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Take a look at our website
www.gustoheerenveen.nl





A sunny piece
of Spanish
culture in
Heerenveen

DO YOU HAVE A ALERGY? REPORT THIS TO US!

Desserts

Postres

269	Crema Catalana (vanilla pudding with licor 43 flambé with sugar)	Crema catalana	5,75
270	Cheese board (3 types of cheese) served with a glass of Klaver Hanepoot (dessert wine) from South Africa	Tabla de 3 species de quesos servida con una copa de licor Klaver Hanepoot	6,00
271	Limoncello tiramisu with lemon curd	Tabla de queso servida con licor Klaver Hanepoot	8,95
272	Spanish hot chocolate cake with vanilla ice cream	Tarta Española con chocolate, helado de vainilla y nata	6,50
273	Vanilla ice cream with chocolate sauce or caramel sauce	Helado de vainilla con salsa de chocolate o de caramelo	5,75
274	Pannacotta with stewed pear and amaretto biscuits	Pannacotta con peras guisadas con galletas de amareto	7,50
275	Mr Adria's cheesecake with red fruit sauce	Torta de queso del señor Adria's con salsa de frutas rojas	7,50
276	Tasting for 2 people	Variacion para 2 personas	15,95
277	Scroppino (lemon or raspberry sorbet ice cream with vodka and prosecco)	Scroppino (prosecco, vodka y helado de limòn o frambuezas)	5,75
278	Children's ice cream with strawberry or vanilla ice cream	"Para los niños" Helado de fresa o vainilla	4,50

For groups of 10 people or more we offer a group menu from €36.50 per person

This menu consists of different types of tapas, cold/warm, meat, fish and vegetarian. Optionally, you can end this with a grand dessert for €4.50 p.p.

TIP!

Clover Hanepoot dessert wine from South Africa
slightly sweet dessert wine made from the muscat grape





The Tapa

La Tapa

A tapa (Plural: Tapas) is the indication for a Spanish appetizer. Traditionally, a tapa is an appetizing bite that is consumed in Spanish cafes mainly with an alcoholic drink (beer, wine, sherry). Sometimes one or more tapas is offered for free in Spanish cafés (especially in Andalusia and inland) with the ordered drink.

Origin

The origin of the 'tapa' is controversial, but it is certain that the word 'tapa' (plural 'tapas') is derived from the Spanish verb 'tapar', which means covering or covering. 'Tapa' can therefore literally be translated as 'lid'. On the basis of this meaning it is often assumed that tapas originated from the habit of literally covering a drink with a piece of bread and / or a slice of ham, in order to prevent flies from entering the glass, for example.

The origins would be traced back to the 1500s and Emperor Charles V. During his reign, a horse and rider moved from the south of Spain to the Southern Netherlands every hour, where Margaret of Parma was his representative. On the way the riders often stopped in inns for a drink. Soon it was established that a lot of riders were downright drunk on their horses, so Keizer Karel has ordered that all inns in Spain should also offer food with the drink. Thus it was avoided that the riders only drank wine or alcohol and did not consume any food. Hence the use to serve (mainly in Spain) small snacks, tapas, with the drink.

In Spain the tapas and the food in general are valued in particular for the freshness and / or quality of the product, so that sometimes relatively simple dishes can be very popular due to the use of high quality products.

La tapa (plural: Tapas) es el término español para un aperitivo. Tradicionalmente, las tapas están clasificadas como aperitivo antes de la cena. En los cafés españoles se consume principalmente con una bebida alcohólica (cerveza, vino, jerez). A veces, en los cafés españoles (especialmente en Andalucía y en el interior) se ofrecen automáticamente una o varias tapas con la bebida de forma gratuita.

Origin

El origen de la "tapa" es controversial, pero está claro que la palabra "tapa" (plural "tapas") se deriva del verbo español "tapar", lo que significa de recubrimiento o revestimiento. "Tapa" se traduce literalmente como "cubierta". Con base en este sentido a menudo se supone que las tapas se originaron de la costumbre de cubrir una bebida, literalmente, un trozo de pan y / o una loncha de jamón, con el fin de evitar que por ejemplo, se entre algún mosquito en el vaso.


