CUSCO

RESTAURANT

BIENVENIDO - This is another world altogether.
Enjoy all the amazing things South America has to offer.
The vibrant city of Cusco was once the capital of the Incan empire. This unique history and centuries of tradition can be seen, felt and tasted, here at Restaurant Cusco.



NEW AT CUSCO: VINOTECA!
The online webshop for wine lovers.
Experience the taste of Restaurant Cusco, right at home.

BUEN PROVECHO Y DISFRUTE LA NOCHE

Enjoy your meal and your evening

SHARED DINNER - EEN CULINAIRE INCA TRAIL

MINIMUM OF 2 PEOPLE – ORDER PER TABLE ONLY

Discover the very best of South America through the culinary Inca Trail. For each course,
our chefs will put together a complete ‘plato’ for you with special dishes and surprising combinations.

COMBINACIÓN DE ENTRANTES a combination of starters	19,50 p.p.
COMBINACIÓN DE PLATOS PRINCIPALES a combination of main courses	33,75 p.p.
COMBINACIÓN DE POSTRES a combination of desserts	13,25 p.p.

ALLERGENS MENU

We do everything we can to ensure you have a perfect evening.
View our allergen menu easily online through the QR-code.

Do you have any special dietary requirements or allergies?
Please let us know and we will make sure to take them into account.

MENU
ALLERGENS





DESIERTO DE ATACAMA

In northern Chile lies the Atacama Desert, a vast expanse of sand and salt flats. The climate is dry and challenging, but people have been exploiting nature's resources for centuries. Ingredients grown here are used simply and thoughtfully, always with respect for the environment.

ENTRANTES

STARTERS

SALMÓN PASIÓN
Cured salmon, passion fruit, ají amarillo, charred avocado, cucumber with soy pearls [2]

17,00

AREPA DEL BOSQUE
Arepa, jackfruit, mushrooms, mole, Brazil nut, avocado and grilled corn [3]

15,00

PATO ANDINO
Duck breast tataki, roasted beetroot, fig, prune and Kalamata olive cream [8]

17,00

SOPA DE CALABAZA
Pumpkin soup, roasted pumpkin, spices, crème fraîche, dukkah and chervil oil [3]

8,50

COSTILLA LATINA
Tortilla with slow-cooked beef rib, pineapple-jalapeño chutney and chicharrón [11]

17,00

CEVICHE NIKKEI
Ceviche with tuna, prawns, Nikkei leche de tigre, sweet potato and red onion [4]

17,50

GAMBA'S PIL PIL
Pan-fried prawns in pepper-garlic oil with artisanal bread from "Bakkerij Onze Bakker" [3]

15,95

SABOREO CUSCO
Serranoham ham with artisan bread from "Bakkerij Onze Bakker" and pil-pil prawns

19,75

including 2 oysters 27,75

SERRANOHAM
From pigs raised at an altitude of 1,500 meters. The ham is cured in the mountain air, resulting in a fresh and slightly herbal flavor.

14,50

PAN CON MANTEQUILLA
Breadboard with bread from "Bakkerij Onze Bakker" with Fleur de Sel butter and dip

6,75

OSTRAS

2 oysters	4 oysters	6 oysters
9,00	18,00	26,00

EI · GLUTEN · LUPINE · MELK · MOSTERD · NOTEN · PINDA'S · SCHAALDIEREN · SELDERIJ · SESAMZAAD · SOJA · VIS · WEEKDIEREN · ZWAVELDIOXIDE

PLATOS PRINCIPALES
MAIN COURSES

DUO DEL SUR
Redfish with smoked eel, celeriac,
bimi, chervil oil and eel beurre blanc [3]
27,75

PESCADO DEL SOL
Pan-fried zander with parsnip & ají amarillo cream,
crispy potato bits, oyster mushroom and lime-fish jus [5]
28,00

RAVIOLI DEL BOSQUE
Mushroom ravioli with porcini, sautéed Jerusalem artichoke,
chicory, beurre noisette and sage [3]
24,00

LENTEJA MIRASOL
Crispy lentil cake with ají mirasol, miso-sweet potato,
king oyster mushroom, corn-lime cream, and salsa criolla [5]
23,50

CAZA DE LOS ANDES
Duo of wild boar and venison, polenta, plantain
with a prune and red port jus [12]
29,50

Please ask our staff about the specials that are not on our à la carte menu.

[1] = Recommended wine pairing = Vegetarian



South America and BBQ are often used in the same sentence. It's therefore not surprising that we use our Josper charcoal oven to prepare a large number of our dishes. This unique oven heats up to 300 degrees Celsius.

In this oven the meat is seared incredibly quick and on all sides, ensuring that the meat remains deliciously juicy. And the charcoal gives the meat an incredible flavour.

PARRILLA
MAIN COURSES FROM THE GRILL

Grass-fed beef from South America, renowned for its exceptional flavor and quality.

STEAK	200 grams	29,25
TOURNEDOS	150 grams	33,50
	grande 225 grams	37,95
RIBEYE	300 grams	37,95

Grain-fed beef, lightly marbled and full of flavor, from cattle that were fed a balanced grain diet for at least 120 days in addition to grass.

