BIENVENIDO

Welcome to almuerzo: a delicious journey through South America. On this continent, lunch is everything: almuerzo is the most convivial meal of the day. The time when friends, colleagues, and families gather for warmth and connection.

CAFÉ CUSCO

Bring South America into your home with Caffè Cusco. A city roast made from coffee beans sourced from Colombia, Brazil, and Peru. Naturally fair trade and with the authentic character of Cusco.
Available at the bar, 500g for 14.80

GIFTCARD

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

CONSCIOUS AND SUSTAINABLE

At Cusco, we use organic and local ingredients as much as possible. Our cuisine revolves around conscious choices: our energy comes from solar panels, and our fish carries recognized quality marks. This way, you enjoy not only the flavor but also the respect for people, animals, and nature.

ALLERGENS MENU

We do everything we can to ensure you have a perfect afternoon.
View our allergens menu 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
We handle allergens with care, but cannot completely rule out the presence of traces.



BITES

To complete your drink!

CESTA DE PAN 6,75
Artisan bread from “Bakkerij Onze Bakker”,
with Fleur de Sel-butter and a dip

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

TARTA FINA ESTILO FLAMKUCHEN 12,95
Flammkuchen with onion chutney and Serranoham

APERITIVOS 14,95
Premium assorted snack platter

SABOREO CUSCO 19,75
Serranoham with artisan bread from “Bakkerij Onze Bakker”
and gambas pil-pil
+ Includes 2 oysters 27,75

LOS DULCES

TORTA 7,25
Ask our staff about the delicious pastries

CHURROS 9,25
Sweet Spanish doughnuts with cinnamon sugar,
vanilla ice cream and dulce de leche

EL REGALO 12,50
A sweet surprise

STAY CONNECTED WITH US

Keep an eye on our social media channels for delicioso news.
@cuscorestaurant @restaurantcusco

restaurantcusco.nl

CUSCO
RESTAURANT

ALMUERZO

LUNCH MENU



SHARED LUNCH OF À LA CARTE

SHARED LUNCH (2 persons or more, per table) 22,50 P.P.
A CULINARY INCA TRAIL

Discover the very best of South America on the culinary Inca Trail. Our chefs put together a complete 'plato' of extraordinary lunch dishes with remarkable flavour combinations.

BUSINESS LUNCH

Enjoy various arrangements with us, such as a two-course surprise menu and shared lunch. At the same time, before or after a meeting? In our atmospheric closed space La Bodega we facilitate both lunches and meetings.

Ask our team for more information or mail to reserveren@restaurantcusco.nl

Heb je allergieën of dieetwensen? Geef deze dan altijd door aan ons personeel.

LUNCH

CHORIPAN 17,25
Ciabatta with chorizo, chimichurri, little gem and chipotle mayonnaise

EL RIACHUELO 18,25
Ciabatta with flat iron steak, chimichurri and grilled courgette

RIO UNICO 17,25
Ciabatta with cold-smoked picanha, aji amarillo-cilantro mayonnaise and pickled red onion

BOSQUE & CALABAZA 17,00
Sourdough bread with sautéed mushrooms, Taleggio, pumpkin and hazelnut

CULATA 17,25
Sourdough bread with avocado, smoked salmon, poached egg and lime mayonnaise
Vegetarian option available

LOS TACOS 16,95
Three tacos with slow-cooked chicken, pickled red onion, little gem and chipotle mayonnaise

LA CARRETA 16,75
Hotdog with jalapeño, crispy onions and mustard mayonnaise
Vegetarian option available

LA CARANTA 27,75
Lobster roll with half lobster, prawns, chives, Chinese cabbage and lime mayonnaise

SOPA DE CALABAZA 8,50 / *small* 4,75
Pumpkin soup, roasted pumpkin, spices, crème fraîche, dukkah and chervil oil

DELICIOUS SIDES

Fries 4,95
Sweet potato fries with sriracha mayonnaise 5,50

CUSCO-CLASSICO'S

CEVICHE NIKKEI 17,50
Ceviche with tuna, prawns, Nikkei leche de tigre, sweet potato and red onion

GAMBA PIL PIL 15,95
Fried prawns in pepper-garlic oil with artisan bread from "Bakkerij Onze Bakker"

ENSALADAS

LANGOSTA 24,75
With half lobster, butter lettuce, pecorino and croutons. Served with artisan bread from "Bakkerij Onze Bakker"

PATO DE OTOÑO 18,50
Salad with duck breast, mushrooms, pumpkin and balsamic vinegar
Served with artisan bread from "Bakkerij Onze Bakker"

VITAMINAS

FRESH ORANGE JUICE	5,60
MANGO-STRAWBERRY SMOOTHIE	6,50
BERRY BANANA SMOOTHIE	6,50
ZANAHORIA Juice made from carrot, apple and ginger	5,70
HOMEMADE ICED TEA	5,70
TÉ DE TEMPORADA Seasonal tea	3,90

Ask us about the drinks menu, wine menu and our personal favorites, we are happy to advise you!

= Vegetarian

EGG · GLUTEN · LUPINE · LACTOSE · MUSTARD · NUTTS · PEANUTS · SHELLFISH · CELERY · SESAME SEEDS · SOYA · FISH · MOLLUSCS · SULFULM DIOXIDE