

Our menu is crafted to encourage a communal dining experience, with each dish intended for sharing.

Tio's Raw Oysters 24/37	leche de tigre, corn chalaca [GF]
Oyster Shooters 1x6 3x15	Michelada, leche de tigre, Pisco
Ceviche Mixto 29	Red Snapper, GA Shrimp, octopus, sweet potato, red peas, cancha, plantain chips, aji limo leche de tigre [GF]
Ceviche Carretilero 31	Red Snapper, calamari, Peruvian corn, chalaca, red miso rocoto leche de tigre
Hamachi Tiradito 22	strawberry, thai basil, chalaca, coconut leche de tigre [GF]
Salmon Maki 20	fried Japanese sushi roll, salsa acevichada, avocado, mango chalaca
Causa de Tuna 21	tuna tartare, whipped potato, guacamole, aji amarillo
Plato Fuerte 63	Tio's Oysters, Snapper Ceviche, Fish Dip, Corn Fritters, Chicken Causita [GF**]

Cachanga Fry Bread 12	whipped cream cheese, aji pepper jelly
Papas Fritas 8	hand cut fries, furikake, crema de aji [GF]
Tortitas 22	lump crab, caviar, avocado, cucumber, aji verde
Smoked Fish Dip 15	avocado, tobiko, Peruvian saltines
Grilled Asparagus 15	botija olive chalaca, English pea, honey vinaigrette
Chef's Leafy Salad 16	kabocha, spinach, fennel, beets, pepitas, goat cheese, goddess dressing
Tio's Salad 16	quinoa, aji dulce, apples, tomato, feta, strawberry, rocoto vinaigrette [GF] Add Grilled Chicken 8 Grilled Flounder 17 Grilled GA Shrimp 15
Halibut Collar 30	anticucho rubbed, plantain chips, salsa parrillera
Arroz con Mariscos 36	seafood rice with grilled shrimp, calamari, clams, aji dulce chalaca
Fried Catfish a lo Macho 35	shrimp, onions, choclo, kale, macho sauce, served with jasmine rice [GF]
NC Flounder 38	bok choy, chalaca, aji amarillo sudado sauce
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, sofrito collard greens, crispy potatoes, aji verde

Condiments

Aji Limo 2	spicy hot salsa [GF]	Parillera 2	aji vinaigrette, tangy [GF]
Aji Verde 2	seranno, huacatay, mayo [GF]	Huancaina 2	aji amarillo, cheese, tangy
Crema de Aji 2	aji, huacatay, mayo [GF]		
salsa tasting w/ plantain chips 9	choose 3 salsa		

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

TIO LUCHO's

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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	Caravedo quebranta lime ginger ale

CLASSIC 12 | PASSIONFRUIT 13

TIO'S SIGNATURE

RICE AND SHINE 14	Minhwa Spirits Soju ITito's Vodka mango yakult
BLUEBERRY YUM YUM 15	Lily Lavender Vodka lemon mint blueberry
PAPI PROBLEMS 16	Producer Mezcal Don Q Rum Chicha Morada Passionfruit Orgeat
CAIPIRINHA 14	Soul cacháca lime
HIBISCUS MARGARITA 12	hibiscus infused tequila lime triple sec
AMAZONIAN COOLER 10	Amethyst n/a spirit mint lime Topo Chico [N/A]
ZENFUL 10	Blueberry green tea simple ginger beer [N/A]
HIBISCUS SODA 10	Hibiscus simple citrus Topo Chico [N/A]

WHITE *semi-dry to dry*

Albarino, Marzal Riberias do Morrazo 16/56	Spain 2023
Tempranillo Blanco, Nivarius 14/49	Rioja, Spain 2022
Sauvignon Blanc, Cono Sur 12/42	Aconcagua, Chile 2019

RED *light to heavy*

Vinho Tinto, Encantado 14/50	Alentejo, Portugal 2021
Tempranillo, Familia Diaz Bayo 15/53	Castilla y Leon, Spain 2021
Malbec, Domaine Bousquet 16/56	Mendoza, Argentina

ROSÉ • SPARKLING • DESSERT

Cava, Casas del Mar 12/44	Cava, Spain
Rosé Sparkling, Mont Marcal Brut 13 /43	Spain 2022
Txakoli Rosé, Baskoli 16/56	Spain 2022
Sherry, Don PX Gran Reserva 16	Basque Country, Spain 2023

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
Tropicalia IPA 7	Creature Comforts Brewery
Atlanta Peach Cider 8	Atlanta Cider Brewery
Back Home Sumac Gose 8	Back Home Brewery
Lagunita's N-IPA 6	Lagunitas Brewing [N/A]
Heineken Silver 6	

SOFT DRINKS

Tio's Chicha Morada 4	purple corn tea, fruit, spices	Mexican Coke 4
Inca Kola 4	Peru's Golden Cola	Mexican Sprite 4
Lemonade of the Day 4		Diet Coke 4
Topo Chico 4		



VISIT US FOR BRUNCH!
SUNDAYS 11:30A - 3:30P

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