



Wine
Vinos

Tinto (Red)
Rosado (Rose)
Blanco (White)

	CAVA: Conde de Caralt Cava Brut Pure, mildly dry sparkling wine with sparkling, frivolous white fruit	27,75	-
	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
	Sedosa Tinto (Tempranillo, Syrah) Fruity and juicy with notes of blueberries, strawberries and cherries alongside scents of chocolate and tobacco	24,50	5,00
	Le Rive Rosato (Pinot Grigio rosé, Italy) Refined spicy rosé, raspberries, strawberries and ripe cherries	25,75	5,25
	Biscardo Rosa Passo rosé Fruity light, soft rosé with flavors of wild strawberries and cherries	28,75	-
	RIOJA: Barón de Ley Club Privado Charmer matured briefly in oak with cedar notes and soft sultry red fruits	27,95	5,75
	Epicuro (Pinot Grigio, Sicilië) Dry and pleasantly drinkable, wonderfully ripe peach and pear fruit are beautifully present	28,50	5,95
	Nebula Vivente Gandia, Spanje (Verdejo Rueda) Full-round, tight-dry wine with refined notes of tropical fruit, vanilla and wonderful fresh acidity	26,75	5,50
	Vite Colte Roero Arneis Villata, Piemonte, Italië, 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	37,50	-
	Casa Ermelinda Sandstone (Shyraz, Portugal) Has a ruby red color, is full of flavor with notes of spices, herbs and ripe red fruit	28,50	5,95
	Bianchi Estate Famiglia Malbec, Mendoza, Argentinië (Malbec) Full and powerful with ripe dark fruit, herbs and cedar wood	28,75	-
	Cielo, Italië (Garganega, Chardonnay) Tasty with a certain spiciness, fresh, fruity and ripe aromas of flowers, peach and melon	25,75	5,25
	Piccolo Prosecco	7,50	-
	Piccolo Chardonnay sparkling 0 %	7,50	-
	Sangria; rood, wit of rosé	23,50	5,50



Take a look at our website
www.gustoheerenveen.nl



ALL YOU CAN EAT TAPAS 36,50

Appetizer
Entradas

203	TURKISH BREAD WITH ALIOLI
205	ROASTED BREAD WITH TOMATO, GARLIC AND OLIVE OIL
206	ROASTED BREAD WITH HERB BUTTER AND SERRANO HAM
208	AVOCADO HUMMUS WITH CRISPY PITA
209	MARINATED OLIVES, GARLIC, SUN-DRIED TOMATOES, PARSLEY
210	LABNEH WITH SUMAC ONIONS AND FRIED 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 DATE CREAM CHEESE AND SPANISH SERRANO HAM
214	SERRANO HAM WITH MELON
215	MANGO CEVICHE WITH NACHO CHIPS AND CHILI FLAKES
216	DEEP FRIED OLIVES FILLED WITH CREAMCHEESE
217	MANCHEGO WITH MEMBRILLO
218	MEAT PLATTER WITH SERRANO HAM, SPANISH SALAMI AND CHORIZO
219	PINCHOS (3 PIECES OF BREAD TOPPED WITH FISH, MEAT AND VEGETARIAN)
220	BRUSCHETTAS WITH CARPACCIO, TRUFFLE MAYONNAISE AND MANCHEGO

Pan turco con alioli
Pan tostado con tomate, ajo y aceite de oliva
Pan tostado con mantequilla de ajo y jamon serrano
Hummus de aguacate con pan frito
Aceitunas marinadas con ajo y tomate secos
Labneh yoghurt (Griego) con cebollas sumac con pan frito
Anchoas marinadas con ajo, perejil y picos
Taco con salmon ahumado, pico de gallo y salsa de limon
Pinchos con datiles- queso crema y jamón serrano
Jamón serrano con melón
Ceviche de mango con chile y nachos
Olivas fritas rellenas de queso crema
Manchego con membrillo
Tabla de jamón serrano, salami y chorizo
Pinchos (3 rodajas de pan con carne, pescado y vegetal)
Bruchettas con carpaccio, salsa de truffas y manchego

Buen provecho!
“Enjoy your meal”



