

BEVERAGES

Water	1,50€
Pepsi Cola - Pepsi Zero	4€ from 17.00 ▶ 5€
Soft drinks	4€ from 17.00 ▶ 5€
Crodino - San Bitter	4€ from 17.00 ▶ 5€
Bitter and Liqueurs	from 5€ to 10€
Fever Tree (lemon, mediterranea, indian, ginger beer, ginger ale, grapefruit)	5,00€

GŪD JUICE 5 €

FRUIT AND
VEGGIE EXTRACT

- Apple, Pineapple, Mango, Passion Fruit
- Carrot, Ginger, Lemon, Apple
- Apple, Cucumber, Pineapple, Spinach, Lemon
- Pomegranate, Goji Berries, Apple



FRESH ORANGE JUICE 4€

FROM 17 --- 5€

TAKE A BEER



BOTTLED BEER 33 CL.

CORONA EXTRA 5€ | FROM 17.00 ▶ 6€

**CORONA ZERO 5€ | FROM 17.00 ▶ 6€
(ALCOOL FREE)**

LEFFE ROUGE 6€ | FROM 17.00 ▶ 7€



TAP BEERS 6€ 40 CL.

FROM 17
--- 7€

CORONA EXTRA
(Lager Messicana 4.5%)

GOOSE ISLAND IPA
(Indian Pale Ale Americana 5.9%)

HOEGAARDEN BLANCHE
(Belgian Wheat White Beer 4.3%)



APERIGŪD

SPRITZ 8€ FROM 17.00 ▶ 10€

Fiero, Aperol, Campari

AMERICANO MARTINI 10€

Martini Rosso, Martini Bitter

NEGRONI RISERVA 12€

Martini Riserva Special Bitter, Martini Riserva Rubino, Bombay Sapphire

NEGRONI GARDEN TWIST 12€

Martini Rubino Riserva, Martini Bitter Riserva, Chandon Garden Spritz, Rosemary, Dried Orange

AMERICANO FUSION 12€

Martini Fiero, Martini Bitter Riserva, Yuzu Sakè, Grapefruit soda, Angostura Bitter

ST-GERMAIN HUGO 12€

St-Germain, Prosecco, Soda Water, Lime juice

HAPPYGŪD
FROM 17.00

GŪD COCKTAILS

APPLE DRAM 12€

Jack Daniel's apple, pimento dram, lemon, sugar, albumen, apple juice

FRENCH MULE 12€

Vodka 42 below, chambord, lime, ginger ale

SMOKED MARGARITA 13€

Tequila Cazadores Reposado, Mezcal Vida, Yuzu, Laphroaig, agave, lime

ILLGAL SPICY MANGO 13€

Mezcal Vida, Rhum Bacardi Carta Blanca, Falernum, Mango and Red Pepper Syrup, Lime, Sugar, Albumen

PALOMA DE MAR 14€

Gin Mare, lemon, thyme and rosemary syrup, grapefruit soda

CAPRI SMASH 14€

Gin Mare Capri, italicus bergamotto, basil leaves, lemon, sugar and albumen



GIN TONIC LIST

BOMBAY SAPPHIRE LONDON DRY GIN, UK 12€

TANQUERAY LONDON DRY, UK 12€

GIN MARE, MEDITERRANEAN GIN, SPAGNA 14€

HENDRICK'S, UK 14€

MONKEY 47 - BLACK FOREST DRY GIN, GERMANIA 14€

GIN MALFY ROSA, ITALIA 14€

PORTOFINO DRY GIN, ITALIA 14€

GIN MARE CAPRI 14€



COFFEE & INFUSIONI

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)	2,50€
Cappuccino (soya)	2,80€
Decaffeinated Cappuccino	2,50€
Iced Coffee	4,00€
Iced Coffee and liqueur	5,00€
Te and tisane	4,00€

HAPPYGŪD 😊



17.00 ▶ 21.00

All Drinks and Beers
will be served
with our mixed fried



CROISSANT & MUFFIN

Filled or Plain Croissant	1,50€
Muffin	3,50€
Mini muffin	1,50€

GÜD TACOS

Try our new recipes.

LIBANESE ◦ 5€

Babaganoush*, tomato confit, feta and crispy onion

Allergens: *Gluten, Lactose, Soy, Sesame*

→ *gluten free without onion*

GRAN CANARIA ◦ 7€

BBQ octopus*, avocado*, spicy mayo

Allergens: *Gluten, Fish, egg*

SICILIANO ◦ 7€

Iceberg, shrimp*, sun-dried tomato pesto*, buffalo mozzarella, capers and crispy onion

Allergens: *Gluten, Crustaceans, Lactose, Shellfruit*

→ *gluten free senza cipolla*

◦ POSSIBLE
GLUTEN-FREE



WITH QUALITY
RAW MATERIALS

GÜD 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.