El origen podría remontarse en los años 1500 con el emperador Carlos V. Bajo su reinado partía desde el sur de España cada hora un caballo y jinete hacia los Países Bajos, donde Margarita de Parma era su representante. Por el camino los jinetes se detraían con frecuencia en las tabernas para descansar y beber. Pronto se comprobó que muchos jinetes estaban francamente borrachos sobre sus caballos. A consecuencia Carlos V ordeno que se le ofreciera a los jinetes algún tipo de comida en todos los albergues de España con su bebida. Esto a los jinetes les impedía tomar solo vino o alcohol sin haber tomado algo de comida. De ahí esta práctica (principalmente en España) de servir aperitivos, tapas, al servir la bebida.

En España se aprecian las tapas y la comida en general, sobre todo por la frescura y/o la calidad del producto, Y hace que platos relativamente sencillos son muy popular a través de el uso de productos de alta calidad.



Specials Especiales



300	Plato de carnes A selection of the tastiest Spanish meats with boquerones, olives and melon	16,75	
301	Plato de queso A selection of different types of cheese with a membrillo	16,75	
302	Plato combinado A combination of different cheese and meat products	17,75	
303	Plato de fiesta Various Spanish delicacies on a shelf... For a late dinner or just at the bar or with a good glass of wine or one of our delicious beers	25,00	
304	Jamón Ibérico This mouth-watering ham is a delicious delicacy and freshly cut		
	25 gram	5,75	
	50 gram	7,75	
	100 gram	13,50	
	Pinchos		
305	4 pieces of bread with olive oil and various Spanish combinations	7,50	
	Sangria (red, white, rosé or cava) 	Can	Glass
		23,50	5,50

**You can also order these dishes separately
For example... With Sangria or a nice glass of wine to enjoy together**



Beverage card

Bebidas

Beer from the barrel

Grolsch (25cl)	3,60
Grolsch (30cl)	4,10
Grolsch (40cl)	5,25
La Chouffe	4,75

Beer by the bottle

Estrella (Spanish beer)	4,75
Corona	4,95
Corona 0%	4,95
Peroni	4,75
Korenwolf Witbier	4,25
Duvel	4,85
Free Damm 0%	3,75
Grolsch Radler	3,75
Grolsch Radler 0%	3,75
Grimbergen Blond	4,60
Grimbergen Double	4,60
Grimbergen Triple	4,60
Palm	3,85
Weizen 0%	3,95
Liefmans	3,95
Liefmans 0%	3,95

Distilled Domestic

Various gins	3,10
Sonnema Beerenburg	3,10
Joustra Beerenburg	3,20
Vieux	3,10
Apfelkorn	3,10

Distilled Foreign

Rum v.a.	4,40
Gin / Wodka v.a.	4,10
Whisky's v.a.	5,00
Tequila Sauza	4,20
Cognac v.a.	4,75
Cognac V.S.O.P. v.a.	6,50
Jägermeister	3,70

Liqueurs Foreign

Baileys / Amaretto / Tia Maria	4,50
Liquor 43	4,50
Drambuie	5,00
Grand Marnier / Cointreau	5,00
Dom Benedictine	5,00
Ouzo/Sambucca	4,50

South Wines

Martini red / white	4,50
Vermout red / white	4,50
Campari	4,50
Sherry medium / dry	4,50
Lustau Sherry Pedro Ximenez	5,75
Taylors Port red / white	4,50

Cocktails

Cócteles

Mojito 9,50
(Also with Blue Curaçao or Limoncello) rum, lime, mint leaves, sugar water and spring water

Cosmopolitan 9,75
Vodka, Cointreau, lime juice and cranberry juice

Passionfruit Margarita 9,75
Tequila, triple sec, lime juice and passion fruit juice

Espresso Martini 9,75
Vodka, Kahlua, sugar water and espresso

Moscow Mule 9,50
Vodka, lime, mint and ginger beer

Strawberry Gin Tonic 9,75
Spanish strawberry gin, strawberries and tonic

Aperol Spritz 9,50
Aperol, prosecco, orange and sparkling water

Mocktails (non-alcoholic cocktails)

Sin alcol

Cranberry Mule 6,75
Cranberry juice, lime juice and ginger beer

Virgin Mojito 6,75
(Also with hibiscus syrup or orange) sugar water, mint, lime and spring water

