

BEVERAGES

Water	1,50€
Soft drinks	4€ from 5 p.m. ▶ 5€
Crodino - San Bitter	4€ from 5 p.m. ▶ 5€
Pomodoro condito	7€
Bitter and Liqueurs	from 4€ from 5 p.m. ▶ from 5€
Red Bull Energy Drink: Regular,	
Zero, White Edition, Red Edition	4€ from 5 p.m. ▶ 5€
Organics by Red Bull:	
Organics Tonic Water, Bitter Lemon,	
Ginger Beer, Ginger Ale,	
Black Orange, Viva Mate	4€ from 5 p.m. ▶ 5€
Vin brülé	5€ from 5 p.m. ▶ 6€

GÜD JUICE 4,50 € FROM 5pm ▶ 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



FRESH ORANGE JUICE

4€ | FROM 5 P.M. 5€

TAKE A BEER

BOTTLED BEER 5€ 33 CL.

from 5 P.M. ▶ 6€

**HEINEKEN, HEINEKEN 0.0, HEINEKEN SILVER,
 ICHNUSA CRUDA, BIRRA MESSINA CRISTALLI DI SALE,
 SLALOM STRONG, DAURA GLUTEN FREE**

TAP BEERS 40 CL.

from 5 P.M. ▶ 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)



APERIGÜD

WITH MARTINI FIERO E TONIC

FIERO & TONIC 7€ from 17.00 ▶ 8€

Martini Fiero, Organics Tonic Water

FIERO SPRITZ 7€ from 17.00 ▶ 8€

Martini Fiero, Prosecco, Soda water

FIERO GÜD 10€

Martini Fiero, Bombay Sapphire Gin,
Ginger, Cucumber

NEGRONI RISERVA 12€

Martini Riserva Bitter, Martini Riserva Rubino,
Bombay Sapphire

AMERICANO RISERVA 12€

Martini Riserva Bitter, Martini Riserva Rubino, Soda Water

ST-GERMAIN HUGO 12€

St-Germain, Prosecco, Soda Water, 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 Riserva Bitter, Alamea Peach Brandy,
Organics Black Orange, Lemon juice

MANGO COOLER 11€

42below, bitter truth pimento dram, mango,
Orange juice, Lime juice, angostura bitter

VIOLETTA COLLINS 12€

Bombay Sapphire Premier Cru Gin, Liquore alla Violetta,
cordiale St-Germain, Succo al Limone, Peychaud's Bitter

COCO PASSION 13€

Santa Teresa 1796 Rum, Leblon Cachaca, Alamea Coconut,
Lime juice, Passion Fruit, Sugar

SEX TOMMY'S 13€

Patron Silver Tequila, Crème de Banana,
Illegal Mezcal, Lime juice

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 10€

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€

SEVEN HILLS, DRY GIN, ITALY 14€

COFFEE, INFUSION & HOT DRINKS

Coffee	1,20€
Decaffeinated Coffee	1,50€
Barley Coffee	small 1,50€ big 2,00€
Caffe ginseng	small 1,50€ big 2,00€
Long Black	2,00€
Marocchino	2,00€
Cappuccino (classic)	2,20€
Cappuccino (soya, almond, coconut)	2,40€
Decaffeinated Cappuccino	2,40€
Iced Coffee	4,00€
Iced Coffee and liqueur	5,00€
Chamomile	3,50€
Te Damman Freres (green, black, white tea)	3,50€
Tisana Fid Ji (apple, ginger, lime, lemongrass, orange)	3,50€
Tisana rooibos	3,50€

(low tannin infusion without caffeine)

Hot chocolate	4,00€ from 5 p.m. ▶ 5,00€
Hot chocolate with cream	4,50€ from 5 p.m. ▶ 5,50€
macha latte	4,00€ from 5 p.m. ▶ 5,00€
macha cacao	4,00€ from 5 p.m. ▶ 5,00€
golden drink	4,00€ from 5 p.m. ▶ 5,00€
Te and tisane	3,50€ from 5 p.m. ▶ 5,00€

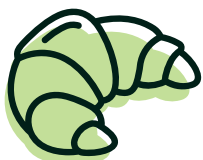
happy
GÜD



from 5 P.M.