Vegetarian dishes
Vegetal

228	MUSHROOMS IN GARLIC AND PARSLEY
229	SPANAKOPITA DIP (WARM SPINACH AND FETA DIP) WITH BREAD
230	SPANISH TORTILLA WITH SWEET POTATO, ONION AND AIOLI
231	CHEESE STICKS WITH CHILI SAUCE
233	CROQUETTES WITH SPINACH AND BLUE CHEESE
234	BAKED ZUCCHINI WITH HONEY, FETA AND GARLIC
236	NACHOS WITH CHEESE FROM THE OVEN
237	PATATAS BRAVAS WITH A SPICY SAUCE
239	CRISPY ONION RINGS WITH CHILI SAUCE
241	SPAGHETTI WITH PESTO ROSSO SAUCE, PINE NUTS AND SPRING ONIONS

Champiñones al ajillo y perejil
Spanakopita (salsa de espinaca y queso feta)
Tortilla tradicional Española con patatas, cebolla y aioli
Rollitos de queso fritos con salsa agri dulce
Croquetas con espinacas y queso azul
Calabacin salteado con miel, queso feta y ajo
Nachos con queso gratinado
Patatas bravas en salsa picante
Cebollas fritas con salsa picante
Espaguetti con salsa de pesto rojo con piñones y cebollin

Cocktails
Cócteles

Mojito (also with gingerbeer and Limoncello) rum, lime, mint leaves, sugar water and spring water	9,00
Verano '43 Licor '43, lime juice, orange juice and sparkling water	9,00
Passionfruit Margarita Tequila, triple sec, lime juice and passion fruit juice	9,50
Pearl Spring Gin, sparkling lemon juice, slightly floral (wonderfully fresh!!)	9,50
Limoncello Moscow Mule Limoncello, vodka, lime juice, mint and ginger beer	9,50
Strawberry Gin Tonic Spanish strawberry gin, strawberries and tonic	9,50
Aperol Spritz Aperol, prosecco, orange and sparkling water	9,50

Mocktails (non-alcoholic cocktails)
Sin alcol

Cranberry Mule Cranberry juice, lime juice and ginger beer	6,75
Virgin Mojito (Also with strawberries or orange) sugar water, mint, lime and spring water	6,50
Virgin on the beach Cranberry juice, pineapple juice, orange juice	6,75
Virgin strawberry Gin tonic Strawberry gin 0%, strawberries and tonic	7,00
Virgin Dark & Stormy Ginger beer, lime juice and sauveur rum	6,75



Soups and salads

Sopas y ensaladas

- 201 GAZPACHO (COLD TOMATO SOUP) WITH HERB CROUTONS AND SPRING ONIONS
- 202 SOUP OF THE WEEK

- 222 SALAD OF CHICKPEAS, FETA, TOMATO, CUCUMBER, ONION, PARSLEY
- 224 SPANISH TUNA-POTATO SALAD WITH BOILED EGG AND PICOS
- 225 BBQ CHICKEN SALAD WITH TOMATO AND FRIED ONIONS

Meat dishes

Carnes

- 242 HOMEMADE SPANISH MEATBALLS IN TOMATO SAUCE
- 243 CHICKEN LEGS WITH GUSTO'S SPICY KETCHUP
- 244 PORK RIBS SWEET-SPICY MARINATED
- 245 CRISPY CHICKEN WITH HONEY
- 246 GREEK PITA PIZZA WITH PULLED CHCKEN, CHEESE AND RED ONION
- 247 TACO BURGER WITH GROUND BEEF, LETTUCE, ONION, CHEESE AND PICKLE SAUCE
- 248 PORK TENDERLOIN GUSTO WITH OUR FAMOUS PORTUGUESE GARLIC SAUCE
- 250 BRUSCHETTA'S WITH GRILLED PORK TENDERLOIN, GARLIC BUTTER, CHIMICHURRI
- 251 GREEK CHICKEN WITH TZATZIKI AND RED ONION
- 253 STUFFED DATES WITH CREAM CHEESE AND BACON FROM THE OVEN
- 254 NACHOS WITH PULLED CHICKEN, BBQ SAUCE, ONION AND CHEESE
- 255 MARJANNE'S "BANG BANG CHICKEN" CRISPY WITH SPICY SAUCE, SPRING 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 SWEET POTATO PUREE AND LIME-COCONUT SAUCE
- 260 FRIED CHIPERONES (SQUID) WITH AIOLI
- 261 BAKED MUSSELS WITH ONION RED PEPPER IN A SWEET AND SPICY SAUCE
- 262 FRIED GAMBA'S WITH CHILI SAUCE
- 264 MOQUECA (BRAZILIAN FISH STEW)
- 265 PRAWN TORTILLA WITH AIOLI

