

**Chef-partner** Arnaldo Castillo  
**Executive Sous Chef** Manuel Lara  
**General Manager** Lauren Burling

# TIO LUCHO'S

September 24th, 2024

## LUNCH MENU

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### Crudos

#### Tio's Raw Oysters 25/42

leche de tigre, corn chalaca, lime |GF|

#### Ceviche Mixto 33

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

#### Tuna Tiradito 22

yellowtail tuna sashimi, tobiko, fried leeks, aji |GF\*\*|

### To Share

#### Roasted Oysters 30/45

aji amarillo bechamel, Peruvian saltines

#### Papas Fritas 8

hand cut fries, furikake, crema de aji |GF|

#### Sweet Potato Fries 8

huancaína salsa

#### Causa de Pollo 16

chicken salad, whipped potatoes + aji, guacamole

### Los Sandwiches

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served with plantain chips  
make it fries 3

#### Pollo Anticuchero 14

grilled chicken, pickles, crema de aji, on ciabatta

#### Fried Fish 17

cornmeal battered grouper, aji verde, salsa criolla, ciabatta

#### Tio Burger 19

beef and pork 1/4 pound, American cheese, huancaína, daikon pickles, served on brioche bun with fries

#### Fried Shrimp 16

fried Gulf shrimp, lettuce, tomato, crema de aji, on ciabatta

#### Pan Con Chicharron 15

fried pork belly, sweet potato, aji verde, criolla, on ciabatta

### Power Hour

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#### Lomo Saltado 31

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

#### Pollo Bowl 19

roasted chicken, jasmine rice + veggies, criolla, huancaína

#### Tio's Salad 16

quinoa, aji dulce, apples, tomato, feta, rocoto vinaigrette |GF|

Add Grilled Chicken 8 | Shrimp 15 | Grilled Snapper 15

#### Chaufa de Mariscos 28

seafood fried rice, shrimp, clams, egg, scallions  
Add fried pork belly 7

#### Power Salad 17

leafy greens with quinoa, aji dulce, apples, tomato, feta, huacatay dressing

Add 6oz Steak 16 | Shrimp 8 | Grilled Snapper 15

#### Tuna Tataki Salad 21

fresh greens, radish, avocado, red onion, beets, huacatay dressing

#### El Combo del Tio 23

braised protein, beans + rice, salsa criolla, huancaína



# TIO LUCHO'S

• Zero ABV •

**Peach Smash 10**  
mint, lemon, ginger ale

**Lemonade of the Day 4**  
mango + pineapple + lemon

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

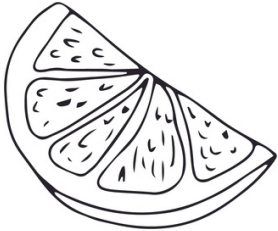
**Diet Coke 4**

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

**Topo Chico 4**

**Mexican Coke 4**

**Mexican Sprite 4**



## • BEERS •

**Los Bravos Mex Lager 7** Terrapin Brewery

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

**Prince of Pilsen 7** Three Taverns Brewery

**Dos XX Tallboy 6** make it a michelada +2

**Tecate 5** add a shot of tequila + 4

**Hopsecutioner IPA 8** Terrapin Brewery

**Tropicala IPA 6** Creature Comforts Brewery

## • PERUVIAN CLASSICS •

**PISCO SOUR\* 15**  
pisco acholado | lime | egg white | peychaud's

**MARACUYA SOUR\* 15**  
pisco acholado | lime | passionfruit |  
egg white | angostura

**CHICHA SOUR\* 15**  
pisco acholado | lime | chicha morada |  
egg white | angostura

\*vegan version available

**CHILCANO 11**  
pisco acholado | ginger ale | lime  
choice of *traditional* | *passionfruit*

## • WHITE • *semi-dry to dry*

**Sauvignon Blanc, Atlantique 11/42**  
France 2023

**Alvarinho, Nortico 11/38**  
Portugal 2020

**Txakoli, Astobiza 14/49**  
Basque Country 2022

**Chardonnay, Veramonte 11/42**  
Casablanca Valley, Chile 2022

**Chardonnay, La Colline aux Fossiles 14/56**  
Vin de Pays, France 2020

**Tempranillo Blanco, Nivarius 12/43**  
Rioja, Spain 2022

## • ROSÉ & SPARKLING •

**Rosé, House of Brown 11/42**  
California 2023

**Cava, Marques de Caceres 12/44**  
Cava, Spain

## • Wines •

## • RED • *light to heavy*

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

**Red Blend, Luigi Giordano 14/56**  
Piemonte, Italy 2022

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

**Malbec, Altos Las Hormigas 12/43**  
Mendoza, Argentina 2021

**Cabernet Sauvignon, Clay Shannon 12/48**  
Lake County, California 2021

**Cabernet Sauvignon, Blazon 12/48**  
Lodi, California 2020



**VISIT US FOR HAPPY HOUR!**

**TUES - FRI 5 - 7PM**

**HALF OFF WINE EVERY WEDNESDAY  
@ 5PM**