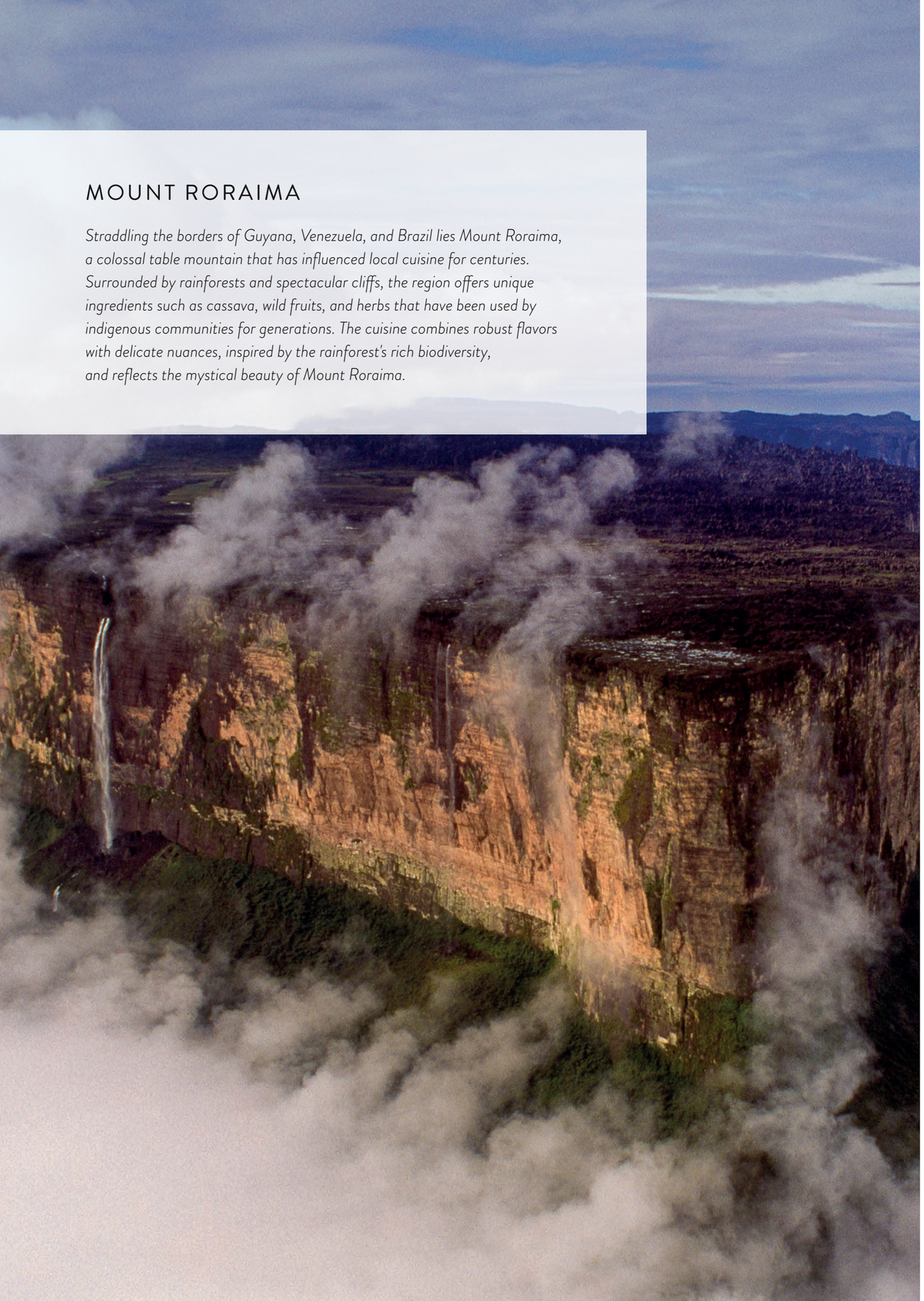
FLAT IRON STEAK	200 grams	32,25
TOURNEDOS	200 grams	40,75
PICANHA (URUGUAY)	250 grams	33,95
BAVETTE (AUSTRALIAN)	200 grams	34,50
	120 grams with half lobster	42,25

TENDER SPARE RIBS — 28,50
based on a Brazilian recipe

PARA GRANDES (serves 2 or more) — price p.p. 44,50
Grilled meat tasting

Choose your favorite sauce:
chimichurri, béarnaise sauce, garlic, pepper or red-wine jus
The above dishes are served with seasonal vegetables
Peperjus *Bearnaisesaus*

Fries	4,95
Sweet patato fries	5,50
Salad	4,75
Grilled corn on the cob	3,75
Roast vegetables	4,75
Chipotle rice	3,75
Baked potato with cheddar, mozzarella and bacon	5,50
Gratinated half lobster	24,50



MOUNT RORAIMA

Straddling the borders of Guyana, Venezuela, and Brazil lies Mount Roraima, a colossal table mountain that has influenced local cuisine for centuries. Surrounded by rainforests and spectacular cliffs, the region offers unique ingredients such as cassava, wild fruits, and herbs that have been used by indigenous communities for generations. The cuisine combines robust flavors with delicate nuances, inspired by the rainforest's rich biodiversity, and reflects the mystical beauty of Mount Roraima.