TERIYAKI 13€

Basmati rice, Herb chicken*, Avocado, Cashew nuts, Spring onion, Teriyaki sauce

Allergens: *Gluten, Soy, Sulphites, Shellfruit*



HAWAIIANO 13€

Basmati Rice, Marinated Salmon, Edamame, Ponzu Sauce, Sesame Seeds, Green onion

Allergens: *Gluten, Fish, Soy, Sesame*

VEG

GREEN DAY 12€

Basmati rice, sautéed seasonal vegetables, cream of asparagus, sweet and sour ginger, roasted hazelnuts

Allergens: *Shellfruit, Sulphites, Celery*

CAESAR SALAD 12€

Iceberg, chicken*, Caesar sauce, Bacon*, Shavings of Grana, Croutons

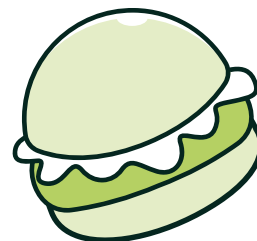
Allergens: *Gluten, Egg, Lactose, Sulphites, Fish, Soy, Sesame*

GÜD SANDWICH

CHICKEN FRIED BURGER 12€

Bun*, Crispy Chicken Burger, Tomato, Mayo, Iceberg Salad

Allergens: *Gluten, Egg, Lactose, Shellfruit, Soy, Sesame*



SERVED WITH
FRENCH FRIES

BEETROOT BURGER 10€

Bun*, Beetroot burger*, Marinated purple cabbage, Tzatzichi

Allergens: *Gluten, Egg, Lactose, Shellfruit, Soy, Sesame, sulphites*

AMERICAN CHEESE STEAK ◦ 14€

Hot Dog Bun*, Pulled pork, Mayo, Cheddar cheese, Pickles

Allergens: *Gluten, Egg, Lactose, Sulphites, Shellfruit, Soy, Sesame, Celery*

WHAT'S FRYING IN THE POT

FISH&CHIPS* 13€

Breaded cod fillet*, rustic potatoes* with skin served with tartar sauce and pea sauce

Allergens: *Fish, Gluten, Egg, Shellfruit, Soy, Sesame*

"BECCAFICO" SARDINES AND SHRIMPS* 12€

Served with parsley chilli sauce, extra virgin olive oil and lemon

Allergens: *Fish, Gluten, Egg, Shellfruit, Soy, Sesame*

CHICK'N'CHIPS 11€

Marinated and fried in batter Chicken*, rustic potatoes* with skin served with tartar sauce and horseradish mayonnaise

Allergens: *Gluten, Egg, Lactose, Shellfruit, Soy, Sesame*

RUSTIC POTATOES* 5€

Allergens: *Gluten, Shellfruit*



For hygienic and health reasons, all raw seafood products are deep-frozen at -22 degrees for at least 24 hours. In case of fresh product unavailability, some items might be frozen (*). Allergens are those identified by EU Regulation No. 1169/2011. In addition to those listed on the menu, all our products may contain traces of gluten, soy and nuts. Our staff is available to provide any clarification.

IN DOLCEZZA 6€

SWEET
MOMENT

TIRAMISÚ*

Semi-frozen dessert made with sponge cake, soaked in coffee, filled with mascarpone cream and a thin layer of caramel, all covered with a veil of cocoa.

Allergens: *gluten, lactose, shellfruit*



CHEESECAKE*

Fragrant shortcrust crumble, soft cheese cream swirled with red fruits, garnished with syrup berries.

Allergens: *gluten, lactose, egg*



GÜD WINE



WHITE WINES

GLASS 6€ BOTTLE 30€

FROM 17 GLASS 7€ BOTTLE 35€

- Vermentino Audarya DOC, Sardegna - 13,5%
- Grechetto Fioranello, Tenuta di Fiorano, Lazio - 12,5%
- Ribolla gialla, Vigna del Lauro, Friuli - 12,5%

RED WINES

GLASS 6€ BOTTLE 30€

FROM 17 GLASS 7€ BOTTLE 35€

- Valpolicella Rio Albo DOC, Cà Rugate, Veneto - 12,5%
- Pinot nero, Vigna del Lauro, Friuli - 13,5%

SPARKLING WINES

GLASS 6€ BOTTLE 30€

FROM 17 GLASS 7€ BOTTLE 35€

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

GLASS 7€ BOTTLE 40€

FROM 17 GLASS 8€ BOTTLE 50€

- Ferrari Maximum Blanc de Blancs Brut (Trentodoc) - 12,5%
- Franciacorta Animante Extra Brut, Barone Pizzini - 12%

HAPPYGÜD
FROM 17

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