

GÜD JUICE 5 €

FRESH FRUIT
EXTRACTS

- Maddalena** - pomegranate, lemon, apple
Vulcano - apple, pear, avocado, baby spinach
Panarea - lemon, mint, apple
Linosa - mango, apple, orange
Giglio - ginger, apple



TAKE A BEER

TAP BEERS 0,40 CL.

FROM 5pm ▶ 7€

ICHNUSA 6€
(from sardina, bitter beer)

ICHNUSA NON FILTRATA 6€
(left to settle, the beer keeps the yeasts)

BIRRA MORETTI LA BIANCA 6€
(the new italian Weiss)

BIRRA MORETTI LA ROSSA 6€
(bock beer, produced with 100% Italian malt)

BIRRA MORETTI IPA 6€
(high fermentation beer, long maturation of yeasts in vats)



BOTTLED CRAFT BEER 0,33 CL.

FROM 5pm ▶ 7€

**ICHNUSA CRUDA, HEINEKEN SILVER,
HEINEKEN 0.0, DAURA GLUTEN FREE,
SLALOM STRONG**

GÜD SWEETS 5€

BARLEY BASED TIRAMISÙ
Allergens: egg, lactose, gluten

**CHEESECAKE WITH WILD BERRIES
AND ALMOND CRUMBLE**
Allergens: egg, nuts, lactose



APERIGÜD

WITH FIERO E TONIC

FIERO & TONIC 7€ from 5pm ▶ 10€

Martini fiero, organics tonic

FIERO SPRITZ 7€ from 5pm ▶ 10€

Martini fiero, prosecco, soda

FIERO GÜD 10€

Martini Fiero, Bombay sapphire,
ginger, cucumber

NEGRONI RISERVA 12€

Martini bitter 1872,
martini riserva rubino, bombay sapphire

AMERICANO RISERVA 12€

Martini bitter 1872, martini riserva rubino, soda

ST-GERMAIN HUGO 12€

St-Germain, prosecco, soda, lime juice



GÜD COCKTAILS

GIN TONIC ZERO 10€

Seedlip spiced, grapefruit juice, organics tonic

LONDON MULE ZERO 10€

Seedlip Groover, lemon juice, organics ginger beer

PEACH BITTER 11€

Martini bitter riserva 1872, alamea peach brandy,
Organics black orange, lemon juice

MANGO COOLER 11€

42below, bitter truth pimento dram, orange juice, lime juice,
angostura bitter

VIOLETTA COLLINS 12€

Bombay sapphire premier cru, violet liqueur, St-germain
cordiale, lemon juice, Peychaud's bitter

COCO PASSION 13€

Santa Teresa 1796, Leblon cachaca, alamea coconut, lime
juice, passion fruit, sugar

SEX TOMMY'S 13€

Crème de banana, patron silver, illegal mezcal



GIN TONIC LIST

WITH ORGANICS
TONIC

BOMBAY SAPPHIRE LONDON DRY GIN, UK 10€

OXLEY LONDON DRY GIN, UK 14€

BOMBAY SAPPHIRE PREMIER CRU, UK 14€

TANQUERAY LONDON DRY GIN 12€

BULLDOG, LONDON DRY GIN, UK 12€

ELEPHANT, BOTANICHE AFRICANE, GERMANY 14€

GIN MARE, MEDITERRANEAN GIN, SPAIN 14€

MONKEY 47, BLACK FOREST DRY GIN, GERMANY 14€

HENDRICK'S UK 14€

FIFTY POUNDS LONDON GIN, UK 14€

COPPERHEAD BLACK BATCH, LONDON DRY GIN, BELGIO 14€

PORTOFINO DRY GIN, ITALY 14€

GIN DEL PROFESSORE CROCODILE, ITALY 14€

SEVEN HILLS, DRY GIN, ITALY 14€

COFFEE & INFUSION

Coffee 1,50€

Cappuccino 2€

Iced Coffee 4€

Te and tisane 3,50€

Cold brew coffee 3,50€



BEVERAGES

Water 1,50€

Soft drinks 4€ | from 5 p.m. ▶ 5€

Redbull, zero, white edition,

red edition 4€ | from 5 p.m. ▶ 5€

Organics tonic, bitter lemon, ginger beer,

ginger ale, black orange, mate 4€ | from 5 p.m. ▶ 5€

Crodino - San Bitter 3,50€ | from 5 p.m. ▶ 5€

Seasoned tomato 7€

Bitter and Liqueurs from 4€ | from 5 p.m. ▶ from 5€

FRESH ORANGE JUICE 5€

happy
GÜD



from 5 p.m.

ALL DRINKS AND BEERS WILL BE
SERVED WITH OUR POP GÜD



GŪD POKÈ 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.



