



## Take a Beer

### TAP BEERS 0,40 CL.

<b>Ichnusa</b> (from sardina, bitter beer)	5€
<b>Ichnusa non filtrata</b> (left to settle, the beer keeps the yeasts)	6€
<b>Birra Moretti la bianca</b> (the new italian Weiss)	6€
<b>Birra Moretti la rossa</b> (bock beer, produced with 100% Italian malt)	6€
<b>Birra Moretti IPA</b> (high fermentation beer, long maturation of yeasts in vats)	6€

### BOTTELED BEERS 0,33 CL. 5,00€

Heineken, Sol, Slalom strong,  
Desperados, Ichnusa cruda, Heineken 0.0,  
Daura gluten free, Birra Messina Cristalli di Sale



### GUD COCKTAILS



<b>Gud Spritz</b> Aperol, Cinar, Prosecco, Grapefruit juice	8€   10€
<b>Gud Mule</b> Rabarbaro Zucca, Lime, Ginger Beer	8€   10€
<b>Sbagliatissimo Gud</b> Punt e Mes, Campari, Prosecco, Tonic water, Secret drops	8€   10€
<b>Gud &amp; Tonic</b> Gin Mare, Orange jam, Orange bitter, Tonic water	10€   12€
<b>Mojito Gud</b> White and black Ron, Cane sugar, Lime, Fresh mint, Pomegranate juice	8€   10€
<b>Caipi Gud</b> Cachaca, Blackberries & Fresh ginger, Lime	8€   10€
<b>Gud 0%</b> Apple juice, Grapefruit, Barley water	6€   8€
<b>SPECIAL GUD COCKTAIL</b> Ask our staff which is the cocktail of the day	8€   10€

## COFFEE AND INFUSIONS

Coffee	1,00€
Decaffeinated coffee	1,50€
Long black	2,00€
Marocchino	2,00€
Cappuccino (classic, almond, soya milk)	2,00€
Decaffeinated cappuccino	2,00€
Iced coffee	3,50€
Iced coffee and liquor	5€
Latte macchiato (classic, almond, soya milk)	2,00€
Chamomile	3,50€
Tea damman frères (green, black, white tea)	3,50€
Tisana Fid Ji (apple, ginger, lime, citronella, orange)	3,50€
Rooibos infusion (decaffeinated tea)	3,50€



## BEVERAGES

Water (Levissima and San Pellegrino 50 cl)	1,50€
Soft drinks	3,50€
Crodino - San Bitter	3,50€   from 18.00 ▶ 5€
Bitter and liquor	3,50€   from 18.00 ▶ 5€
Seasoned tomato juice	5€   from 18.00 ▶ 7€



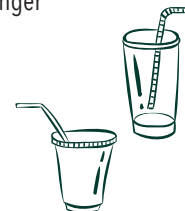
**Orange juice 3,50€ / from 18.00 - 5€**

### 100% Cold pressed juice

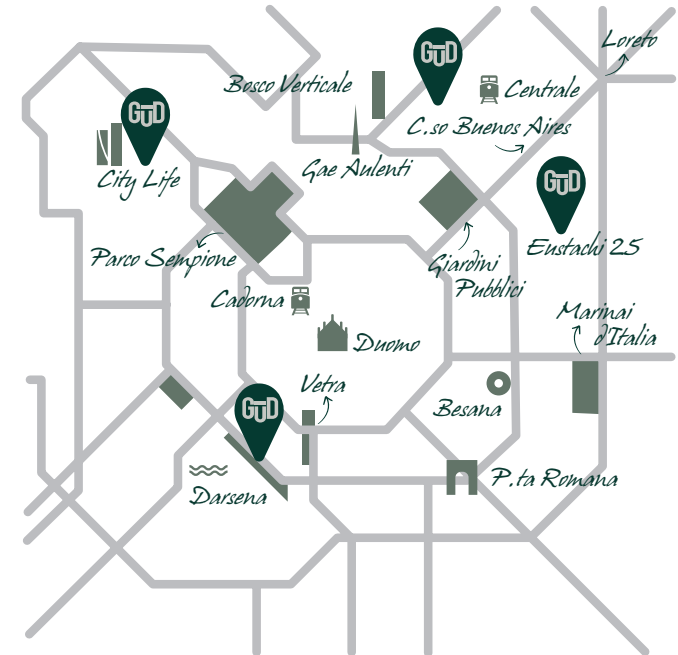
**5,50€**

### MY JUICE

<b>Orange</b> Apple, carrot, turmeric root, lemon, ginger
<b>Sexy red</b> Apple, red pepper, red turnip, lemon, chilli pepper
<b>Red</b> Watermelon, mint, lemon, ginger
<b>Fresh green</b> Apple, cucumber, fennel, mint, lemon, ginger



