

COFFEE AND INFUSIONS

UNTIL 17

- Coffee 1,50€
- Decaffeinated Coffee 1,90€
- Cappuccino 2,50€
- Decaffeinated Cappuccino 2,90€
- Latte macchiato 2,70€
- Decaffeinated Latte macchiato 3,10€
- Long Black 2,00€
- Caffè corretto 2,50€
- Ginseng coffee small/big 1,50€/2,00€
- Barley Coffee small/big 1,50€/2,00€
- Marocchino 2,50€
- Te and tisane 4,00€
- Coffee cream 4,00€
- Shaken Iced Coffee 5,00€
- Shaken Iced Coffee and liqueur 5,50€



BEVERAGES

- Gūd Still Water / Sparkling Water 1,50€
- Pepsi Cola, Pepsi Zero 4,00€ | from 19.00 ▶ 5,00€
- Lipton Peach, Lemon 4,00€ | from 19.00 ▶ 5,00€
- Redbull, Redbull zero, Redbull red 4,00€ | from 19.00 ▶ 5,00€
- Juices 4,00€ | from 19.00 ▶ 5,00€
- Crodino / San Bitter 4,00€ | from 19.00 ▶ 5,00€
- Cedrata Tassoni 4,00€ | from 19.00 ▶ 5,00€
- Fever Tree (lemon, mediterranean, indian, ginger beer, ginger ale, grapefruit) 5,00€
- Bitters and spirits from 5,00€ to 10,00€

GŪD JUICE 5 €

- Mango** (mango, peach, carrot, apple)
- Ginger** (carrot, ginger, lemon, apple)
- Pomegranate** (pomegranate, goji berries, apple)
- Tropical** (apple, pineapple, mango, passion fruit)
- Blood Orange**

FRUIT
EXTRACTS
IN BOTTLE



UNTIL 17

FRESH ORANGE JUICE 5€

FRESH TEMPTATIONS

- Flavored Shaved Ice (lemon, strawberry, orange) 4,00€
- Piruli 2,50€
- Ice creams from 3,00€ to 3,50€

TAKE A BEER



DRAFT BEER 7€



CORONA EXTRA



GOOSE ISLAND



HOEGAARDEN



BOTTLE 33 CL. 6€

CORONA CERO 0%, DAURA GLUTEN FREE

APERIGŪD

SPRITZ 8€ from 19.00 ▶ 10€
Martini Bianco, Fiero, Aperol, Campari

NEGRONI RISERVA 12€
Martini Riserva Speciale Bitter, Martini Riserva Rubino, Gin Bombay Sapphire

AMERICANO MARTINI 10€
Martini Rosso, Martini Riserva Speciale Bitter, Soda

ST-GERMAIN HUGO 12€
St-Germain, Prosecco, Soda Water, Lime Juice

PATRON TOMMY'S MARGARITA 13€
Tequila Patron Reposado, Lime Juice, Agave

PALOMA PATRON 12€
Tequila Patron Silver, Lime, Fever Tree Pink grapefruit soda

BACARDI MOJITO 12€
Rum Bacardi Carta Blanca, Lime Juice, Fresh mint, Sugar syrup, Soda

ALCOHOL FREE

CRANBERRY TWIST 8€
Cranberry Juice, Grapefruit Juice, Fresh Lemon Juice, Fever Tree Tonic Indian

EXOTIC SUNSET 8€
Orange Juice, Pineapple Juice Strawberry Syrup

GIN TONIC LIST

- BOMBAY SAPPHIRE, UK 12€
- TANQUERAY LONDON DRY, UK 12€
- HENDRICK'S, UK 14€
- SILENT POOL, UK 14€
- GIN MALFY LIMONE, ITALIA 14€
- GIN MALFY ROSA, ITALIA 14€
- PORTOFINO DRY GIN, ITALIA 14€
- ROKU GIN, GIAPPONE 14€
- GIN MARE, SPAGNA 14€



GŪDWINE



WHITE WINES

WINE GLASS 7€ BOTTLE 35€
FROM 19 WINE GLASS 8€ BOTTLE 40€

- Ribolla gialla DOC, Pighin Collio, Friuli - 13,5%
- Pecorino Becco Reale Bio IGT, Vigna madre, Abruzzo - 13%
- Roero Arneis Radius DOCG, Destefanis, Piemonte - 13%

RED AND ROSÈ WINES

WINE GLASS 7€ BOTTLE 35€
FROM 19 WINE GLASS 8€ BOTTLE 40€

- Bardolino Chiaretto DOP "Brolo Alto", Montesor - 12,5%
- Montepulciano d'Abruzzo Dop, Becco Reale Bio, Vigna Madre, Abruzzo - 13,5%



SPARKLING WINES

WINE GLASS 7€ BOTTLE 35€
FROM 19 WINE GLASS 8€ BOTTLE 40€

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

WINE GLASS 8€ BOTTLE 40€
FROM 19 WINE GLASS 9€ BOTTLE 45€

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

SOLO BOTTIGLIA 50€

- Franciacorta Animante Extra Brut, Barone Pizzini - 12%
- Salasar, Cremant De Limoux Rose Brut, Francia - 12%



GUD.MILANO

OUR FOCACCIA

Made with a 24-hour sourdough dough, crispy and light. They are freshly baked and topped with quality and fresh raw materials, the best the market can offer us.

