

Chef - Partner Arnaldo Castillo

Executive Sous Chef Manuel Lara

TIO LUCHO'S

General Manager Lauren Burling

December 26th, 2024

Service Manager Katie Johnson

Plato Fuerte

tasting platter 63

Tio's Oysters, Snapper Ceviche,
Chilled Shrimp, Corn Fritters, Chicken Causita |GF**|

Crudos

Tio's Raw Oysters 22/35

leche de tigre, corn chalaca |GF|

Oyster Shooters 1x6 | 3x15

michelada, leche de tigre, Pisco

Chilled Shrimp Tiradito 16

gulf shrimp, yuyo seaweed, chingana leche de tigre, chalaca |GF|

Ceviche Mixto 28

snapper, shrimp, octopus, sweet potato, sea island red peas,
cancha corn, plantain chips, aji limo 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|

Snacks

Roasted Oysters 25/39

aji bechamel, Peruvian saltines

Papas Fritas 8

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

Papas y Hongos 12

crispy potatoes, oyster mushrooms, ocopa + huancaína

Shareables

Crawfish Tostones 15

fried plantains, Gulf crawfish, melted cheese, chalaca, huancaína

Pulpo Anticuchero 21

grilled octopus, sweet potato, tomato vinaigrette, botija

Corn Fritters 17

shrimp and crawfish "Newberg style", aji bechamel, sherry wine

Fried Calamari and Yuca 17

salsa tartar, chalaca

Tio's Salad 16

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

Add Grilled Chicken 8 | Shrimp 15 | Grilled Snapper 16

For The Table

Parihuela 24

seafood stew, clams, calamari, shrimp, yuca, toast

Arroz con Mariscos 35

seafood rice with grilled octopus, shrimp, calamari, clams,
aji dulce chalaca

Fried Snapper a lo Macho 39

shrimp, onions, tomato, peas, choclo corn, kale,
macho sauce, served with jasmine rice

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, Manny's collard greens,
fingerling potatoes, aji verde

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

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.

TIO LUCHO'S

• 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

Torrentes, 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



• 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

• FELIZ NAVIDAD •

WHISKEY WONDERLAND 15 ★

Makers Mark 46 | espresso | vanilla | egg white | peppermint

ALL I WANT FOR CHRISTMAS IS PISCO 13

Caravedo quebranta | evaporated milk | horchata | chocolate | algarrobina syrup

MIRACLE ON NORTH HIGHLAND 14

Purity Old Tom gin | rosemary-cran syrup | Montenegro | lemon | Topo Chico

SPICED COSMO 12

Purity vodka | Chinese 5 spice | cinnamon | cranberry | lime

• TIO'S SIGNATURE •

LOST IN THE MAIZE 15

Four Roses Bourbon | chicha morada | lime | elote liqueur

DAMN CRAIG, THAT'S A GOOD COCKTAIL 14

Elijah Craig bourbon | creme de cacao | mole bitters | angostura

GO FIGURE 14

Caravedo Torontel pisco | lemon | fig | rhubarb bitters

TIPSY TEPACHE 16

The Producer Mezcal | pineapple | tepache | lemon | fresno pepper tincture

CAIPIRINHA 14

Soul cacháca | lime

• BEERS •

Los Bravos 7 Terrapin Brewery

Double Jeopardy IPA 7 Scofflaw Brewing

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 •

Spiced Sunset 10

blueberry, green tea simple, ginger beer

Apple Cider Spritz 8

apple cider, amaro, ginger beer (zero proof)

Herbal Refresh 10

mint, cucumber, lime, Topo Chico

Lemonade of the Day 4

Topo Chico 4

Tio's Chicha Morada 4

purple corn tea, fruit + spices

Inca Kola 4

Peru's Golden Cola

Mexican Coke 4

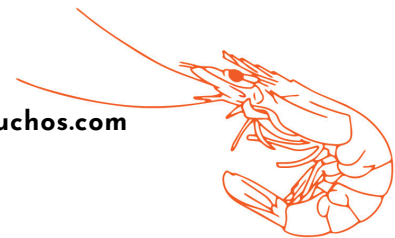
Mexican Sprite 4

Diet Coke 4

DON'T FORGET TO VISIT US FOR LUNCH

TUES-FRI 11:30A - 2:30P

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