

Chef - Partner Arnaldo Castillo

Executive Sous Chef Manuel Lara

TIO LUCHO'S

General Manager Lauren Burling

February 1st, 2025

Plato Fuerte

tasting platter 63

Tio's Oysters, Grouper Ceviche,
Chilled Shrimp, Corn Fritters, Chicken Causita [GF**]

Crudos

Tio's Raw Oysters 24/37

leche de tigre, corn chalaca [GF]

Oyster Shooters 1x6 | 3x15

michelada, leche de tigre, Pisco

Chilled Shrimp Tiradito 16

poached shrimp, yuyo seaweed, chingana leche de tigre, chalaca [GF]

Ceviche Mixto 29

black grouper, shrimp, octopus, sweet potato, red peas,
cancha corn, plantain chips, aji limo leche de tigre [GF]

Ceviche Carretillero 31

red snapper, cornmeal fried calamari, choclo corn, cancha,
chalaca, red miso rocoto leche de tigre

Hamachi Tiradito 22

hamachi + bluefin tuna sashimi, sweet potato, popped
sorghum, huacatay leche de tigre [GF]

Snacks

Roasted Oysters 27/41

aji bechamel, Peruvian saltines

Cachanga Fry Bread 12

whipped cream cheese, aji pepper jelly

Papas Fritas 8

hand cut fries, furikake, crema de aji [GF]

Fried Brussels 12

chicha de jora gastric, chalaca, aji limo

Papas y Hongos 12

crispy potatoes, oyster mushrooms, ocopa + huancaína

Shareables

Crab and Crawfish Tostones 19

fried plantains, tobiko, melted cheese, chalaca, huancaína

Pulpo Anticuchero 21

grilled octopus, sweet potato, tomato vinaigrette, botija

Corn Fritters 17

shrimp and crawfish "Newberg style", aji bechamel, cognac

Fried Calamari and Yuca 17

salsa tartar, chalaca

Chef's Leafy Salad 14

radish, lima beans, grana padano, "red" goddess dressing

Tio's Salad 16

quinoa, aji dulce, apples, tomato, feta, rocoto [GF]

Add Grilled Chicken 8 | Shrimp 15 | Grilled Grouper 16

For The Table

Halibut Collar 28

anticucho rubbed, plantain chips, salsa parrillera

Parihuela 24

seafood stew, clams, calamari, shrimp, yuca, toast

Arroz con Mariscos 36

seafood rice with grilled shrimp, octopus, calamari, clams,
aji dulce chalaca

Fried Grouper a lo Macho 39

shrimp, onions, tomato, peas, choclo corn, kale,
macho sauce, served with jasmine rice [GF]

Lomo Saltado 32

tender beef stir fry, vine ripe tomatoes, onions,
house fries, served with jasmine rice [GF]

Pollo a la Brasa 34

roasted half chicken, Manny's collard greens,
fingerling potatoes, aji verde

Condiments \$2 each

salsa tasting w/ plantain chips 9

choose 3

Aji Limo

spicy hot salsa [GF]

Aji Verde

seranno, huacatay, mayo [GF]

Crema de Aji

aji, huacatay, mayo [GF]

Parillera

aji vinaigrette, tangy [GF]

Huancaína

aji amarillo, cheese, tangy

Ocopa

huacatay, aji, peanut

Please let our waitstaff know if you or your party have dietary restrictions.

*There is an increased risk of a foodborne illness when consuming raw or undercooked foods.

TIO LUCHO'S



WHITE *semi-dry to dry*

Albarino, Morgadio Legdo Del Conde 13/45 Spain 2022

Txakoli, Astobiza 15/53 Basque Country 2022

Chardonnay, Veramonte 13/45 Casablanca Valley, Chile 2022

Tempranillo Blanco, Nivarius 14/43 Rioja, Spain 2022

Vinho Verde, Encostas Do Lima 12/42 Portugal 2020

Torrentes, Piattelli 15/52 Argentina 2023

RED *light to heavy*

Pinot Noir, Ritual 13/46 Casablanca Valley, Chile 2019

Rioja Crianza, Montana 13/45 La Rioja, Spain 2019

Red Blend, Arrayan Seleccion 12/42 Mentrída, Spain 2019

Garncha Monstat, Volador 14/49 Capçanes, Spain 2022

Malbec, Septima 16/56 Mendoza, Argentina 2021

ROSÉ • SPARKLING • DESSERT

Rosé, Zesto's Rosado 11/39 Spain 2022

Cava, Marques de Caceres 12/44 Cava, Spain

Sherry, Don PX Gran Reserva 16 Andulucia, Spain 1999



PERUVIAN CLASSICS

PISCO SOUR 15

Barsol quebranta | lime | egg white | peychaud's

MARACUYA SOUR 15

Barsol quebranta | lime | passionfruit | egg white | angostura

CHICHA SOUR 15

Barsol quebranta | lime | chicha morada | egg white | peychaud's

TIO'S CHILCANO

Barsol quebranta | lime | ginger ale

CLASSIC 12 | PRICKLY PEAR 13 | PASSIONFRUIT 13

TIO'S SIGNATURE

NEGRONI VERDE 13

Purity Nordic Gin | Cynar | Cocchi Torino

DON'S FASHIONED 15

Four Roses Bourbon | Don PX Sherry | orange bitters

PRICKLY PEAR MARGARITA 14

Campo Bravo tequila | lime | prickly pear | agave

TIPSY TEPACHE 15

The Producer Mezcal | pineapple tepache | lemon | fresno pepper

CAIPIRINHA 14

Soul cacháca | lime

BEERS

Los Bravos 7 Terrapin Brewery

Dos XX 6 make it a michelada +2

Dos XX Amber 6 make it a michelada +2

Tecate 5 add a shot of tequila + 4

Prince of Pilsen 7 Three Taverns Brewing

Hopsecutioner IPA 8 Terrapin Brewery

Tropicala IPA 6 Creature Comforts Brewery

NON ALCOHOLIC

Zenful 10

blueberry, green tea simple, ginger beer

Herbal Refresh 10

mint, cucumber, lime, Topo Chico

Lemonade of the Day 4

Tio's Chicha Morada 4

purple corn tea, fruit + spices

Topo Chico 4

Inca Kola 4

Peru's Golden Cola

Mexican Coke 4

Mexican Sprite 4

Diet Coke 4

VISIT US FOR LUNCH
THURSDAY - SATURDAY

11:30A - 2:30P

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