Virgin on the beach 6,75
Cranberry juice, pineapple juice, orange juice

Virgin strawberry Gin tonic 7,50
Strawberry gin 0%, strawberries and tonic

Virgin Dark & Stormy 7,50
Ginger beer, lime juice and sauteur rum



Fish dishes

Pescados

257	Fried prawns with red pepper, garlic and parsley	Gambas al ajillo con pimiento rojo y perejil	5,95
258	Gambas in creamy chili sauce	Gambas en salsa picante	5,95
259	Whitefish with grilled zucchini, roasted tomatoes, pesto sauce	Pescado con calabacin asado, tomates y salsa de pesto	5,75
260	Fried chipirones with aioli	Chipirones fritos con aioli	4,75
261	Baked mussels with leek, chorizo, garlic and white wine	Mejillones con puerro, ajo, chorizo en vino blanco	5,75
262	Crispy prawns with chili sauce	Gambas fritas con salsa chile	5,75
263	Fried prawns in chili-garlic sauce with peppers and onions	Pintxo de bacalao con salsa de alcaparras y limón	7,75
264	Mini pita bread filled with spicy tuna and cheese from the oven	Pan pita relleno con atun picante y queso del horno	6,25
265	Gamba tortilla with aioli	Tortilla de gambas	5,75
266	Salmon teriyaki with mixed vegetables and spring onion	Salmon con verduras y salsa teriyaki	7,50



Wine Vinos



CAVA:			
 Villa Conchi Cava Brut	Rich scent of red apples, lemons and toast with a rich stimulation on the tongue	27,75 -	 Vite Colte Roero Arneis Villata, Piemonte, Italy, Barolo
			Intense, hints of exotic fruit, ripe pear, apple blossom and white plum. Fat and generous on the palate with a parade of white and yellow fruits. A hint of almond in the aftertaste
CASTILLA A-LA MANCHA:			
 Sedosa Blanco (Sauvignon Blanc, Verdejo)	Aromatic wine with tropical fruit and fresh scents of grapefruit, peach and gooseberries	24,50 5,00	 Casa Ermelinda Sandstone (Shyraz, Portugal)
			Full and powerful, but soft with red fruit, cherries, licorice and vanilla
 Sedosa Tinto (Tempranillo, Syrah)	Fruity and juicy with notes of blueberries, strawberries and cherries alongside scents of chocolate and tobacco	24,50 5,00	 Domaine Bousquet Organic Malbec, Mendoza, Argentina (Malbec)
			Full and powerful with ripe dark fruit, herbs and cedar wood
 Le Rive Rosato (Pinot Grigio rosé, Italy)	Refined spicy rosé, raspberries, strawberries and ripe cherries	25,75 5,25	 Cielo, Italy (Garganega, (Chardonnay)
			Tasty with a certain spiciness, fresh, fruity and ripe aromas of flowers, peach and melon
 Biscardo Rosa Passo rosé	Fruity light, soft rosé with flavors of wild strawberries and cherries	28,75 -	Piccolo Prosecco
			7,50 -
RIOJA:			Piccolo Chardonnay sparkling 0 %
 Rioja (Barón de Ley Club Privado)	Charmer matured briefly in oak with cedar notes and soft sultry red fruits	27,95 5,75	Sangria: red, white or rosé
			23,50 5,50
 Epicuro (Pinot Grigio, Sicily)	Dry and pleasantly drinkable, wonderfully ripe peach and pear fruit are beautifully present	28,50 5,95	
 Nebula Vivente Gandia, Spain (Verdejo Rueda)	Full-round, tight-dry wine with refined notes of tropical fruit, vanilla and wonderful fresh acidity	26,75 5,50	