- Gazpacho de tomates con cebollin y pan tostado
- Sopa de la semana

- Ensalada de garbanzos con queso feta, tomate, cebolla y perejil
- Ensalade Rusa con atún, huevo y picos
- Ensalada de pollo barbacoa con cebollas fritas

- Albóndigas caseras picantes en salsa de tomate
- Zancas de pollo adobadas con Gusto's ketchup picante
- Costillas de cerdo adobado en salsa dulce y picante
- Pedacitos de pollo crujientes en miel
- Pita pizza con pollo desmenuzado con queso y cebolla
- Hamburguesa taco, carne de res, lechuga, cebollas, alsa de pepinillos
- Gusto's solomillo de derde con nuestra salsa famosa de ajo
- Bruschettas con solomillo de credo y chimichurri
- Pollo griego con salsa tzatziki
- Dátiles rellenos con crema de queso y tocino a el horno
- Nacho con pollo desmechado, salsa barbacoa, cebollas y queso
- 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 pure de batatas y salsa de limon con cocos
- Chiperones fritos con aioli
- Mejillones con cebollas pimientos y salsa dulce picante
- Gambas fritas con salsa chile
- Moqueca (Estofado de pescado Brasileño)
- Tortilla de gambas

We use the following rules:

- Order up to 2 tapas per persoon 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
- Grolsch seasanol beer 4,50
- La Chouffe 4,50

Beer per bottle

- Estrella (Spanish beer) 4,50
- Corona 4,75
- Corona 0% 4,75
- Peroni 4,50
- Korenwolf 4,00
- Duvel 4,85
- Free Damm 0% 3,75
- Grolsch Radler 3,60

- Grolsch Radler 0% 3,60
- Grimbergen Blond 4,50
- Grimbergen Dubbel 4,50
- Grimbergen Triple 4,50
- Palm 3,85
- Palm 0% 3,85
- Liefmans 0% 3,95
- Liefmans 3,95
- Weizen 0% 3,95

Distilled Domestic

- Several jenevers 3,10
- Sonnema Beerenburg 3,10
- Joustra Beerenburg 3,20
- Vieux 3,10
- Domestic liqueur 3,10
- Apfelkorn

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.a. 6,50
- Cognac V.S.O.P. v.a. 3,70
- 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 3,10
- Pepsi Cola Max 3,10
- Sourcy red / blue 3,00
- Sparkling mineral water large 5,50
- Rivella / Sisi Sinas 3,10
- Royal Club Tonic 3,20
- Royal Club Cassis/Bitterlemon 3,20
- 7 up 3,10
- Hero Apple Juice 3,10
- Royal Club Jus d'orange 3,10
- Lipton Ictea 3,20
- Lipton Ictea Green 3,20
- Ginger ale 3,30
- Ginger Beer 3,30
- Nutricia chocomel / fristi 3,20
- 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) 6,95
- 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 7,50
- French Coffee with Grand Marnier and cream 7,50
- Spanisch Coffee with Licor 43 and cream 7,50
- Italian Coffee with Amaretto and cream 7,50
- Mexican Coffee with Kahlua, Tequilla and cream 7,50
- Dokkumer Coffee with Sonnema and cream 7,50
- Brazilian Coffee with Tia Maria and cream 7,50

Dessert wine

Digestivos

- 10 years old Gould Campbell port 6,00
- Taylors port red / white 4,00
- PX (Pedro Ximenez) Sherry Spain 5,50
- Klaver Hanepoot from South Africa, slightly sweet dessert wine made from the Muscat grape 5,50

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



Een zonnig
brokje Spaanse
cultuur in
Heerenveen