ALL DRINKS AND BEERS
WILL BE SERVED
WITH OUR HOT CHIPS





CROISSANT & MUFFIN

Croissant filled or plain	1,50€
Muffin	3,50€
Mini muffin	1,50€

GÜD SWEETS 5€

BARLEY BASED TIRAMISÙ

Allergens: egg, lactose, gluten

CHEESECAKE WITH WILD BERRIES AND ALMOND CRUMBLE

Allergens: egg, nuts, lactose



SANDWICH 5€

GÜD 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.

Teriaky 12€

Basmati Rice, "Free Range" Chicken, Avocado*, Cashew Nuts, Teriaky Sauce, Spring Onion, Lime Zest
Allergens: gluten, nuts

BEST SELLER

Hawaiano 12€

Basmati Rice, Marinated Salmon, Avocado*, Edamame*, Spring Onion, Ponzu Souce
Allergens: gluten, fish

VEG

Autumn Green 12€

Whole Red Rice, Pumpkin Cream, Shitake Mushrooms, Kale, Roasted Chestnuts, Horseradish
Allergens: nuts, lactose, sesame



GÜD 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!**



Pulled BAO 5€

Bao, Pulled Pork*, BBQ spicy sauce, Caramelized Onion
Allergens: gluten, lactose, soy

Bubba BAO 5€

Bao, Shrimp*, Coconuts and Lime Mayo, Chive, Lattuce, Zest Lime
Allergens: shellfish, gluten, eggs, lactose

Green BAO 5€

Bao, Kale, Marinated Shitake Mushrooms in Green Sauce
Allergens: sulphite, lactose, gluten, mushmellow

TASTE ALL OF THEM AND TRY OUR COMBO!
13€

GÜD fresh salads

Caesar Salad 12€

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

La Messinese 12€

Iceberg and Lamb's Lettuce, Smoked Swordfish, Fennel, Orange, Toasted Almonds, Citrus Oil
Allergens: fish, nuts



ONLY FIRST QUALITY RAW MATERIALS

GÜD FRIED FOOD

Fish&Chips* 11€

Battered* fried white cod, skinned country potatoes, salsa tartara and home made peas sauce
Allergens: fish, egg, gluten

Chick'n'Chips 10€

Battered fried chicken marinated with thyme and spices, skinned country potatoes, maionese al rafano
Allergens: luttosio, gluten

Rustic potatoes with peel 4€

Allergens: nuts



WHITE WINES

Wine glass 6€ Bottle 30€

FROM 5PM Wine glass 7€ Bottle 35€

- Vermentino di Sardegna DOC, Audarya, Sardegna - 13,5%
- Ribolla Gialla IGP, Vigna del Lauro, Venezia Giulia - 13%

Wine glass 7€ Bottle 35€

FROM 5PM Wine glass 8€ Bottle 40€

- La Capranera Falanghina IGP, San Salvatore, Campania - 12,5%
- Grechetto Fioranello IGP, Tenuta di Fiorano, Lazio - 13%
- Gewürztraminer DOC, Kossler, Südtirol Alto Adige - 14%

ROSÈ WINES

Wine glass 6€ Bottle 30€

FROM 5PM Wine glass 7€ Bottle 35€

- Susumaniello Rosè IGP, Vallone Tenuta Serranova, Salento - 12%

RED WINES

Wine glass 6€ Bottle 30€

FROM 5PM Wine glass 7€ Bottle 35€

- Barbera d'Alba Pelisa DOC, Monchiero Carbone, Piemonte - 14,5%

Wine glass 7€ Bottle 35€

FROM 5PM Wine glass 8€ Bottle 40€

- Pinot Nero DOC, Kossler, Südtirol Alto Adige - 13%
- Cabernet Sauvignon Fioranello IGP, Tenuta di Fiorano, Lazio - 13%

SPARKLING WINES

Wine glass 6€ Bottle 30€

FROM 5PM Wine glass 7€ Bottle 35€

- Jeio Prosecco Superiore DOCG Brut, Bisol Valdobbiadene, Veneto - 11,5%

Wine glass 7€ Bottle 35€

FROM 5PM Wine glass 8€ Bottle 40€

- Ferrari Maximum Blanc de Blancs Brut (Trentodoc) - 12,5%
- Ferrari Maximum Rosè (Trentodoc) - 12,5%

Bottle 40€

FROM 5PM Bottle 45€

- Franciacorta Animante Extra Brut, Barone Pizzini - 12%
- Franciacorta Rosè, Barone Pizzini - 12%

CHAMPAGNE

Bottle 120€

- Champagne Brut "Cuvée Saint-Pétersbourg", Veuve Clicquot - 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.



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