

Wine Vinos

Tinto (Red)
Rosado (Rosé)
Blanco (White)



CAVA:

Conde de Caralt Cava Brut 27,75 -
Pure, mildly dry sparkling wine with sparkling, frivolous white fruit

CASTILLA A-LA MANCHA:

Sedosa Blanco (Sauvignon Blanc, Verdejo) 24,50 5,00
Aromatic wine with tropical fruit and fresh scents of grapefruit, peach and gooseberries

Sedosa Tinto (Tempranillo, Syrah) 24,50 5,00
Fruity and juicy with notes of blueberries, strawberries and cherries alongside scents of chocolate and tobacco

Le Rive Rosato (Pinot Grigio rosé, Italy) 25,75 5,25
Refined spicy rosé, raspberries, strawberries and ripe cherries

Biscardo Rosa Passo rosé 28,75 -
Fruity light, soft rosé with flavors of wild strawberries and cherries

RIOJA:

Barón de Ley Club Privado 27,95 5,75
Charmer matured briefly in oak with cedar notes and soft sultry red fruits

Epicuro (Pinot Grigio, Sicilië) 28,50 5,95
Dry and pleasantly drinkable, wonderfully ripe peach and pear fruit are beautifully present

Nebula Vivente Gandia, Spanje (Verdejo Rueda) 26,75 5,50
Full-round, tight-dry wine with refined notes of tropical fruit, vanilla and wonderful fresh acidity

Vite Colte Roero Arneis Villata, Piemonte, Italië, Barolo 37,50 -
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

Casa Ermelinda Sandstone (Shyraz, Portugal) 28,50 5,95
Has a ruby red color, is full of flavor with notes of spices, herbs and ripe red fruit

Domaine Bousquet Organic Malbec, Mendoza, Argentina (Malbec) 31,25 6,25
Deep violet colour, with aromas of blackberries, plums and hints of black pepper and chocolate

Cielo, Italië (Garganega, Chardonnay) 25,75 5,25
Tasty with a certain spiciness, fresh, fruity and ripe aromas of flowers, peach and melon

Piccolo Prosecco 7,50 -

Piccolo Chardonnay sparkling 0 % 7,50 -

Sangria; red, white or rosé 23,50 5,50



Cocktails Cócteles

Mojito 9,50
(also with Blue Curaçao and 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
Limoncello, vodka, lime juice, 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 saueur rum

Take a look at our website
www.gustoheerenveen.nl



ALL YOU CAN EAT TAPAS 36,50

Pan turco con alioli
Pan tostado con tomate, ajo y aceite de oliva
Pan tostado con mantequilla de ajo y jamon serrano
Hummus de limon con coriander y pan frito de pita
Aceitunas marinadas con ajo y tomate secos
Salsa de mascarpone con chile y pan pita crocante
Anchoas marinadas con ajo, perejil y picos
Taco con salmon ahumado, pico de gallo y salsa de limon
Pinchos con queso brie, uvas caramelizadas y nueces
Jamón serrano con melón
Ceviche de surimi con pepino y nacho
Olivas fritas rellenas de queso crema
Manchego con chutney de piña picante
Tabla de jamón serrano, salami y chorizo
Pinchos (3 rodajas de pan con carne, pescado y vegetal)
Bruschettas con carpaccio, salsa de truffas y manchego

Appetizer Entradas

203 TURKISH BREAD WITH ALIOLI
205 ROASTED BREAD WITH TOMATO, GARLIC AND OLIVE OIL
206 ROASTED BREAD WITH HERB BUTTER AND SERRANOHAM
208 LIME HUMMUS WITH CORIANDER AND CRISPY PITA
209 MARINATED OLIVES, GARLIC, SUN-DRIED TOMATOES, PARSLEY
210 MASCARPONE CHILI DIP WITH CRISPY PITA
211 SOUR ANCHOVIES MARINATED WITH GARLIC AND PARSLEY WITH PICOS
212 TACO WITH SMOKED SALMON, PICO DE GALLO AND LIME MAYONNAISE
213 PINCHOS WITH BRIE, CARAMELIZED GRAPES AND WALNUTS
214 SERRANO HAM WITH MELON
215 SURIMI CEVICHE WITH CUCUMBER AND NACHO CHIPS
216 DEEP FRIED OLIVES FILLED WITH CREAMCHEESE
217 MANCHEGO WITH SPICY PINEAPPLE CHUTNEY
218 MEAT PLATTER WITH SERRANOHAM, SPANISH SALAMI AND CHORIZO
219 PINCHOS (3 PIECES OF BREAD TOPPED WITH FISH, MEAT AND VEGETARIAN)
220 BRUSCHETTAS WITH CARPACCIO, TRUFFLE MAYONNAISE AND MANCHEGO

