

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

OLIVES  6

Marinated Spanish and Greek olives

BARRA GALLEGA (BREAD)  8

Spreads: Gusto butter and sun-dried tomato tapenade

TABLA DE ANTIPASTI 29

Plato with Coppa di Parma, Genneper 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"

MINI CHEESE FONDUE 18

With fresh vegetables and fruit, baguette, choose from:

Classic
cheese fondue

Blue cheese fondue
(gorgonzola)

Vegusto
fondue 


PRIMERO

TOSTADA DE ATÚN FRESCA 3 pieces 16

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

CARPACCIO SMOKED DUCK FILLET 17

With grilled peach, radish, pine nuts, raspberry vinaigrette

LIBANESE NACHOS  17

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

TROUT TARTARE 15

Smoked trout, celeriac, apple, cucumber, and chive cream

GAMBAS AL TEQUILA 13

(Drunken shrimps), peeled prawns, tequila, chipotle pepper, garlic, crème fraîche, fennel, red pepper, lime

ESCARGOTS BOURGUIGNONNE 6 pieces 10

Homeless, garlic butter, baguette

THAI BROCCOLI SOUP  11

With green curry, coconut milk, red chili, coriander, roasted peanuts

PATATAS ANDALOUSE  9


Oven baked potatoes, Andalusian sauce

ROASTED VEGETABLES  9

With lemon mayonnaise

PIMIENTOS DE PADRÓN  8

Mild, seasalt

DAILY SALAD  8

FRIES  6/9

Small / large, mayonnaise

PLATOS

SIRLOIN STEAK 200 grams 26
Grill, Café de Paris sauce, fries, mayonnaise

MACHO SIRLOIN STEAK 400 grams 39
Grill, Café de Paris sauce, fries, mayonnaise

SPARERIBS 26
Thai marinade, fries, mayonnaise

ARGENTINE RED PRAWNS 27
Wild-caught, unpeeled, garlic butter, baguette, aioli

ADDITIONAL SIDE DISHES

+ SALAD 6
+ ROASTED VEGETABLES 6

SOUTH AFRICAN LAMB STEW 32
With mango and sweet potato, summer purée, mango chutney

WATERCRESS SALAD 27
With crispy goat cheese balls, nut granola, roasted yellow beetroot, baguette, Gusto butter

CAULIFLOWER SHAWARMA  29
With warm date-tahini sauce, homemade pita bread, pickled onions, bulgur pilaf

OPENING HOURS

MON TO SAT 17:00 O'CLOCK

 = VEGAN

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

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, patatas, Andalusian sauce

CHEESE FONDUE 29
Fresh vegetables and fruit, baguette, choose from:

Classic
cheese fondue

Blue cheese fondue
(gorgonzola)

Vegusto
fondue 

COMIDA

49 P.P.

SHARED DINING IN 3 COURSES

*Culinary journey with Spanish accents
from 4 persons*

+ WINE ARRANGEMENT 3 glasses

19

POSTRES

MONCHOU D'AMOUR 12

Monchou cake with cherry topping, whipped cream

Drink tip: Licor 43 (Spanish 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)

LEMON CURD CRUMBLE 12

With basil-lemon ice cream

Drink tip: Portuguese dessert wine

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: 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 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