POSTRES

DESSERTS

MANDARINA & CHOCOLATE
Mandarin compote with caramel panna cotta,
dark chocolate mousse and mandarin sorbet

12,75

CAFÉ & AVELLANA
Coffee-hazelnut cake, coffee mousse, poached pear,
hazelnut foam and mocha ice cream

12,75

CALABAZA DULCE
Pumpkin, dulce de leche, Panang curry,
white chocolate and passion fruit ice cream

12,75

EL REGALO
The chef's surprise: let yourself be delighted

12,50

CHURROS
Sweet Spanish doughnuts with cinnamon sugar,
vanilla ice cream and dulce de leche

9,25

LOS EXTRANJEROS
Cheese platter with four cheeses,
cherry compote and candied pecan

14,75

Ask our staff for a dessert wine to pair with your meal; we would be happy to recommend one.

EJE CAFETERO

In the central highlands of Colombia lies the Eje Cafetero, a region known for its rolling hills covered in coffee plants. The beans grow at high altitudes, under shifting sunlight and morning mist. Conditions that give the coffee its rich, balanced flavor. Here, coffee is more than a crop; it's a part of daily life, rooted in tradition and hospitality. The harvest is still done by hand, and every step is guided by care and experience. What ends up in the cup begins on these quiet, green slopes.



Bring South America into your living room with Café Cusco. Available at the bar.

CAFÉ
COFFEE

Our coffee beans take you on a journey to South America. We have carefully selected them, you can taste that. In addition to the high quality and perfect taste, the coffee is grown in a fair way, so that the coffee farmer and you can enjoy it optimally.

Coffee	3,70
Espresso	3,60
Double espresso	4,95
Cappuccino	4,10
Latte macchiato	4,20
Chai latte	4,70
Dirty chai latte	5,15
Flavored macchiato	5,20

Choose from caramel, white chocolate or hazelnut

SPECIAL COFFEE'S 10,50

Irish coffee *(with Black Irish Whiskey)*
French coffee *(with Grand Marnier)*
Spanish coffee *(with Tia Maria)*
Venezuela coffee *(with Diplomático rum)*
Brazilian coffee *(with Kahlúa)*
Italian coffee *(with Amaretto)*

Bring South America into your living room with Cafè Cusco. A city roast with coffee beans from Colombia, Brazil, and Peru, among others. Naturally fair trade and with authentic Cusco character.

Cusco coffee beans 500 grams 14,80

Available at the bar

TÉ
TEA

Fresh mint tea	4,60
Fresh ginger tea	4,60
Té de temporada	3,90

Seasonal tea

TwisTea 3,70

The loose tea by TwisTea is carefully curated by tea sommelier Mark and aromatised using real blossom, spices from across the globe and dried fruit. It's all in the flavour!

Pure Green
Deliciously soft green gunpowder tea, healthy and pure nature

Organic Rooibos
Organic ruby red rooibos, soft sweet in taste

Earl Grey
Top quality black tea from Yunnan and Keemun with the fresh citrus flavour of bergamot

Strawberry Vanilla
A mix of white and green tea with the sweet taste of vanilla and the subtle fruitiness of strawberry

Green Chai
Spicy green tea with pink peppercorns and ginger, topped with a sweet apricot note

Sencha Lemon
Green sencha with sweet bergamot, orange blossom and the fresh taste sensation of lemon peel and lemon

Blueberry yoghurt
Soft rooibos with fresh yoghurt, blueberries, cranberries and sky-blue cornflowers

Woman's Dream
Decaffeinated herbal tea with liquorice, cinnamon, fresh ginger, orange, dandelion and cardamom

CONSCIOUS AND SUSTAINABLE ENJOYMENT

At Cusco, you'll experience not only the rich flavors of our cuisine, but also our commitment to respect for people, animals, and nature. We carefully choose to work with organic and local ingredients whenever possible. For example, we select fish with recognized quality marks, so you can enjoy fish dishes with peace of mind.
Furthermore, our kitchen is powered by solar panels, which contributes to a lower ecological footprint. By making conscious choices in product selection and energy consumption, we aim to make a positive contribution to the world around us.

A FIËSTA ON YOUR LUNCH PLATE

Enjoy a delicious lunch at Restaurant Cusco. We'll also surprise you in the afternoon with refreshing dishes, such as a tasty sandwich and crispy tacos, paired with smoothies and coffee specials.

VACANCY ALERT

Are you ready for a South American adventure? Our team has various vacancies. Explore these on restaurantcusco.nl/vacatures.

GIFT VOUCHER

Great to give, delicious to receive: a Restaurant Cusco gift voucher!
Ask our staff for more information.

STAY CONNECTED WITH US

Stay tuned to our social media channels for delicioso updates.

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restaurantcusco.nl