Buen provecho!
"Enjoy your meal"



Vegetarian dishes Vegetal

228 MUSHROOMS IN GARLIC AND PARSLEY
229 HONEY HARISSA ROOTS WITH WHIPPED FÊTA
230 SPANISH TORTILLA WITH SWEET POTATO, ONION AND AIOLI
231 CHEESE STICKS WITH CHILI SAUCE
233 CROQUETTES WITH SPINACH AND BLUE CHEESE
234 GARLIC MUSHROOMS WITH BRIE FROM THE OVEN, SPRING ONIONS, BREAD
236 NACHOS WITH CHEESE FROM THE OVEN
237 PATATAS BRAVAS WITH A SPICY SAUCE
239 CRISPY ONION RINGS WITH CHILI SAUCE
241 SPAGHETTI WITH CREAMY CHEESE SAUCE AND SPRING ONIONS

Champiñones al ajillo y perejil
Zanahorias con feta cremosa y miel con Harissa
Tortilla tradicional Española con patatas, cebolla y aioli
Rollitos de queso fritos con salsa agri dulce
Croquetas con espinacas y queso azul
Champiñones con ajo, queso brie, pan y cebollines
Nachos con queso gratinado
Patatas bravas en salsa picante
Cebollas fritas con salsa picante
Espagueti con salsa de queso y cebollin



