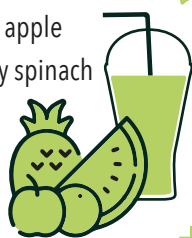


## GÜD JUICE 5€

FRESH FRUIT  
EXTRACTS

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



## GÜD SWEETS 5€

**BARLEY BASED TIRAMISÙ**  
*Allergens: egg, lactose, gluten*

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



## TAKE A BEER

### TAP BEERS 0,40 CL.

FROM 6PM ▶ 8€

**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)



FROM 6 P.M.  
**happy**  
 GÜD

### BOTTLED BEER 5€ FROM 6PM ▶ 8€ 0,33 CL.

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

## APERIGÜD

WITH FIERO E TONIC

**FIERO & TONIC 7€ from 19.00 ▶ 10€**  
 Martini fiero, organics tonic

**FIERO SPRITZ 7€ from 19.00 ▶ 10€**  
 Martini fiero, prosecco, soda

**FIERO GUD 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



## GIN TONIC LIST

WITH ORGANICS  
TONIC

**BOMBAY SAPPHIRE LONDON DRY GIN, UK 12€**

**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€**



WITH ORGANICS  
TONIC

## VODKA TONIC LIST

**GREY GOOSE, FRANCE 14€**

**BELUGA, RUSSIA 14€**

**BELVEDERE, POLONIA 14€**



## COFFEE & INFUSION

Coffee 1,50€

Cappuccino 2€

Iced Coffee 4€

Te and tisane 3,50€



## BEVERAGES

Sparkling water San Pellegrino 50 cl 1,50€

Güd Water 1,50€

Soft drinks 4€ | from 6 p.m. ▶ 5€

Redbull, zero, white edition,  
 red edition 4€ | from 6 p.m. ▶ 5€

Organics tonic, bitter lemon, ginger beer,  
 ginger ale, black orange, mate 4€ | from 6 p.m. ▶ 5€

Crodino - San Bitter 4€ | from 6 p.m. ▶ 5€

Seasoned tomato 7€

Bitter and liquori from 4€ | from 6 p.m. ▶ from 5€

## FRESH ORANGE JUICE 5€

**happy**  
 GÜD

from 6 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*



### Hawaiano 2.0 12€

Basmati rice, beetrot marinated salmon, avocado, edamame, spring onion, Philadelphia, white sesame and ponzu sauce

*Allergens: gluten, fish, soy, lactose, sesame, sulphites*

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!**



TASTE ALL OF THEM AND TRY OUR COMBO!  
13€

### Zen BAO 5€

Bao, soft suckling pig, zen sauce, jackdaws and daikon

*Allergens: sesame, soia, gluten, sedano, latticini*

### Bubba BAO 5€

Bao, shrimps, mayonnaise, chives, lime zest

*Allergens: shellfish, gluten, uova, latticini*

### Italian BAO 5€

Bao, stracciatella cheese, eggplant caponata and basil

*Allergens: nuts, lactose, gluten*

## 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*

## MENÙ BIMBO

### Gnocchi with tomato sauce 7€

*Allergens: gluten, nickel, egg*

### Chicken nuggets and chips 6,5€

*Allergens: gluten, egg*

UNTIL 5 PM



FOR THE LITTLE ONES

## 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, nickel*

## WHITE WINES

Wine glass 7€ Bottle 35€

FROM 6 PM Wine glass 8€ Bottle 40€

- Vermentino, Audarya DOC Sardegna - 13.5%
- Ribolla gialla Collio DOP Vigna dell'Auro, Friuli - 12.5%
- Falaghina San salvatore IGP, Campania - 13.5%
- Grechetto, Fioranello, Tenuta di fiorano, Lazio - 12.5%
- Alto Adige Gewürztraminer DOC, Kossler - 14%



## ROSÈ WINES

Wine glass 7€ Bottle 35€

FROM 6 PM Wine glass 8€ Bottle 40€

- Susumaniello Tenuta Serranova IGP, Salento - 13%



## RED WINES

Wine glass 7€ Bottle 35€

FROM 6 PM Wine glass 8€ Bottle 40€

- Barbera d'alba, Pelisa DOC Piemonte - 14.5%
- Alto Adige Pinot nero DOC, kossler - 13%
- Fioranello, Cabernet Sauvignon, Tenuta di fiorano, Lazio - 13.5%



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GUD.MILANO

## SPARKLING WINES

Wine glass 7€ Bottle 35€

FROM 6 PM Wine glass 8€ Bottle 40€

- Jeio prosecco DOCG Valdobbiadene, Veneto - 11.5%

Wine glass 8€ Bottle 45€

FROM 6 PM Wine glass 10€ Bottle 50€

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



TAKE AWAY