

BEVERAGES

Water	1,50€
Soft drinks	4€ from 5 p.m. ▶ 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€
Crodino - San Bitter	4€ from 5 p.m. ▶ 5€
Seasoned tomato	7€
Bitter and Liqueurs	da 4€ from 5 p.m. ▶ from 5€

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)



WITH MARTINI FIERO E TONIC

APERIGÜD

FIERO & TONIC 7€ dalle 17.00 ▶ 8€

Martini Fiero, Organics Tonic Water

FIERO SPRITZ 7€ dalle 17.00 ▶ 8€

Martini Fiero, Prosecco, Soda water

FIERO GUD 10€

Fiero Gud: 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 ALCOL 10€

Seedlip Grover 42, Grapefruit Juice, Organics Tonic

LONDON MULE ZERO ALCOL 10€

Seedlip Grover 42, Lemon Juice, Organics Ginger Beer

ITALIAN 75 2.0 12€

Bombay Sapphire Gin, Peach Brandy, Hibiscus Flowers Syrup, Grapefruit Bitter, Ferrari Rosè

BREAKFAST DAIQUIRI 12€

Santa Teresa 1796 Rum, Orange Curacao, Black Tea Honey Mix, Lemon Juice

NEGRITA 12€

Martini Riserva Bitter, Martini Riserva Rubino, Illegal Mezcal, Chinotto Liqueur, Orange Bitter, Soda Water

IMPROVED OLD FASHIONED 12€

Bulleit Rye Whiskey, Creme de Cacao Blanc, Williams Pear Syrup, Cardamom Bitter, Soda Water

BITTER PALOMA 12€

Tequila Patron Silver, Creme de Menthe Blanc, Lime Juice, Agave, Grapefruit Bitter



GIN TONIC LIST

WITH ORGANICS
TONIC

BOMBAY SAPPHIRE LONDON DRY, UK 12€

BOMBAY SAPPHIRE PREMIER CRU, UK 14€

OXLEY LONDON DRY, UK 14 €

TANQUERAY LONDON DRY, UK 12€

HENDRICK'S GIN, SCOTLAND 14€

ELEPHANT LONDON DRY, GERMANY 14€

MONKEY 47 DRY GIN, GERMANY 14€

GIN MARE, MEDITERRANEAN GIN, SPAIN 14€

NORDES GIN, SPAIN 14€

PORTOFINO DRY GIN, ITALY 14€

MALFY GIN ROSA, ITALY 14€

SABATINI, LONDON DRY GIN, ITALY 14€

ROKU GIN, JAPAN 14€

BOBBY'S GIN SCHIEDAM, HOLLAND 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€ from 5 p.m. ▶ 4,00€
Hot chocolate	4,00€ from 5 p.m. ▶ 5,00€
Hot chocolate with cream	4,50€ from 5 p.m. ▶ 5,50€
Te and tisane	3,50€ from 5 p.m. ▶ 4,00€

HOT DRINKS

Vin brulè	6,00€
Bombardino (Vov, cream, cinnamon or cocoa)	4,00€
Punch mandarin	4,00€
Punch orange	4,00€
Hot chocolate with rum o whiskey	6,00€

happy
GUD



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, soy

BEST SELLER

Hawaiano 12€

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

VEG

Autumn Green 12€

Whole Red Rice, Pumpkin Cream, Shitake Mushrooms, Kale, Roasted Chestnuts, Horseradish
Allergens: gluten, soy



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: nuts, 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, soy

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, nuts

Chick'n'Chips 10€

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

Rustic potatoes with peel 4€

Allergens: nuts



WHITE WINES

Wine glass 6€ Bottle 30€

FROM 5PM Wine glass 7€ Bottle 35€

- Vermentino di Gallura DOCG, Mancini, Sardegna - 13%

Wine glass 7€ Bottle 35€

FROM 5PM Wine glass 8€ Bottle 40€

- Roero Arneis Cecu d'la Biunda DOCG, Monchiero Carbone, Piemonte - 13,5%
- Gewurtztraminer Von Blumen DOC, Alto Adige - 13%
- Grechetto Fioranello IGP, Tenuta di Fiorano, Lazio - 13%

ROSÈ WINES

Wine glass 6€ Bottle 30€

FROM 5PM Wine glass 7€ Bottle 35€

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

RED WINES

Wine glass 6€ Bottle 30€

FROM 5PM Wine glass 7€ Bottle 35€

- Barbera d'Alba Pelisa, DOC, Monchiero Carbone - 14,5%
- Valpolicella Rio Albo DOC, Cà Rugate, Veneto - 12,5%

Wine glass 7€ Bottle 35€

FROM 5PM Wine glass 8€ Bottle 40€

- Pinot Nero Von Blumen DOC, 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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