Soups and salads Sopas y ensaladas

201 CREAMY MUSTARD SOUP WITH LEEK

202 SOUP OF THE WEEK

222 GOAT CHEESE SALAD WITH BEET, ONION, WALNUTS AND PESTO DRESSING

224 PORTUGUESE TUNA SALAD WITH TOMATOS AND SWEET AND SOUR ONIONS

225 WHITE CABBAGE SALAD WITH KOREAN CHICKEN, ONIONS, AND SESAME SEEDS

Meat dishes

Carnes

242 HOMEMADE SPANISH MEATBALLS IN TOMATO SAUCE

243 CHICKEN LEGS WITH BBQ SAUCE AND SPRING ONIONS

244 PORK RIBS SWEET-SPICY MARINATED

245 CRISPY CHICKEN WITH HONEY

246 GREEK PITA PIZZA WITH PULLED CHCKEN, CHEESE AND RED ONION

247 WRAP FILLED WITH CRISPY CHICKEN, BANG BANG SAUCE, CHEESE, LETTUCE

248 PORK TENDERLOIN GUSTO WITH OUR FAMOUS PORTUGUESE GARLIC SAUCE

250 BRUSCHETTA WITH GRILLED PORK TENDERLOIN WITH HONEY MUSTARD

251 GREEK CHICKEN WITH TZATZIKI AND RED ONION

253 STUFFED DATES WITH CREAM CHEESE AND BACON FROM THE OVEN

254 NACHOS WITH PULLED CHICKEN, SOUR CREAM, ONION, AND SPICY SAUCE

255 MARJANNE'S "BANG BANG CHICKEN" CRISPY WITH SPICY SAUCE, ONION

256 CHORIZO CROQUETTES WITH SPICY MAYONNAIS

Fish dishes

Pescados

257 BAKED GAMBA'S WITH RED PEPPER, GARLIC AND PARSLEY

258 GAMBA'S IN CREAMY CHILI SAUCE

259 WHITEFISH WITH GRILLED ZUCCHINI, ROASTED TOMATOES, PESTO SAUCE

260 FRIED CHIPERONES (SQUID) WITH AIOLI

261 FRIED MUSSELS WITH LEEK, CHORIZO, GARLIC AND WHITE WINE

262 FRIED GAMBA'S WITH CHILI SAUCE

264 MINI PITA BREAD FILLED WITH SPICY TUNA AND CHEESE FROM THE OVEN

265 PRAWN TORTILLA WITH AIOLI

Sopa cremosa de mostaza con puerro

Sopa de la semana

Ensalada de queso de cabra, remolcha, cebolla, nueces y pesto

Ensalada portuguesa de atún con tomates y cebollas agridulces

Ensalada de repollo con pollo Koreanen con cebollin y ajonjoli

Albóndigas caseras picantes en salsa de tomate

Patas de pollo adobadas con bbq saus y cebollin

Costillas de cerdo adobado en salsa dulce y picante

Pedacitos de pollo crujientes en miel

Pita pizza con pollo desmenuzado con queso y cebolla

Wrap con pollo, queso, salsa bang bang y lechuga

Gusto's solomillo de verde con nuestra salsa famosa de ajo

Bruschetta, solomillo de cerdo a la parrilla, mostaza, miel

Pollo griego con salsa tzatziki

Dátiles rellenos con crema de queso y tocino a el horno

Nacho con pollo desmechado, crema queso, cebolla y salsa picante

Marjanne's "Bang Bang chicken" pollo crujiente, salsa picante, cebollin

Croquetas de chorizo con mayonesa picante

DO YOU HAVE AN ALLERGY? REPORT THIS TO US!

Gambas al ajillo con pimiento rojo y perejil

Gambas en salsa picante

Pescado con calabacin asado, tomates y salsa de pesto

Chiperones fritos con aioli

Mejillones con puerro, ajo, chorizo y vino blanco

Gambas fritas con salsa chile

Pan pita relleno con atun picante y quesada

Tortilla de gambas

We use the following rules:

- Order up to 2 tapas per person at a time.
- You can only order new ones once the old ones are finished.
- Dessert tapas are excluded from this arrangement.
- We charge € 2,50 for uneaten tapas
- For groups of 10 people or more, we use a special arrangement after consultation.

- Our young guests can also enjoy unlimited food. For this we use the following price:
- **Van 0 tot 4 jaar FREE!**
- From 4 **TO** 12 years their age is the amount

Beverage card

Bebidas

Beer from the barrel

Grolsch (25cl) 3,60

Grolsch (30cl) 4,10

Grolsch (40cl) 5,25

La Chouffe 4,75

Beer per bottle

Estrella (Spanish beer) 4,75

Corona 4,95

Corona 0% 4,95

Peroni 4,75

Korenwolf 4,25

Duvel 4,85

Free Damm 0% 3,75

Grolsch Radler 3,75

Grolsch Radler 0% 3,75

Grimbergen Blond 4,60

Grimbergen Dubbel 4,60

Grimbergen Triple 4,60

Palm 3,85

Liefmans 0% 3,95

Liefmans 3,95

Weizen 0% 3,95

Distilled Domestic

Several jenever 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

Soft drinks

Refrescos

(Small bottles)

Pepsi Cola 3,20

Pepsi Cola Max 3,20

Sourcy red / blue 3,10

Sparkling mineral water large 5,50

Rivella / Sisi Sinas 3,20

Royal Club Tonic 3,20

Royal Club Cassis/Bitterlemon 3,25

7 up 3,10

Hero Apple Juice 3,20

Royal Club Jus d'orange 3,20

Lipton Ictea 3,50

Lipton Ictea 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 treats) 7,25

Tea (Various tastes) 2,90

Fresh mint tea with honey 3,50

Tea with ginger, lemon and mint 4,00

Chocolat milk (Hot) 3,40

Chocolat milk with cream 3,95

Chocolat milk with rum and cream 7,50

Special Coffees

Cafes Especiales

Irish Coffee with Jameson and cream 8,50

French Coffee with Grand Marnier and cream 8,50

Spanisch Coffee with Licor 43 and cream 8,50

Italian Coffee with Amaretto and cream 8,50

Mexican Coffee with Kahlua, Tequilla and cream 8,50

Dokkumer Coffee with Sonnema and cream 8,50

Brazilian Coffee with Tia Maria and cream 8,50

Dessert wine

Digestivos

10 years old Gould Campbell port 6,50

PX (Pedro Ximenez) Sherry Spain 5,50

Klaver Hanepoot from South Africa, slightly sweet 5,50

dessert wine made from the Muscat grape

South Wines

Martini red / white 4,50

Vermout red / white 4,50

Campari 4,50

Sherry medium / dry 4,50

Pedro Ximenez 5,75

Taylor's Port red / white 4,50



A sunny piece
of Spanish
culture in
Heerenveen