

Chef-partner Arnaldo Castillo
Executive Sous Chef Manuel Lara

TIO LUCHO'S

March 19th, 2023

General Manager Daria Brown
Asst G. M Alex Diaz

Ceviches y Tiraditos

•cold•

Ceviche de Pescado 25

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

Ceviche Mixto 28

snapper, octopus, shrimp, sweet potato, cancha corn, onions, 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

Leche de Tigre Carretillero 30

snapper ceviche, cornmeal fried calamari, choclo corn, cancha, chalaca, miso rocoto leche de tigre

Salsitas

•CONDIMENTS•
3 each

Crema de Aji	Rocoto XX
Huancaína	Ocopa
	Aji Verde

Postres

•desserts•

Picarones Sticky Fingers 7

fried sweet potato dough, warm spiced syrup

Arroz con Leche 7

jasmine rice pudding, apples, pecan-oat crumble

De Comienzo

•starters•

Papas Fritas 8

house cut fries, furikake, crema de aji

Papas y Salsas 12

crispy potatoes, egg, herbs, huancaína and ocopa sauces

Anticuchos 17

grilled pork heart, fried yuca, salsa parrillera

Pulpo Anticuchero 19

grilled octopus, Lima bean escabeche, Botija crema

Tortitas de Choclo 17

corn fritters, Gulf crab salad, chalaca, aji amarillo

Corn Pancakes 15

fresh corn, chancaca syrup, cancha, chicha butter
add pork belly + 5

Clam Toast 21

littleneck clams, pork belly, cau cau salsa, toasted sourdough

Tio's Salad 16

quinoa, aji dulce, beets, turnips, corn, shallots, tomato, queso fresco, radish, herbs, rocoto vinaigrette
Pollo Anticuchero 6 | GA shrimp 8

El Tio Bowl

quinoa, ginger scallion corn, radish, aji dulce, avocado, salsa acevichada
Gulf crab 23 | tuna 21 | vegetarian 15

Causa

whipped yukon potatoes, aji amarillo, cherry tomatoes, avocado, radish, choice of
Gulf crab 23 | tuna 21 | vegetarian 15

De Fondo y Mas

•mains•

Pan con Chicharron 15

fried pork belly, sweet potato, crema de aji, salsa criolla, plantain chips, ciabatta

Pan con Pavo 15

roasted turkey, crema de aji, salsa criolla, plantain chips, ciabatta

Crab Toast 19

Gulf crab salad, avocado, pickled radish, onions, aji verde, sourdough

El Tio Quarter Pounder Burger 19

all beef patty, Tio's secret sauce, caramelized onion, bacon, pickles, American cheese, plantain chips, sesame bun

Fried Catfish Sandwich 15

cornmeal fried, aji verde, salsa criolla, plantain chips, ciabatta

Chaufa de Mariscos 26

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

Pescado a lo Macho 38

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

Pork Belly Majado de Yuca 26

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

Carapulcra y Pork Belly 18

andean potato peanut stew, sofrito, fried egg, salsa criolla

Lomo Saltado 28

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

Tacu Tacu with Lomo 25

tender beef stir fry, vine ripe tomatoes, onions, canary bean and rice patty, fried egg

Pollo a la Brasa 45

half roasted chicken, sofrito collard greens, house fries, 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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Cocktails

Tio's Mimosa 13

cava, rum, GA apple cider

Bloody Caesar 13

vodka, tomato juice, clam juice, soy, celery

Tio's Sangria 8/24

wine, rum, triple sec, house special!

Chilcano 13

pisco mule, lime, ginger ale

Pisco Sour 15

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

Rye Sour 15

rye whiskey, meletti, egg white, lemon

Margarita 13

tequila, dry curacao, lime

Chicha Sour 15

pisco, chicha morada, clove syrup, egg white, lime

Caipirinha 14

cachaça, piloncillo, lime

Passion Mezcalita 15

mezcal, passionfruit, suze, lime

Wines

• 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 Sauv 14/56

Mendoza, Argentina 2018

• WHITE •

Vina Las Perdices, Sauvignon 12/48

Mendoza, Argentina 2019

Oro Bello, Chardonnay 14/56

Napa, California 2018

Scarbolo, Pinot Grigio 12/48

Friuli-Venezia Giulia, Italy 2021

Lahu, Txakoli 14/56

Basque Country, Spain 2020

Domaine de Montredon, Picpoul 12/48

Languedoc, France 2020

• SPARKLING •

Marqués de Cáceres, Brut Cava 12/48

Catalonia, Spain

• ROSÉ •

Christina, Rosé 14/56

Weinland, Austria 2021

Zillamina, Rosé 14/56

Valencia, Spain 2021

Herencia Alta, Garnatxa Negra 14/56

Terra Alta, Italy 2021

Non-Alcoholic

Tio's Chicha Morada 3

purple corn juice, fruit and spices

Mexican Coke 3

Topo Chico 3

Inca Kola 3

Peru's Golden Cola

Mexican Sprite 3

Diet Coke 3

Beers

Michelada 7

tomato, clam juice, soy, aji, chamoy, lime, Modelo Negra

Bibo Pilsner 6

creature comforts brewery

Cotillion Blonde Ale 6

slow pour brewing

Fall Line Lager 6

fall line brewing

Bright Day Hazy IPA 6

three taverns brewery

CaneBrake Wheat Ale 6

parish brewing

Chai Me a River Cider 8

Newtopia Cyder

Modelo Negra 5

add a shot of tequila + 6

Coffee

Cafe Pasado 3.75

from Cajamarca, Peru, medium roast beans
your choice hot or cold

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