# TIO LUCHO'S

*A note from Chef Arnaldo - Tio Lucho's is named after my father, a chef from Peru who brought flavors and memories to Atlanta in the mid 90's. I followed in his footsteps, but also added a Southern layer of flavor to honor and respect the place I call home.*

## TO START

*"Our small plates... We recommend 2-3 dishes per person"*

**October 29th, 2026**

**Roasted Oysters** 27
aji amarillo bechamel, parmesan, toasty bread

**Tio's Salad** 17
artisan greens, aji dulce, quinoa, summer tomatoes
apples, feta, rocoto vinaigrette **|GF|**
**>> Add Chicken** 9 • **GA Shrimp** 16 • **Grouper** 16

**Lobster Mac & Cheese** 17
bread crumbs, parsley

**Salsa Tasting** 9
*hand cut plantain chips*
**Aji Verde, Aji Limo, Huancaina**

**Papa Rellena** 13
potato croquette, chicken sofrito, rocoto mayo

**Beef Empanadas** 13
sofrito, crema de aji, chalaca

**Squash Hushpuppies** 15
chicha butter, cancha chili crunch

**Smoked Fish Dip** 16
avocado, tobiko, Peruvian saltines

**Chicharron de Pescado** 14
fried catfish nuggets, cornmeal batter, aji verde

## CRUDOS

*During the Fall months, we continue to work with Pinewood Springs Farm, who have cultivated organic, Georgia-grown Peruvian ajis and herbs for us since day one.*

**Tio's Raw Oysters half dozen** 27 | **dozen** 52
leche de tigre, corn chalaca **|GF|**

**Hamachi Tiradito** 24
GA peach, sweet potato, huacatay leche de tigre **|GF|**

**Ceviche Carretillero** 28
grouper, crispy calamari, red miso rocoto leche de tigre

**Ceviche Mixto** 25
grouper, octopus, GA Shrimp, rocoto leche de tigre **|GF|**

**Spicy Tuna Crispy Rice** 25
rocoto aioli, tobiko, scallions

## ENTREES

**Arroz con Mariscos** 39
seafood rice with grilled shrimp, clams,
calamari, aji dulce chalaca

**Fried Grouper** 36
calamari, rice peas and corn succotash,
cau cau salsa

**Lomo Saltado** 34
wok seared steak, stir fry, hand cut fries,
side of jasmine rice **|GF|**

**Tio's Burger** 23
American cheese, aji remoulade, brioche,
LTO, onion rings

## FROM THE GRILL

*We grill with Georgia Red Oak wood, which imparts a distinctively clean, mild, and savory smoky profile*

**Whole Branzino** 58
*butterflied*
A Lo Macho salsa, grilled seasonal vegetables, radish chalaca

**Pollo a la Brasa** 32
half chicken, collard greens, uchucuta peanut salsa

**Berkshire Pork Chop** 50
pork jus, Mario's chimichurri

## SIDES

**Grilled Potatoes** 9
achiote rub, huancaina

**Red Beans and Rice** 9
Camellia beans, sofrito, jasmine rice **|GF|**

**Sofrito Collard Greens** 9
aji panca, chicha de jora

**Jasmine Rice** 5
organic, fried garlic and fresh parsley **|GF|**

**Papas Fritas** 9
hand cut fries, furikake, crema de aji **|GF|**

Please advise our team if you or your party have dietary restrictions.
*consuming raw or undercooked meat, eggs or shellfish may increase your risk of foodborne illness

**General Manager** Daniel Delamater **Executive Chef-Partner** Arnaldo Castillo **Chef De Cuisine** Manuel Lara

# PERUVIAN CLASSICS & HOUSE COCKTAILS

## SIGNATURE COCKTAILS

**Humo & Honey** Four Roses whiskey • Xicaru mezcal • Domaine Canton Ginger liqueur • honey 15

**Poseido** Lunazul Reposado • Cñia Mata Vermouth Tinto Reserva • Xila Amaro • Demerara 17

**Cuatro Soles** Caravedo Quebranta • lemon • passionfruit • Campari • triple sec 16

**Makers Espresso** Makers Mark Whiskey • Borghetti • Peruvian Coffee • Piloncillo Syrup 15

## TIO LUCHO'S CLASSICS

**Pisco Sour** Caravedo Quebranta • lime • egg white • peychaud's 16
*>> CLASSIC • CHICHA MORADA • PASSIONFRUIT*

**Tio's Chilcano** Caravedo Quebranta • lime • ginger ale 14
*>> CLASSIC • PASSIONFRUIT*

**Caipirinha** Soul Cachaca • lime • simple 15
*>> CLASSIC • PASSIONFRUIT*

## REFRESHERS AND N/A

**Spritz Happens** Amethyst grapefruit basil n/a • Ghia aperitif n/a • lemon • passionfruit **N/A** 15

**Yuzu Mock-tini** Empress indigo n/a gin • Yuzu • lemon • Fee Foam **N/A** 16

## WHITE *semi-dry to dry*

**Albarino, FAAA!** *Juanico, Uruguay 2025* 14/54

**Vinho Verde, Costa do Sol** *Minho, Portugal 2025* 13/48

**White Blend, El Bajio Blanco** *Querétaro, Mexico 2023* 16/60

**Blanco, Familia Valdelana** *Rioja Spain 2025* 15/56

**Niwa no Uguisu Doburoku Pink** (Dessert Sake, Chilled) 16

## RED *light to heavy*

**Red Blend, Campo Arriba** *Yecla, Spain 2022* 14/54

**Malbec/Cabernet, Pielihueso Los Sauces** *Uco Valley, Argentina 2022* 17/64

**Pais, Revolver** *Itata, Chile 2024* 15/58

**Tempranillo/Mazuelo, Familia Valdelana Crianza** Rioja, Spain 2022 15/58

## ROSÉ • SPARKLING

**Liquid Geography,** *Bierzo, Spain 2023* 14/52

**Cava, Casas del Mar** *Cava, Spain 2024* 14/52

**Gamay,** FRV 100 de Jean Paul, *Beaujolais, France* 100

## BEERS

**Abita Amber** 6 — Abita Brewing Co.

**Tropicalia IPA** 8 — Creature Comforts

**Classic City Lager Lt** 6 — Creature Comforts

**Pilsen Callao** 8 — Peruvian style Pilsner

**Dos XX** 8 — Mexican Lager

**Athletic Free Wave N/A** 8 — Athletic Brewing

## SOFT DRINKS

**Acqua Panna Water** 8

**MinerAgua Sparkling** 5

**Tio's Chicha Morada** 5
*purple corn tea, fruit, spices*

**Inca Kola** 5

**Lemonade of the Day** 5

**F & S Ginger Ale** 5

**Diet Coke** 5

**Mexican Coke** 5

**Mexican Sprite** 5

**Peruvian Coffee** 5
*served hot with cream and sugar*

tag us in your pics! @tioluchos

20% large party gratuity added to parties of 6 or more