

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

TIO LUCHO'S

December 12th, 2024

LUNCH MENU

Crudos

Tio's Raw Oysters 22/35

leche de tigre, corn chalaca, lime |GF|

Ceviche Mixto 28

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

Hamachi Tiradito 21

hamachi tuna sashimi, chalaca, sweet potato, aji, sorghum, huacatay leche de tigre |GF|

To Share

Roasted Oysters 25/39

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

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

Turkey Melt 15

turkey, chihuahua cheese, on sourdough

Power Hour

Lomo Saltado 32

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

Pollo Bowl 22

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

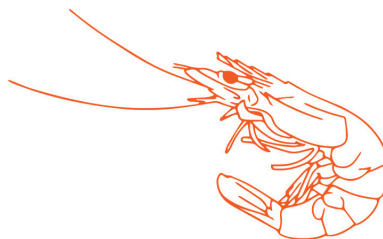
seafood fried rice, shrimp, clams, egg, scallions
Add fried pork belly 7

Power Salad 17

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

Add Steak 16 | Ga Whole Shrimp 15 |

Grilled Snapper 15



TIO LUCHO'S

• Zero ABV •

Herbal Refresh 10
mint, cucumber, lime, Topo Chico

Apple Cider Spritz 8
apple cider, amaro, ginger beer (zero proof)

Lemonade of the Day 4

Inca Kola 4
Peru's Golden Cola

Diet Coke 4

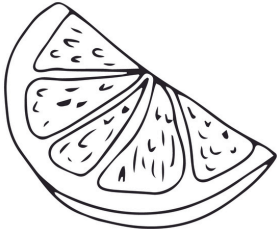
Spiced Sunset 10
blueberry, green tea simple, ginger beer

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

Modelo Negra 6

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 | peach | rhubarb

• 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

• ROSÉ & SPARKLING •

Rosé, Zesto's Rosado 11/39 Spain 2022

Cava, Marques de Caceres 12/44
Cava, Spain

Brut Rosé, Mont Marcal 14/49 Catalonia, Spain

• Wines •

• 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
Mentrida, Spain 2019

Garncha Monstat, Volador 14/49
Capçanes, Spain 2022

Malbec, Septima 16/56
Mendoza, Argentina 2021



VISIT US FOR HAPPY HOUR!

TUES - FRI 5 - 7PM

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