Meat dishes

Carnes

242	Homemade Spanish meatballs in tomato sauce	Albóndigas caseras en salsa de tomate	5,75
243	Chicken legs with BBQ sauce and spring onion	Patatas de pollo adobadas con bbq saus y cebollin	5,75
244	Pork ribs sweet and spicy marinated	Costillas de cerdo adobado en salsa dulce y picante	5,95
245	Crispy chicken with honey	Pedacitos de pollo crujientes con miel	6,50
246	Pita pizza with pulled chicken, BBQ sauce, cheese and salad	Pan pita Griego con pollo desmenuzado, queso y cebolla	5,95
247	Wrap filled with crispy chicken, bang bang sauce, cheese and lettuce	Wrap con pollo, queso , salsa bang bang y lechuga	6,25
248	Pork tenderloin Gusto with our famous Portuguese garlic sauce	Solomillo "Gusto", cerdo con nuestra salsa de ajo famosa	6,75
249	"Kapsalon Gusto" Sweet potato fries, pulled veal, cucumber and onion sauce	Patatas fritas con carne de ternera, ensalada de pepino y salsa de cebolla	6,95
250	Bruschetta with grilled pork tenderloin and honey mustard	Bruschetta, solomillo de cerdo a la parrilla, mostaza, miel	6,75
251	Greek chicken pieces with tzatziki and red onion	Pollo griego con salsa tzatziki	5,75
252	Fried tenderloin pieces with onion, pepper and garlic	Carne de lomo con cebolla y pimientos Españoles	7,85
253	Stuffed dates with cream cheese, wrapped in bacon from the oven	Dátiles rellenos de queso y arrollados en tocino aal horno	5,25
254	Nachos with pulled chicken, sour cream, onion, and spicy sauce	Nacho con pollo desmechado, crema, cebolla, queso y salsa picante	5,95
255	Marjanne's "Bang Bang chicken" (crispy chicken, spicy sauce) and spring onion	Marjanne's "Bang Bang chicken" pollo crujiente con salsa picante) y cebollin	6,50
256	Chorizo croquettes with spicy mayonnaise	Croquetas de chorizo con mayonesa picante	6,50



Soft drinks

Refrescos

(Kleine flesjes)	
Pepsi Cola	3,20
Pepsi Cola Zero	3,20
Sourcy red / blue	3,10
Sparkling mineral water large	5,50
Rivella / Sisi Sinas	3,20
Royal Club Tonic	3,25
Royal Club Cassis / Bitterlemon	3,25
7-up	3,20
Hero appelsap	3,20
Royal Club Jus d'orange	3,20
Lipton Icetea	3,50
Lipton Icetea Green	3,50
Ginger ale	3,35
Ginger beer	3,35
Nutricia chocomel / fristi	3,35
Carafe of water with lemon and mint	3,00
Water with the wine	0,00
Carafe of water	1,00

Hot & cold drinks

Bebidas calientes o frias

Coffee	3,00
Espresso	2,75
Cappuccino	3,50
Latte Macchiato	3,65
Coffee with milk	3,15
Coffee "Gusto" Complete (with delicacies)	7,25
Tea (various flavors)	2,90
Fresh mint tea with honey	3,50
Tea with ginger, lemon and mint	4,00
Chocolate milk (hot)	3,40
Chocolate milk with whipped cream	3,95
Chocolate milk, rum and whipped cream	7,50

Special Coffees

Cafes Especiales

Irish Coffee	8,50
With Jameson and whipped cream	
French Coffee	8,50
With Grand Marnier and whipped cream	
Spanisch Coffee	8,50
With Licor 43 and whipped cream	
Italian Coffee	8,50
With Amaretto and whipped cream	
Mexican Coffee	8,50
With Kahlua, Tequilla and whipped cream	
Dokkumer Kofje	8,50
With Sonnema and whipped cream	
Brazilian Coffee	8,50
With Tia Maria and whipped cream	

Desert wines

Aperitivos

10 years old Gould Campbell port	6,50
Taylors port red/white	4,00
PX (Pedro Ximenez) Sherry Spain	5,50
Klover Hanepoot dessert wine	5,50



Vegetarian dishes

Vegetales

228	Mushrooms in garlic and parsley	Champiñones al ajillo y perejil	4,50
229	Honey harissa carrots with whipped feta	Zanahorias con feta cremosa y miel con Harissa	5,25
230	Spanish tortilla with sweet potato, onion and aioli	Tortilla tradicional Española con patatas, cebolla y aioli	5,00
231	Cheese spring rolls with a sweet spicy sauce	Rollitos de quesos fritos con salsa dulce y picante	5,25
232	Vega kapsalon with fries, pulled oyster mushrooms, aioli and sriracha	Papas fritas con setas de cardo, aoili y salsa sriracha	6,75
233	Croquettes with spinach and blue cheese	Croquetas con espinacas y queso azul	5,50
234	Garlic mushrooms with brie from the oven, spring onion and bread	Champiñones con ajo, queso brie, pan y cebollines	5,50
235	Sweet potato fries with sweet-spicy mayo	Patatas fritas con salsa dulce- picante	5,75
236	Nacho's with cheese from the oven	Nachos con queso del horno	5,00
237	Patatas bravas with a spicy pepper sauce	Patatas bravas en salsa picante	4,75
238	Baked Camembert with honey, walnuts and cranberries	Queso Camembert con nueces, arándanos y miel	7,50
239	Crispy onion rings with chili sauce	Cebollas fritas con salsa picante	5,25
240	Goat cheese croquettes with mustard honey	Croquette de queso de cabra, salsa de mostaza y miel	5,75
241	Spaghetti with creamy cheese sauce and spring onions	Espaguetti con salsa de queso y cebollin	5,25



