

TIO LUCHO'S

PERUVIAN COASTAL

www.tioluchos.com | @tioluchos

Chef-partner Arnaldo Castillo
Executive Sous Chef Manuel Lara
General Manager Daria Brown

November 22nd, 2022

Ceviches y Tiraditos

•cold•

Ceviche de Pescado 25

fresh catch, sea island red peas, sweet potato, cancha corn, onions, aji amarillo leche de tigre

Ceviche Mixto 28

fresh catch, GA shrimp, octopus, sweet potato, cancha corn, onions, rocoto leche de tigre, chifles

Mushroom Ceviche 16

shiitake + beech mushrooms, sea island red peas, sweet potato, onions, radish, vegan rocoto leche de tigre

Tiradito 19

blue fin tuna, trout roe, scallions, leeks, aji amarillo y verde

Mar

•from the sea•

Chupe de Hongos 22

GA shrimp, cornmeal fried mushrooms, aji crema, sea island red peas, aji dulce

Cuello de Snapper 21

Snapper collars, rocoto salsa, fried chicken skin, chifles

Chaufa de Mariscos 25

seafood fried rice, shell-on shrimp, clams, crab, celery, onions, egg, scallions

Chicharron de Pescado 27

cornmeal battered fish, salsa tartar, aji verde, salsa criolla, chifles

Pescado a lo Macho 38

fresh catch, shrimp, aji crema sauce, peas, tomato + onions, choclo rice

SALSITAS

•CONDIMENTS•

\$3 each

Crema de Aji
Huancaína

Aji Limo
Ocopa
Aji Verde

POSTRES

•DESSERTS•

Picarones Sticky Fingers 7

fried sweet potato dough, warm spiced syrup

Arroz con Leche 7

jasmine rice pudding, apples, pecan-oat crumble

De Comienzo

•starters•

Tio's Salad 16

quinoa, aji dulce, beets, corn, apples, shallots, tomato, frisse, feta, radish, herbs, rocoto vinaigrette

Causa

whipped yukon potatoes, aji amarillo, cherry tomatoes, avocado, radish, choice of

chicken 16

market veggies 15

tuna Nikkei 18

Tortitas de Choclo 17

corn cakes, GA shrimp, chalaca, aji amarillo

Papas y Salsas 12

crispy potatoes, farm egg, huancaína and ocopa sauces

Pulpo Anticuchero 18

octopus, Lima bean escabeche, purple potato, Botija crema

Tierra

•from the farm•

Carapulcra Vegetable Stew 22

Andean potato and peanut, baby carrots, butter beans, turnips, fried garlic

Lomo Saltado 28

beef stir fry, heirloom tomatoes, onions, house fries, jasmine rice

Pork Belly Majado de Yuca 26

yuca mash, pork belly, aji sofrito, criolla, cancha corn

Carne Asada con Tacu Tacu 40

half pound hanger steak, griddled hoppin john, chimichurri

UN POQUITO MÁS

•A LITTLE BIT MORE•

Papas Fritas 7

house cut fries, furikake, crema de aji

Arroz con Choclo 7

jasmine rice, choclo corn

Frijoles de Casa 7

canary beans

A 3% appreciation fee is added to food sales to show extra love for our kitchen staff
There is an increased risk of a foodborne illness when consuming raw or undercooked foods
20% large party gratuity added to parties of 6 or more

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WINES

• WHITE •

Pavette, Chenin Blanc 12/48

Napa, California 2021

Mus, Garnacha Blanca 12/48

Navarra, Spain 2019

Ameztoi, Txakoli 14/56

Basque Country, Spain 2020

Domaine de Montredon, Picpoul 12/48

Languedoc, France 2020

Il Ramato, Pinot Grigio 12/48

Friuli-Venezia Giulia, Italy 2021

Scarbolo, Pinot Gris 12/48

Friuli-Venezia Giulia, Italy 2021

Oro Bello, Chardonnay 14/56

Napa, California 2018

Vevi, Verdejo 14/56

Valladolid, Spain 2021

• ROSÉ •

Christina, Rosé 14/56

Weinland, Austria 2021

Herencia Alta, Garnatxa Negra 14/56

Terra Alta, Italy 2021

• COCKTAILS •

Classic Pisco Sour 15

pisco, eau de vie, egg white, lime, peychaud's

Chilcano 12

pisco mule, lime, ginger ale

Chicha Sour 14

pisco, chicha morada, clove syrup, egg white, lime

Mandarina Caipirinha 12

cachaça, Peruvian tangerine, piloncillo, lime

Margarita 13

tequila, dry curaçao, lime

Passion Mezcalita 14

passion fruit, mezcal, suze, lime

Gin & Tonic 14

gin, tamarind ponche, lime, tonic

Whiskey Smash 12

bourbon, mint, blueberry syrup, ginger beer

Espresso Martini 12

vodka, Borghetti, Cocchi, cafe pasado, dulce de leche

• NON-ALCOHOLIC •

Inca Kola 3

Peru's Golden Cola

Tio's Chicha Morada 3

purple corn juice, fruit and spices

Mexican Coke 3

Mexican Sprite 3

Diet Coke 3

Topo Chico 3

• RED •

Tecedeiras Lilás, Red Blend 14/56

Baião, Portugal 2020

Di Giovanna Vurria, Nerello 14/56

Terre, Siciliane, Italy 2019

Angelo Negro, Brachetto 14/56

Piedmont, Italy 2020

Que Guapo, Malbec 12/48

Mendoza, Argentina 2018

Cousin Oscar, Red Blend 14/56

Vin de France, 2018

Le Ballon, Red Blend 14/56

Vic à Vias, France 2020

• SPARKLING •

Avinyo Petillant, Muscat 12/48

Penedès, Spain 2021

Maequés de Cáceres, Brut Cava 12/48

Catalonia, Spain

Paul Mas, Brut Rose 12/48

Cremant de Limoux, France

• BEERS •

Pin Seeker Pilsner 6

humble forager brewing

Choice Helles Lager 6

pipeworks brewing

Cotillion Blonde Ale 6

slow pour brewing

Dr. Juice Hazy IPA 6

parish brewing

M-43 New England IPA 8

old nation brewing

CaneBrake Wheat Ale 6

parish brewing

Chai Me a River Cider 8

Newtopia Cyder

Miller High Life 5

add a shot of Pisco \$6

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