



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

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





VINICUNCA RAINBOW MOUNTAIN

This is the Rainbow Mountain, also known as Vinicunca. The rainbow mountain in Peru is made up of 14 minerals such as iron, copper, and sulfur, that's why you can see as many as seven colors on the mountain. It lies at an altitude of over 5,000 meters and can only be reached by hiking. Along the way, you'll encounter plenty of llamas and alpacas. And the Rainbow Mountain is just a three-hour drive from the city of Cusco.

= Recommended wine pairing = Vegetarian

ENTRANTES

STARTERS

TOMATE ANDINO
Tomato tartare, crispy capers, Parmesan,
stracciatella with basil mayonnaise
14,75

TATAKI NIKKEI
Beef tataki with ponzu, garlic chips,
radish, cucumber and avocado
17,50

COSTA DORADA
Salad with peas, celery, tomato,
baked sea bream, tomato-eel broth
with smoked eel
17,50

AJO BLANCO
Cold garlic soup, crayfish tartare,
almond with olive oil
 Vegetarian option available
8,95

TERNERA CRIOLLA
Veal tenderloin with roasted garlic,
roasted bell pepper, pimenton pepper,
romesco and grilled lemon
16,75

CEVICHE AMARILLO
Ceviche with sea bass, basil,
fresh peach and aji amarillo pepper
17,25

GAMBA PIL PIL
Pan-fried prawns in pepper-garlic oil with artisanal
bread from "Bakkerij Onze Bakker"
15,95

SABOREO CUSCO
Teruel ham with artisan bread from "Bakkerij Onze Bakker" and pil-pil prawns
19,75
including 2 oysters 27,75

PAN CON MANTEQUILLA
Breadboard with bread from "Bakkerij Onze Bakker" with Fleur de Sel butter and dip
6,75

SERRANO HAM
From pigs raised at 1,500 meters. Air-dried in the mountain breeze for a fresh, lightly spiced flavor.
14,50

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



PLATOS PRINCIPALES
MAIN COURSES

PUPUSA ANDINA   
Pupusas filled with zucchini, roasted bell pepper and cheese,
mirasol salsa with aji de galinha  8
23,50

HALLOUMI DEL SOL   
Grilled halloumi, fig, chickpeas,
roasted sweet potato with a cream of grilled lemon  4
24,00

HAMACHI PACÍFICO  
Grilled hamachi with prawn, gremolata,
lime aio, coconut rice and pak choi  3
28,50

LISA COSTERA     
Grey mullet fillet with fennel, scallop, fregola, green peas,
samphire and a shrimp-tomato sauce  1
27,75

GALLINA PICANTE   
Guinea fowl marinated with crispy chili and gochujang,
tomato kimchi, zucchini and zaalouk aubergine  10
26,00

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

 = 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  

Choice of: chimichurri, béarnaise sauce, garlic, pepper or red-wine jus
The above dishes are served with seasonal vegetables

Pepper sauce  Béarnaise sauce  

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

ISLA DE SAN ANDRÈS

Off the coast of Colombia lies the island of San Andrés, surrounded by crystal-blue water and coral reefs. The Afro-Caribbean influences can be felt not only in the music and language, but especially in the cuisine. Fresh fish, coconut, avocado and tropical fruit form the soul of traditional dishes shaped by life at sea. This island cuisine is colorful, pure and powerful, a true ode to the Caribbean at its best.

POSTRES

DESSERTS

CACAO Y DURAZNO

Cacao–chili shortbread, milk chocolate, peach ganache, flambéed peach with hibiscus vinaigrette

12,95

CEREZA MANJARI

Sacher cake, cherry compote, white chocolate, dark Manjari chocolate with cherry ice cream

12,75

BRISA TROPICAL

Malibu cake, coconut–lime cream, pineapple gel, crispy pineapple and piña colada sorbet

12,75

LUNA DE LIMÓN

Scroppino of cava and limoncello, yogurt ice cream

9,75

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.

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.

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. Available at the bar - 500g for 14.80

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)	

TÉ TEA

Fresh mint tea	4,60
Fresh ginger tea	4,60

TWISTEA	3,70
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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



restaurantcusco.nl