

Chef-partner Arnaldo Castillo
Executive Sous Chef Manuel Lara

TIO LUCHO'S

May 12th, 2023

General Manager Daria Brown
Asst G. M Alex Diaz

Ceviches y Tiraditos

•cold•

Half Dozen Fresh Oysters 22

leche de tigre, corn chalaca, lime

Ceviche de Pescado 25

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

Ceviche Mixto 28

snapper, GA shrimp, octopus, sweet potato, cancha corn, onions, plantain chips, rocoto leche de tigre

Shiitake Mushroom Ceviche 16

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

Tuna Tiradito 21

yellowfin tuna, trout roe, scallions, leeks, aji amarillo y verde

Salmon Tiradito 21

strawberry, chalaca, cancha + choclo, avocado leche de tigre

Postres

•desserts•

Picarones Sticky Fingers 10

fried sweet potato dough, warm spiced syrup

Arroz con Leche 8

jasmine rice pudding, apple jam, macerated fruit

Lucuma Ice Cream 8

3 scoops with chocolate swirls, sea salt

De Comienzo

•starters•

Roasted Oysters 24

(5) aji amarillo bechamel, cotija cheese, aji limo

Crab Tostones 16

fried sweet plantains, lump crab, melted cheese, chalaca, aji verde, huancaína

Tortitas de Choclo 17

corn fritters, Gulf crab, chalaca, aji amarillo

Papas Fritas 8

hand cut fries, furikake, crema de aji

Papas y Salsas 12

crispy potatoes, egg, herbs, huancaína and ocopa sauces

Tio's Salad 16

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

Causa

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

Gulf crab 23 | tuna 21 | vegetarian 15

El Tio Bowl

quinoa, yellow corn, ginger + sesame, salsa acevichada, avocado, radish, aji dulce

Gulf crab 23 | tuna 21 | vegetarian 16

Mar

•from the sea•

Pulpo Anticuchero 19

grilled octopus, Lima bean escabeche, Botija crema

Fish Collars 24

anticucho rubbed and grilled, plantain chips, salsa parrillera

Chicharron de Pescado 25

cornmeal fried fish nuggets, sweet potato, salsa tartar, aji verde, salsa criolla

Chaufa de Mariscos 26

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

Pescado a lo Macho 38

fried snapper filet, shrimp, macho sauce, tomato + onions, served with choclo jasmine rice

Tierra

•from the farm•

Vegetable Plate Shambar 22

superfood grains stew, lots of vegetables, choclo corn, botija olive, fried garlic

Pork Belly Majado de Yuca 26

yuca mash, ají sofrito, criolla, cancha corn, chifles

Lomo Saltado 28

tender beef stir fry, vine ripe tomatoes, onions, house fries, jasmine rice

Salsitas

•CONDIMENTS•

3 each

Rocoto XX
Parrillera

Crema de Aji
Huancaína

Ocopa
Aji Verde

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.
A 3% appreciation fee is added to food sales to show extra love for our kitchen staff. 20% large party gratuity added to parties of 6 or more.

TIO LUCHO'S

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Wines

• PERUVIAN WINES •

exclusively at Tio Lucho's

Bodega Murga, Italia White 100

Valle de Pisco, 2020

Bodega Murga, Blend White 18/22/90

Valle de Pisco, 2020

• WHITE •

Vina Las Perdices, Sauvignon Blanc 12/48

Mendoza, Argentina 2019

Oro Bello, Chardonnay 14/56

Napa, California 2018

Lahu, Txakoli 14/56

Basque Country, Spain 2020

Il Ramato, Pinot Grigio 12/48

Friuli-Venezia Giulia, Italy 2021

Vevi, Verdejo 14/56

Valladolid, Spain 2021

• ROSÉ • SPARKLING •

Christina, Rosé 14/56

Weinland, Austria 2021

Zillamina, Rosé 14/56

Valencia, Spain 2021

Marqués de Cáceres, Brut Cava 12/48

Catalonia, Spain

Veuve Clicquot Brut Yellow Label 18/72

Champagne, France

• RED •

Cousin Oscar, Red Blend 14/56

Vin de France, 2018

Siete Tinto, Red Blend 14/56

Asturias, Spain 2019

Le Ballon, Red Blend 14/56

Vic à Vias, France 2020

Vina Las Perdices, Cabernet Sauvignon 14/56

Mendoza, Argentina 2018

Beers

Bibo Pilsner 6

creature comforts brewery

Fall Line Lager 6

fall line brewing

Proletariat Pilsner 8

elsewhere brewery

Bright Day Hazy IPA 6

three taverns brewery

Brew Free! Or Die West Coast IPA 6

21st Amendment brewery

Tecate 4

add a shot of tequila + 6

Non-Alcoholic

Tio's Chicha Morada 4

purple corn juice, fruit and spices

Inca Kola 4

Peru's Golden Cola

Mexican Coke 3

Topo Chico 3

Mexican Sprite 3

Diet Coke 3

Cocktails

Chilcano 13

pisco mule, lime, ginger ale

Pisco Sour 15

pisco, egg white, apricot, lime, peychaud's

Pisco Naranja 14

pisco, aperol, orange juice and bitters, lime

Banana Mai Tai 14

rum, triple sec, orgeat, lime

Caipirinha 14

cachaça, piloncillo, lime

Passion Mezcalita 15

mezcal, passionfruit, suze, lime

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