Appetizer Entradas

203	Turkish bread with alioli	Pan Turco alioli	5,50
204	Bread shelf with Spanish garlic butter and tomato tapenade	Tabla de pan con mantequilla de ajo y taponada	5,75
205	Toasted bread with tomato, garlic and olive oil	Pan con tomate y ajo	5,25
206	Toasted bread with herb butter and serrano ham	Tabla de pan con mantequilla con ajo y jamón	5,50
207	Gusto's beef tataki tartare with fried onions, sriracha mayonnaise and toast	Gusto tartar de solomillo con cebollines fritos, mayonesa picante y pan tostado	8,25
208	Lime hummus with coriander and crispy pita	Hummus de limon con coriander y pan frito de pita	5,25
209	Marinated olives with garlic, sun-dried tomatoes, parsley	Aceitunas marinadas con ajo y tomates secos	4,75
210	Mascarpone chillidip met crispy pita	Salsa de Mascarpone con chile y pan pita crocante	4,75
211	Sour anchovies marinated with garlic and parsley with picos	Anchoas marinadas con ajo, perejil y picos	5,25
212	Taco with smoked salmon, pico de gallo and lime mayonnaise	Taco con salmon ahumado, pico de gallo y salsa de limon	5,75
213	Pinchos with brie and caramelized grapes and walnuts	Pinchos con queso brie, uvas caramelizadas, y nueces	5,25
214	Serrano ham with melon	Jamón serrano con melón	5,25
215	Surimi ceviche with cucumber and nacho chips	Ceviche de surimi con pepino y nachos	5,25
216	Deep fried olives filled with cream cheese	Olivas fritas rellenas de queso cremoso	5,25
217	Manchego with spicy pineapple chutney	Manchego con chutney de piña picante	5,25
218	Meat shelf with serrano ham, Spanish salami and chorizo	Tabla enbutidos, jamón serrano, salchichon y chorizo	5,75
219	Pinchos (4 slices of bread topped with meat, fish and vegetarian)	Pinchos (4 rodajas de pan con carne, pescado y vegetales)	6,75
220	Bruschetta's with carpaccio, truffle mayonnaise and manchego	Bruchettas con carpaccio, salsa de trufas y manchego	5,75
221	Jamón Iberico This mouth-watering ham is a delicious delicacy and freshly cut	Jamon Iberico Delicia para el paladar, cortado tradicionalmente y fresco	
	25 gram	25 gramos	5,75
	50 gram	50 gramos	7,75
	100 gram	100 gramos	13,50



Buen provecho!
The Spanish expression for "Enjoy your meal"

Soups

Sopas

- 201 Creamy mustard soup with leek
- 202 Soup of the week

- Sopa cremosa de mostaza con puerro
- Sopa de la semana

5,75
5,75

Salads

Ensaladas

- 222 Goat cheese salad with beetroot, onion, walnuts and pesto dressing
- 223 Salad with carpaccio, sun-dried tomatoes, pine nuts and truffle dressing
- 224 Portuguese tuna salad with tomatoes and sweet and sour onions
- 225 White cabbage salad with Korean chicken, spring onion and sesame seeds
- 226 "Poke bowl salmon" (smoked salmon, asparagus, onion and cucumber)
- 227 Salad of tender beef strips, tomato, manchego, cucumber and red onion

- Ensalada de queso de cabra con remolacha, cebolla, nueces y pesto 6,50
- Ensalada de carpaccio con tomates secos, piñones y aliado con trufa 6,75
- Ensalada portuguesa de atún con tomates y cebollas agri-dulces 5,50
- Ensalada de repollo con pollo coreano con cebollin y semillas de sésamo 6,25
- Ensalada de salmon ahumado con espárragos, cebolla y pepino 6,95
- Ensalada con solomillo, tomate, queso manchego, pepino y cebolla roja 6,95