



## PARA PICAR

### JAMÓN IBÉRICO 16

Bellota ham (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: Zaalouk 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 16

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

### CARPACCIO SMOKED DUCK FILLET 16

Lychee, 5-spice soy sauce, cashew nut, spring onion

### LIBANESE NACHOS 15

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

### SCANDINAVIAN TARTARE 13

Smoked salmon, mango, avocado, kewpie mayonnaise

### MUSSEL CURRY 12

Mussels (without shell), bell pepper, coconut milk, red curry

### ESCARGOTS BOURGUIGNONNE 10

6 pieces, homeless, garlic butter, baguette

### ITALIAN LEEK-KOHLRABIE SOUP 9

With homemade garlic croutons

## TAPAS

### CALAMARES 11

Scuid rings (homemade) with aioli

### COSTILLAS 10

Ribs in Thai marinade (5 pieces)

### SPANÁKI BITTERBALLS 11

Greek, spinach, "cheese", 5 pieces

### MINI CHEESE FONDUE 17

With fresh vegetables and fruit, baguette, choose from:

Classic  
cheese fondue

Blue cheese fondue  
(gorgonzola)

Vegusto  
fondue

### 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

**AUBERGINE SCHNITZEL** 24  
Crispy fried, roasted pepper sauce, tomato, tahini, lime

THE ABOVE DISHES ARE SERVED WITH  
FRIES AND MAYONNAISE


### ADDITIONAL SIDE DISHES

+ SALAD 5

+ ROASTED VEGETABLES 5

**RENDANG PULLED CHICKEN** 29  
Sajoer beans, atjar, fried rice

**ARGENTINE RED GAMBAS** 29  
Wild caught, unpeeled, garlic butter sauce, aioli, baguette, salad

**MOROCCAN TAJINE**  26  
Zucchini, carrot, apricot, chickpea, tomato, with pilaf (būlgūr with thin pasta) and Lebanese cucumber salad

## 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](mailto: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

### STRAWBERRY YOGURT PANNA COTTA 10

Served with kletskop  
Drink tip: Limoncello

### 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