIES 5/8

Small / large, with mayonnaise

PLATOS

SIRLOIN STEAK 25
Grill, Café de Paris sauce

MACHO SIRLOIN STEAK 400g 38
Grill, Café de Paris sauce

SPARERIBS 24
Thai marinade

PUMPKIN CORDON BLEU 24
Pumpkin, cream cheese, panko

PORTOBELLO STEAKS  24
Filled with caramelized red onion, date, almond and balsamic

THE ABOVE DISHES ARE SERVED WITH
FRIES AND MAYONNAISE

ADDITIONAL SIDE DISHES

+ SALAD 4

+ ROASTED VEGETABLES 4

BUTTERCHICKEN 29
Indian spiced chicken thighs in creamy, slightly spicy tomato sauce, with cashew nuts, bahjis, rice and mint yoghurt

MERLUZA CRUJIENTE 26
Hake fillet, hazelnut-parmesan crust, pointed cabbage-apple-raisin mash, tomato-fig chutney

OPENING HOURS

MON TO SAT 17:00 O'CLOCK

 = VEGAN

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 grams (Premium Black Label) 39
100% Angus Ribeye from Argentina, pink pepper sauce, fries, mayonnaise

ZARZUELA 28
Spanish fish dish, seafood, fennel, pepper, tomato-carrot sauce with patatas

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 persons) or in another form. 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 11

Monchou cake with cherry topping, whipped cream
Drink tip: Licor 43 (Spanish liqueur)

GUILTY PLEASURE 9

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)

LEMON CURD PIE 11

Surprisingly delicious, with basil lemon ice cream, a hint of lavender
Drink tip: Portuguese dessert wine

APPLE CRUMBLE 10

Apple nut crumble (lukewarm) with cinnamon ice cream
Drink tip: Calvados (apple eau de vie)

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

Dessert cheeses (3 pieces), grapes, nuts, date bread
Drink tip: Red port tawny (3 or 10 years)

 = VEGAN

MAS QUE CAFÉ (COFFEE 2.0)

040-CAFÉ 12

Coffee, homemade coffee liqueur, piece of homemade chocolate

ESPRESSO MARTINI 11

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 10

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

17

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

Calamares
(squid rings)

Costillas
(pork ribs)

Chicken corn

Beef bitterballs

Spanáki bitterballs
(with spinach)



KIDS CHEESE FONDUE

17

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