



100% ORGANIC WINTER DELIVERY MENU

Leek and onion Soup  	11
A sumptuous vegan cream of onion, leek and potato	
Beet, Turnip and Parsnip Soup  	11
Highly nutritious, naturally sweet roots blended together. Great source of antioxidants!	
Squash and Pear Soup  	11
Seasonal butternut squash and pear, topped w/ shaved almonds. Regenerates cells and slows aging	
Quinoa Gusto  	14
The sacred grain mixed with avocado, a brunoise of pepper, carrot, onion and tomato, drizzled with a balsamic reduction. Oven Roasted Sweet Tomato Salad	
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Oven Slow Roasted Sweet Tomatoes handcrafted on premises with arugula, mushrooms, carrots, corn and mix greens	
Taco Salad 	16
Free range chicken, black beans, avocado, corn, tomato, cheddar, mozzarella, shredded romaine and topped w/ crunchy tortillas, in chipotle ranch	
Protein Salad 	18
Choice of your protein: grilled tofu   / chicken  / steak  with arugula, avocado, onions, tomato	
Quinoa Linguini  	18
Linguni pasta w/ a julienne of sautéed vegetables	
Local Burrata Cheese  	15
Luxurious soft texture grass-fed mozzarella from our local farm, w/ Oven Slow Roasted Sweet Tomatoes	
Carrot Risotto  	23
A, B, C, D, E. Carrots vitamins, not your subway lines!	
Homemade Ravioli 	23
Prepared daily, crafted by hand, filled w/ squash, ricotta and goat cheese, served in a cream sauce with broccoli and mushrooms	
Lettuce Chicken Wrap 	15
Free range chicken and wok veggies: fiber and minerals at your fingertips and no carbs!	
Grilled Chicken Thigh 	25
Boneless free range chicken, served w/ truffled sautéed spinach and mushrooms w/ a squash puree	
Filet Mignon 	29
Grilled and served w/ rustic potatoes in a creole sauce, arugula and Oven Roasted Sweet Tomatoes. Our beef is organic & pasture-raised (better than grass fed!)	
Slow Roasted Chicken (half/whole)	19/29
Our Cage-free, humanely raised organic chickens weigh approximately 3.75 LB	



Vegetarian



Vegan



Gluten-Free










Our Classics

Baked Empanadas	5 ea.
Beef / Chicken / Caprese  / Corn  / Hempanada  	
Lentil Stew  	12
French lentils, touch of tomato, celery, carrot, onion. 1 cup of lentils = protein as a burger!	
Grilled Pizza 	15
Margherita: mozzarella and tomato add grilled veggies (+3)	
Quesadillas	15
w/ guacamole, pico de gallo and sour cream. Choice of: chicken or veggie  (mushroom, spinach & a touch of truffle oil). Option  (+2)	
Sizzling Fajitas	20
Served with onions and peppers and a choice of: chicken / steak / tofu 	
Turkey Meatballs	22
Free range turkey, handcrafted meatballs, in a light marinara sauce. Served w/ mashed potato	
Ropa Vieja / Cuban Beef Stew 	23
Shredded beef simmered in a tomato base broth served with potato rosti	

Sides

	7
Homemade Sweet Potato Chips / Grilled Vegetables / Mashed Potatoes / Mixed Greens Sautéed Broccoli / Sautéed Kale / Sautéed Spinach / Brown Rice / Quinoa	

Weekly specials

MONDAY: Mushroom Risotto  	22
Shitake, portobello and crimini, served with a parmesan tuille, finished w/ a touch of truffle oil	
TUESDAY: Lemon Chicken 	23
Chicken breast in a lemon sauce, served with crunchy white rice and arugula	
WEDNESDAY: Gratin Angel Hair 	18
Oven gratin angel hair in a spinach pesto and parmesan	
THURSDAY: Braised Pork	25
Our signature pork braised in beer, carrot, leek, onion, celery and aromatic herbs, served w/ potato and olive oil emulsion	
FRIDAY: Homemade Pappardelle 	21
Made from whole ingredients on premises, in a basil pesto, topped with ricotta	
SATURDAY: Milanese Tenderloin Cutlet	28
Crispy breading on our finest tenderloin, w/ arugula, sundried tomatoes and rustic potatoes	
SUNDAY: Chicken Primavera 	24
Roasted peppers, mushrooms, onions, in a white wine sauce, served with mashed potatoes & mesclun	



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ORGANIC DESSERTS

- Tiramisu**   9
Homemade Ladyfingers soaked in organic sweet wine and espresso, layered and topped with our own homemade icing
- Apple Tart**  9
Thinly sliced apples and a layer of cinnamon become an original take on an All-American classic
- Light Lemon Ricotta Cake**  9
Argentinean style cake filled with soft texture Ricotta cheese, flavored with fresh lemon zest and served with our homemade strawberry sauce and dusted sugar
- Chocolate Mousse**   9
Dairy free & flourless mousse made w/ free range eggs & 70% dark chocolate
- Carrot Cake**   9
Shredded carrot & quinoa flour cake, frosted with a coconut & soy cream



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ORGANIC BEVERAGES

FRESH FRUIT BLENDS

7.50

Classico Bananas, milk and agave

Rojo Strawberries, freshly squeezed orange juice and agave

Fresco Mangoes, freshly squeezed orange juice and agave

Suave Peaches, freshly squeezed orange juice and agave

Pura Vida Strawberries, bananas, freshly squeezed orange juice and agave

Brazilian Dream Acai, bananas, freshly squeezed orange juice, strawberries and agave

GREEN JUICES

8.95

Rose's Organic Garden Kale, swiss chard, spinach, broccoli, celery, green apples, peeled lemon and ginger

Gusto Power Drink Carrots, beets and freshly squeezed orange juice

Apple Delight Green apples, carrots, celery and freshly squeezed orange juice

Tropical Paradise Pineapple, beets, carrots, strawberries and freshly squeezed orange juice

Immune Booster Spinach, celery, green apples, asparagus, peeled lemon and ginger

Wake Up! Green apples, beets, carrots and ginger

HOMEMADE DRINKS gl / cf

Sparkling Refrescos 4.50 / —
Strawberry, mango, peach or mixtos

Lemonade 3.50 / 7.00

Apple Juice 3.75 / 7.50

Pure Sparkling Water 2.00 / 4.00

Orange Juice 4.75 / —

Iced Tea 3.50 / 7.00

Iced Maté 4.95 / 9.50

ICED COFFEE

Iced Coffee 3.00

Iced Latte 5.00

Iced Cappuccino 5.00

INEEKA FAIR TEAS

3.00

Chamomile

Darjeeling

Green Limon

Himalayan Green

Himalayan Black

Ma-Chai

Mint

Mint Limon



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Delivery & Take Out Menu

212.242.5800

From 11 am to 11 pm

Lunch • Brunch • Dinner
Inquire about our daily specials.

Changing the world one meal at a time

Our menu and prices may change due to the ever changing availability of the quality organic products used in our restaurant.

WE ACCEPT CREDIT CARDS • MINIMUM ORDER \$20

Delivery Zone: 9th Avenue/Greenwich Street to 3rd Avenue, 23rd Street to Houston Street.



GustOrganics.com



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