

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



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 Serrano ham

APERITIVOS  14,95
Portion of appetisers including deep-fried prawns and croquettes with cheese, bacalhau and chorizo

TABLERO DE BEBIDAS  (from 2 persons) 23,50
With gambas pil pil, serrano ham, chorizo croquettes and bread

LOS DULCES

TORTA  7,25
Ask our staff about the delicious pastries

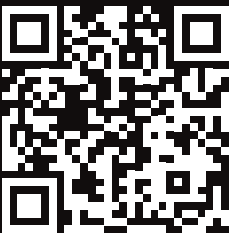
CHURROS  9,25
Sweet Spanish doughnuts with cinnamon sugar, vanilla ice cream and dulce de leche

EL REGALO 12,50
A sweet surprise

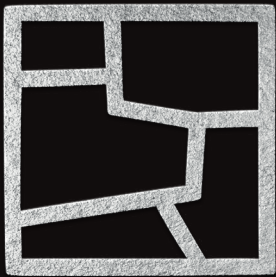
STAY CONNECTED WITH US

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

Do you have any allergies or dietary requirements? Please always inform a member of our staff.

LUNCH

CHORIPAN   	17,25
Ciabatta with chorizo, chimichurri, little gem and chipotle mayonnaise	
EL RIACHUELO   	18,25
Ciabatta with flank steak, chimichurri and grilled courgette	
BARINAS     	16,95
Waldkorn roll with smoked ribeye, pecorino and bacon chutney	
EL FRIULI     	17,00
Focaccia with tomato compote, stracciatella and basil pesto Also available with Serrano ham (+4,95)	
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	
AJO BLANCO     	9,75
Cold garlic soup, crayfish tartare, almond with olive oil  Vegetarian option available	small 4,75

DELICIOUS SIDES

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

Our kitchen is open for lunch between 12:00 and 15:30  = Vegetarian

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

CUSCO-CLASSICO'S

CEVICHE AMARILLO  	17,25
Ceviche with sea bass, basil, fresh peach and aji amarillo pepper	
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”	
PLATA       	17,50
Fresh salad with prawn crackers, cashew nuts, avocado and tempura shrimp	

VITAMINAS

FRESH ORANGE JUICE	5,60
MANGO-STRAWBERRY SMOOTHIE 	6,50
PASSION FRUIT-LIME SMOOTHIE 	6,50
ZANAHORIA	5,70
Juice made from carrot, apple and ginger	
HOMEMADE ICED TEA	5,70

BEBIDAS

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