Sea-ciliano 13€

Whole grain red rice, shrimps, dried tomato pesto, crispy capers, buffalo mozzarella DOP, basil, lemon zest
Allergens: lactose, shellfish, nuts

Mexicano 12€

Basmati rice, free-range chicken, avocado cream, black beans, pico de gallo and mais tortilla
Allergeni: glutine

BEST SELLER

Hawaiano 2.0 12€

Basmati rice, beetroot marinated salmon, avocado, edamame, spring onion, Philadelphia, white sesame and ponzu sauce
Allergens: gluten, fish, soy, lactose, sesame, sulphite

VEG

Summer Green 12€

Wholemeal red rice, cucumber salad, cherry tomatoes, basil, celery, ginger, yogurt sauce, lemon zest
Allergens: lactose, celery

GŪD BAO

The inspiration comes from Gua-Bao, a steamed Chinese sandwich filled with various flavors. We use natural yeast and only highest quality Italian flours with stuffing that range from various gastronomic cultures. **All this makes them soft, delicate, easily digestible and... fun!**



NEW

Zen BAO 5€

Bao, soft suckling pig, zen sauce, jackdaws and daikon
Allergens: sesamo, soia, glutine, sedano, latticini

Bubba BAO 5€

Bao, shrimps, mayonnaise, chives, lime zest
Allergens: shellfish, glutine, uova, latticini

Italian BAO 5€

Bao, stracciatella cheese, eggplant caponata and basil
Allergens: frutta a guscio, latticini, glutine

TASTE ALL OF THEM AND TRY OUR COMBO!

13€

LE FOCACCE OUR HOME-MADE FOCACCIA

Our focaccia is made with a dough of whole grain Bio flour, 24 hours natural rising, light and crispy. The Focaccia is seasoned with top quality Italian ingredients.

MADE WITH
A DOUGH OF WHOLE
GRAIN BIO FLOUR



Strepitosa 12€

Stracciatella cheese, cherry tomatoes, rocket, Parma ham, evo Oil
Allergens: lactose, sulphites, gluten, soy, sesame

Regina Margherita 11€

Tomato of Piennolo DOP, Mozzarella of bufala campana DOP, basil, oregano and extra virgin olive oil
Allergens: lactose, gluten, soy, sesame

NEW

Contadina 12€

Mortadella with pistachio, stracciatella cheese, pistachios, dried tomatoes pesto
Allergens: lactose, gluten, nuts, soy, sesame

TARTARE

La Pugliese 13€

Piedmont Fassona beef tartare, stracciatella cheese, confit yellow cherry tomatoes, fried capers
Allergens: lactose, sulphite



WITH A
FOCACCIA SLICE

L'orientale 13€

Salmon tartare, avocado, white sesame, ponzu sauce
Allergens: fish, sesame

GŪD fresh salads

Caesar Salad 12€

Curly salad, free-range chicken, crispy bacon, parmesan flakes, croutons of bread, Caesar sauce
Allergens: lactose, gluten, sulphites, egg

Esotica 12€

Misticanza Salad, Citrus flavoured Oil, marinated Shrimps, Spicy Ananas, Cashew nuts, spring onion, coriander, mango
Allergens: nuts, shellfish



JUST WITH QUALITY
RAW MATERIALS

Modenese 11€

Misticanza salad, Parmigiano Reggiano slices, confit tomatoes, balsamic vinegar, mais, bread croutons
Allergens: lactose, sulphites, gluten, nichel

WHITE WINES

Wine glass 6€ Bottle 30€

FROM 5PM Wine glass 7€ Bottle 35€

- Vermentino, Audarya DOC Sardegna - 13.5%
- Ribolla gialla Collio DOP Vigna dell'Auro, Friuli - 1%

Wine glass 7€ Bottle 35€

FROM 5PM Wine glass 8€ Bottle 40€

- Falanghina San salvatore IGP, Campania - 13.5%
- Grechetto, Fioranello, Tenuta di Fiorano, Lazio - 12.5%
- Alto Adige Gewürztraminer DOC, Kossler - 14%

ROSÈ WINES

Wine glass 6€ Bottle 30€

FROM 5PM Wine glass 7€ Bottle 35€

- Susumaniello Tenuta Serranova IGP, Salento - 13%

RED WINES

Wine glass 6€ Bottle 30€

FROM 5PM Wine glass 7€ Bottle 35€

- Barbera d'alba, Pelisa DOC Piemonte - 14.5%

Wine glass 7€ Bottle 35€

FROM 5PM Wine glass 8€ Bottle 40€

- Alto Adige Pinot nero DOC, Kossler - 13%
- Fioranello, Cabernet Sauvignon, Tenuta di Fiorano, Lazio - 13.5%

SPARKLING WINES

Wine glass 6€ Bottle 30€

FROM 5PM Wine glass 7€ Bottle 35€

- Jeio prosecco DOCG Valdobbiadene, Veneto - 11.5%

Wine glass 8€ Bottle 45€

FROM 5PM Wine glass 10€ Bottle 50€

- Ferrari maximum Brut (trentodoc) - 12.5%
- Ferrari maximum Rosè (trentodoc) - 12.5%
- Franciacorta, Barone Pizzini, Animante Extra Brut - 12.5%
- Franciacorta, Barone Pizzini, Animante Rosè - 12.5%

CHAMPAGNE

Bottle 120€

- Champagne Brut "R de Ruinart", Ruinart - 12%

In compliance with health and hygiene regulations, all raw fishery products are stored at -22° for 24 hours. In case of lack of fresh products some ingredients could be frozen. Allergens are selected by Reg UE N.1169/2001. In our lab kitchen we use flour, soy, nuts and this ingredients might contaminate others food. Please ask to our staff for further details.



FROM 5 P.M.
happy
GŪD



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GUD.MILANO



TAKE AWAY