MARGHERITA 13€

Focaccia*, buffalo mozzarella, candied tomatoes, oregano, evo oil
Allergens: gluten, milk and dairy products, soy and sesame

STREPITOSA 14€

Focaccia*, Parma ham, stracciatella di burrata pugliese, candied cherry tomatoes, rocket
Allergens: gluten, milk and dairy products, sulfites, soy and sesame

CAMPAGNOLA 13€

Focaccia*, mortadella, pistachio granola, stracciatella di burrata pugliese
Allergens: gluten, milk and dairy products, sulfites, soy and sesame, nuts

ARGENTINA 14€

Focaccia*, thinly sliced salt-baked beef, Chimichurri sauce*
Allergens: gluten, sulfites, soy and sesame

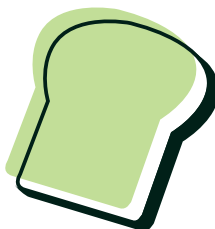
SEASONED
WITH HIGH QUALITY
INGREDIENTS



NEW!

GŪD BIKINI TOAST

Taste our fantastic crispy and juicy toast



FOR
EVERYONE'S
TASTE

TRADITION 5€

Cooked ham and fontina cheese
*Allergens: gluten**, sulfites, milk and dairy products*

VEGAN 5€

Hummus and sweet and sour vegetables
*Allergens: gluten**, sulfites, sesame, soy, may contain traces of mustard*

IL GOLOSO 6€

Ariccia suckling pig, smoked scamorza cheese, seasonal herbs
*Allergens: gluten**, milk and dairy products, sulfites, sesame, soy, may contain traces of mustard*

For reasons of hygiene and protection of your health, all seafood served raw is blast chilled to a temperature of -22°C for at least 24 hours. In case of lack of fresh product, some products may be frozen (*). Allergens are those identified by Reg. EU 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 at your disposal for any clarification.

GŪD BOWLS... AND MORE

BOWL HAWAIANA 12€

Basmati rice, marinated salmon*, edamame*, avocado*, white sesame, spring onion, ponzu sauce
*Allergens: gluten**, fish, sesame, soy*

BOWL SICILIANA 13€

Whole red rice, shrimp*, buffalo mozzarella, crispy capers, sun-dried tomato pesto, lemon zest, basil
Allergens: sulfites, shellfish, milk and dairy products, nuts

BOWL TERIAKY 13€

Basmati rice, herbed chicken, avocado*, spring onion, cashews, teriaky sauce
Allergens: gluten, soy, nuts, sulfites



SALAD
UNTIL 16

CAESAR SALAD 13€

Iceberg, herb chicken, caesar dressing, bacon*, parmesan shavings, bread croutons
*Allergens: gluten**, eggs, milk and milk products, sulfites, fish*

VEGANA SUPER GREEN 13€

Steamed farro, creamed peas*, sautéed seasonal vegetables, lemon zest, roasted hazelnuts, tofu
Allergens: gluten, nuts

GREECK SALAD 12€

Misticanza, candied cherry tomatoes, feta, black olives, cucumbers
Allergens: sulfites, lactose
➔ Vegan with tofu instead of feta cheese

FREGOLA.... ZEN 13€

Sardinian fregola, julienne cuttlefish*, sweet and sour vegetables, ginger and basil
Allergens: gluten, sulfites, fish (shellfish)



** Modifiable without gluten



SPECIAL OF THE DAY

ALSO GLUTEN FREE!

ASK OUR STAFF

UNTIL 16

FOR THE LITTLE ONES

PENNETTE WITH TOMATO AND BASIL 9€

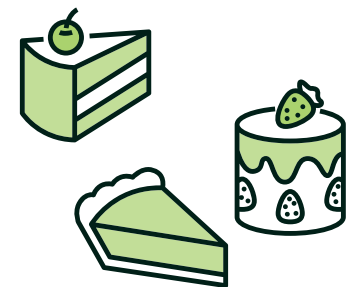
Allergens: gluten

THE "HAPPY CHILD" FOCACCIA 11€

Focaccia*, cooked ham, buffalo mozzarella cheese
Allergens: gluten, milk and dairy products, sulfites, soy and sesame

SWEET
MOMENT

ALSO GLUTEN FREE!



GŪD SWEETS 6€

Ask the staff for the cake of the day

HAPPYGŪD

MARTINI

FROM 19.00
Served with flavored POP GŪD



WANT SOMETHING EXTRA?

Try our **cheese doritos** served with chickpea hummus or chilli sauce

Allergens: gluten, milk and dairy products, soy, sulfites



4/6€

OR ASK OUR STAFF FOR THE SNACK OF THE DAY!