

Chef-partner Arnaldo Castillo

Executive Sous Chef Manuel Lara

# TIO LUCHO'S

General Manager Lauren Burling

October 15th, 2024

## Crudos

**Tio's Raw Oysters 25/42**  
leche de tigre, corn chalaca |GF|

**Oyster Shooters 1x6 | 3x15**  
michelada, leche de tigre, Pisco

**Ceviche Mixto 33**  
snapper, shrimp, octopus, sweet potato, sea island red peas,  
cancha corn, plantain chips, rocoto leche de tigre |GF|

**Ceviche Carretillero 31**  
snapper, cornmeal fried calamari, choclo corn, cancha,  
chalaca, red miso rocoto leche de tigre

**Hamachi Tiradito 21**  
hamachi tuna sashimi, chalaca, sweet potato, aji,  
sorghum, huacatay leche de tigre |GF|

## Plato Fuerte

**tasting platter 70**

Tio Oyster's (6), Snapper Ceviche,  
Smoked Trout dip, Corn Fritters, Chicken Causita  
|GF\*\*|

## Starters

**Roasted Oysters 30/45**  
aji bechamel, Peruvian saltines

**Cachanga Fry Bread 15**  
whipped cream cheese, aji pepper jelly

**Papas y Hongos 15**  
crispy potatoes, chanterelle, ocopa + huancaína

**Shishitos 13**  
roasted with aji bechamel, furikake, Peruvian saltines

**Pulpo Anticuchero 21**  
grilled octopus, charred tomato vinaigrette, botija olive

**Crawfish Tostones 17**  
fried plantains, Gulf crawfish, melted cheese,  
chalaca, huancaína

**Corn Fritter Bowl 12**  
tortitas de choclo, whipped honey butter

**Tio's Salad 16**  
quinoa, aji dulce, apples, tomato, feta, rocoto |GF|  
**Add Grilled Chicken 8 | Shrimp 15 | Grilled Snapper 16**

**Smoked Trout Dip 15**  
cream cheese, chalaca, saltines

**Fried Calamari and Yuca 17**  
salsa tartar, chalaca

**Papas Fritas 8**  
hand cut fries, furikake, crema de aji |GF|

## For The Table

**Halibut Collar 32**  
anticucho rubbed, plantain chips, salsa parrillera

**Chaufa de Mariscos 29**  
seafood fried rice, shrimp, clams, egg, scallions  
**Add fried pork belly 7**

**Fried Snapper a lo Macho 42**  
shrimp, onions + tomato, okra, lady peas, choclo corn,  
macho sauce, served with jasmine rice

**Pollo a la Brasa 34**  
roasted half chicken, Manny's succotash,  
fingerling potatoes, aji verde

**Lomo Saltado 32**  
tender beef stir fry, vine ripe tomatoes, onions,  
house fries, served with jasmine rice |GF|

## Condiments \$2 each

**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

• **WHITE** • *semi-dry to dry*

**Alvarinho, Nortico 13/45** Portugal 2020

**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

**Torrantes, 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



Tue - Fri 5pm-7pm



# TIO LUCHO'S

• **PERUVIAN CLASSICS** •

**PISCO SOUR\* 15**

Caravedo quebranta | lime | egg white | peychaud's

**MARACUYA SOUR\* 15**

Caravedo quebranta | lime | passionfruit | egg white | angostura

**CHICHA SOUR\* 15**

Caravedo quebranta | lime | chicha morada | egg white | angostura

\*vegan version available

**TIO'S CHILCANO 12**

Caravedo quebranta | huacatay simple | lemon | ginger | cherry liquor

• **TIO'S SIGNATURE** •

**LOST IN THE MAIZE 16**

Four Roses Bourbon | chicha morada | lime | elote liqueur

**APPLE BOTTOM JEANS 15**

Apple Brandy | sweet vermouth | fig | Cynar | Psychaud's

**GO FIGURE 14**

Caravedo Torontel pisco | lemon | fig | rhubarb bitters

**GINGERLY EVER AFTER 15**

Purity Old Tom gin | lime | orgeat | ginger | chartreuse

**PINEAPPLE MEZCALITO 16**

The Producer Mezcal | pineapple | lime | bitters | huacatay + cilantro simple

**PEACH CAIPIRINHA 14**

Soul cacháca | lime | GA peaches

**FROZEN BATIDA 12**

Soul cacháca | cinnamon | orange | lime | passionfruit | coconut milk

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

• **NEGRONI WEEK SPECIAL** •

**A PEACH IN KINGSTON 15**

Don Q dark rum | Campari | sweet vermouth | peach

• **BEERS** •

**Los Bravos Mex Lager 7** Terrapin Brewery

**Tiki Haze Cider 7** Atlanta Hard Cider Co.

**Dos XX 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

• **N/A** •

**Peach Smash 10**  
mint, lemon, ginger ale (zero proof)

**Lemonade of the Day 4**

**Inca Kola 4**  
Peru's Golden Cola

**Mexican Sprite 4**

**Tio's Chicha Morada 4**  
purple corn tea, fruit and spices

**Topo Chico 4**

**Diet Coke 4**

**Mexican Coke 4**

**DON'T FORGET TO VISIT US FOR LUNCH**  
**TUES-FRI 11:30A - 2:30P**

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