**DARSENA**  
ALL DAYS 9.00-2.00



#### GUD CITY LIFE

Via Demetrio Stratos, 5  
T 351 9393770  
citylife@gudmilano.com

#### GUD DARSENA

Viale Gabriele d'Annunzio, 30  
T 02 8358467  
darsena@gudmilano.com

#### GUD BEACH

Punta dell'Est - Idroscalo (Segrate)  
Via Circonvallazione Est 19

#### GUD EUSTACHI 25

Via Eustachi, 25  
T 02 91663247  
eustachi@gudmilano.com

#### GUD STAZIONE CENTRALE

P.za Luigi di Savoia 1/15  
T 02 49540502  
stazionecentrale@gudmilano.com



## SOFT DRINKS

**Red Bull Energy Drink** 4€ | from 18.00 5€  
Red bull, lime, sugarfree

**Organics Soft Drink Bio** 5€  
Organics Ginger Ale, Organics Bitter Lemon  
Organics Tonic Water

## CROISSANT & MUFFIN

Plain, apricot, nutella, pistachio,  
cream, berries, cereals and honey 1,50€  
Vegan 1,50€  
Mini croissant filled or plain 1€  
Muffin chocolate, apple, blueberry 3€  
Mini muffin chocolate, blueberry 1€

**Cake of the day 4€**

## ITALIAN CIRASCI BOWLS



The idea was born from the interpretation of the classical Chirasci from Japanese cuisine, prepared using different varieties of rice, cooked sushi style. Our Italian Cirasci is seasoned with top quality ingredients from Italian, mediterranean and international cuisine.

**Hawaiano 12€**  
Whole Grain Red Rice, Marinated Salmon, Mango, Avocado, Sesame, Spring Onion, Soya Sauce

**Sea-ciliano 13€**  
Whole Grain Red Rice, Prawns, Dry Tomatoes Pesto, Buffalo Mozzarella Cheese, Crispy Capers, Basil, Lemon Zest

**Green (is the new black) 11€**  
Venus rice, green beans, courgettes, asparagus, peas, ginger, avocado and cucumber

**G Hell's Chicken 12€**  
Basmati rice, spicy chicken, Iceberg salad, mango, sweet Italian chill pepper, smoked paprika and tzatziki sauce

## Cosa frigge in pentola



We wanted to guarantee an healthy and light final product, for this reason our batter is made with bio rice flour and Ichnusa non filtered beer. We only use top quality ingredients and we change the oil every day!

<i>to try</i> →	<b>Fish&amp;Chips*</b> 9,5€ <u>Battered fried white cod</u> , skinned country potatoes, home made peas sauce
	<b>Chick'n'Chips*</b> 9€ Battered fried chicken marinated with thyme and spices, skinned country potatoes, <u>yogurt &amp; herbs sauce</u>
	<b>Patate Rustiche</b> 4€ Skinned country potatoes

## TACOS *uniques*

**Shrimps&Co** 8€  
Shrimps tails, spinach, cherry tomatoes,  
red onion, tartara sauce\*

**Chicken GUD** 7€  
Italian chicken marinated with lime, iceberg salad,  
yogurt & herbs sauce, dried tomatoes pesto

## GUD fresh salads



**Delicata 8€**  
Iceberg salad, Green Apple, Ricotta Cheese, Walnuts,  
Maldon Salt, Evo Oil

**Caesar 11€**  
Iceberg salad, Italian chicken raised on the ground, Caesar sauce,  
croutons, parmesan flakes

**Norvegese 10€**  
Iceberg salad, marinated salmon, sweet and sour pear, cream  
cheese, dill, croutons



...from the cellar

**White Wines X X**

**WINE GLASS 6€ BOTTLE 25€**

- Gewurtztraminer Az.agricola Roeno, Trentino
- Sauvignon, Ronco dei Tassi, Collio, Friuli
- Vermentino, Audarya DOC, Sardegna
- Falanghina del Beneventano IGT, Campania

## Rosé Wines

**WINE GLASS 6€ BOTTLE 25€**

- Cannonau, Audarya DOC, Sardegna
- Barbera d'Alba "Pelisa"DOC, Piemonte
- Don Pietro Nero d'Avola Igp, Bio Sicilia Principi di Spadafora

## Sparkling Wines

**WINE GLASS 5€ BOTTLE 25€**

- Jeio prosecco docg Valdobbiadene, Veneto

**ONLY BOTTLE 40€**

- Franciacorta, Barone Pizzini, Animante Extra Brut
- Franciacorta, Barone Pizzini, Animante Rosè

**WINE GLASS 8€ BOTTLE 40€**

- Ferrari maximum Rosè (trentodoc)

**WINE GLASS 7€ BOTTLE 35€**

- Ferrari maximum Brut (trentoboc)

*Take Away  
...and see you soon!*



*We care about you but  
there is no table service*