

LUNCH

(from 12PM till 4PM)

Bagel	14
crispy buttermilk chicken, bacon, spicy mayo, cream cheese	
Grilled Cheese	9.5
Rustic bread with ham, cheese, green salad	
Kroketten	12.5
Rustic bread with 2 local 'kroketten' (vegetarian or beef) and mustard	
Home Made Beef Carpaccio	14
Roasted pea nuts, Parmesan, truffle mayonnaise, arugula	

SNACKS

(all day)

Yakatori Chicken (6)	7.5
Pappadum, sesame seeds, spring onion	
Vegetarian Bitterballen (6)	7.5
with aioli	
Beef Bitterballen (6)	7.5
with mustard	
Cheese Sticks (6)	7
with chili sauce	

DINNER

(from 5PM till 10PM)

STARTERS

Home Made Beef Carpaccio	14
Roasted seed mix, Parmesan, truffle mayonnaise, arugula	
Cesar Salad S/L	14/19
grilled chicken, egg, croutons, Caesar dressing with anchovies, parmesan. (smoked salmon instead of chicken 3,- supplement)	
Summer Salad S/L	12.5/17.5
Peach, blue cheese, pickled beet and red onion, citrus dressing	
Soup Of The Day (v)	8
Homemade soup, home made seasonal ingredients, served with bread	

MAIN COURSES

Hamburger 'De Stijl'	20
(also possible vegetarian) beef burger, brioche bun/lettuch, cucumber, pickles, tomato, cheddar, fries	
Pan Fried Seabass	25
(also possible vegetarian 17,50) linguini, pesto sauce, tomato, spinach	
Red Curry	20
Chicken thighs, coconut, rice, bimi, fried onion, scallion	
Beef Tenderloin Steak	27.5
truffle sauce, Roseval potato, puffed tomato, seasonal vegetables	

DESSERTS

Fresh Fruit Salad	7.5
Strawberry sorbet ice	
Tarte Tatin	8.5
vanilla ice, vanilla sauce	
Selection Of Icecream	7.5
(from our local supplier of the Java neighborhood) Baklava, Moroccan mint tea, stroopwafel	

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES AND WISH TO FIND OUT MORE ABOUT THE INGREDIENTS USED IN OUR DISHES, PLEASE ASK A MEMBER OF OUR STAFF.



CUBO KITCHEN

ROSÉ

Le Vigneron Catalan Rosé Pays d'Oc, France 6/30

Dry & fruity – hints of strawberry - light spices

Pinot Grigio Blush Rosato Bosco
Del Merlo Veneto, Italy (vegan) 35

Fruity & juicy – subtle herb flavors – wild strawberry

RED

Nero d'Avola & Merlot Tannu Sicily, Italy (bio) 6/30

Full – round – soft – dried plums -red fruits

Cabernet Sauvignon Classic Tapiz, Mendoza, Argentina 7/39

Powerful – black berry – vanilla – black pepper

Pinot Noir Réserve Saint Jacques Pays d'Oc, France 35

Subtle & fruity - ripe strawberry – red cherry

Shiraz Don't tell Gary Victoria, Australia 45

Full & powerful – black berries – chocolate - cherry – black pepper

Zinfandel Castle Rock Lodi California, USA 49

Full & sultry – sweet ripe cherry - cinnamon

WIINES

SPARKLING

Cava Marquès de Terrabona brut
Penedès, Spain 7/35
Juicy & soft - peach - almond - fine bubble

Champagne Gimonnet-Gonet Blanc
de Blancs Grand Cru, France 99
Fresh -subtle - powerful - ripe apple & brioche

WHITE

Sauvignon Blanc Mancura Central Valley,
Chile (vegan) 6/30
Fresh & dry - green apple - tropical fruit

Chardonnay Réserve du Petit Bois 7/39
Full bodied - creamy - apricot - vanilla

Grüner Veltiner Heinz Kamptal, Austria 35
Fresh & exciting - lime - pear - minerally

Pinot Grigio l'Elfo Sachetto Veneto, Italy 39
Fruity & accessible - peach -citrusy - light spices

Viognier Zolo Mendoza, Argentina 45
Full & round - tropical fruits - hints of vanilla



CUBO KITCHEN

CUBO Kitchen takes its name from the Dutch art movement "De Stijl". Take a seat in this contemporary restaurant where clean lines and corners subtly remind you of the world-famous works of art, while the warm tones and materials transform CUBO Kitchen into a modern and urban space.