

**Chef-partner** Arnaldo Castillo  
**Executive Sous Chef** Manuel Lara

# TIO LUCHO'S

April 9th, 2023

**General Manager** Daria Brown  
**Asst G. M** Alex Diaz

## Ceviches y Tiraditos

•cold•

### Fresh Shucked Oysters 22

(6) leche de tigre, corn chálala, lime

### Ceviche de Conchas Negras Carretillero 36

blood clams, fried shrimp, red peas, choclo corn, sweet potato, cancha, chalaca, plantain chips, rocoto leche de tigre

### 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

### Salmon Causitas 21

king salmon, whipped potato, aji amarillo, salsa acevichada, tobiko

## De Comienzo

•starters•

### Clam Toast 21

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

### Tortitas de Choclo 17

corn fritters, Gulf crab salad, chalaca, aji amarillo

### Pulpo Anticuchero 19

grilled octopus, Lima bean escabeche, Botija crema

### Papas Fritas 8

house cut fries, furikake, crema de aji

### Papas y Salsas 12

crispy potatoes, egg, herbs, huancaína and ocopa sauces

### 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•

### Crab Toast 19

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

### Fish Collars 24

anticucho rubbed and grilled, plantain chips, salsa parrillera

### 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, aji sofrito, criolla, cancha corn, chifles

### Lomo Saltado 28

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

### Chuleta 40

big boy pork chop, shiitake mushrooms and bok choy, chifa salsa

## Postres

•desserts•

### Picarones Sticky Fingers 7

fried sweet potato dough, warm spiced syrup

### Arroz con Leche 7

jasmine rice pudding, apples, pecan-oat crumble

## Salsitas

•CONDIMENTS•

3 each

Rocoto XX

Ocopa

Aji Verde

Crema de Aji

Huancaína

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

April 9th, 2023

## 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

### Chicha Sour 15

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

### Caipirinha 14

cachaça, piloncillo, lime

### Passion Mezcalita 15

mezcal, passionfruit, suze, lime

## Wines

### • PERUVIAN WINES •

exclusively at Tio Lucho's

### Bodega Murga, Italia Mollar Rosé 120

Valle de Pisco, 2020

### Bodega Murga, Italia 100

Valle de Pisco, 2020

### Bodega Murga, Blend White 18 / 22 / 90

Valle de Pisco, 2020

### • WHITE •

### Vina Las Perdices, Sauvignon Blanc 12/48

Mendoza, Argentina 2019

### Oro Bello, Chardonnay 14/56

Napa, California 2018

### Il Ramato, Pinot Grigio 12/48

Friuli-Venezia Giulia, Italy 2021

### Vevi, Verdejo 14/56

Valladolid, Spain 2021

### • ROSÉ • SPARKLING •

### Christina, Rosé 14/56

Weinland, Austria 2021

### Zillamina, Rosé 14/56

Valencia, Spain 2021

### Herencia Alta, Garnatxa Negra 14/56

Terra Alta, Italy 2021

### Marqués de Cáceres, Brut Cava 12/48

Catalonia, Spain

### • 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

## Coffee

### Cafe Pasado 3.75

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

## Beers

### Michelada 7

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

### Bibo Pilsner 6

creature comforts brewery

### Fall Line Lager 6

fall line brewing

### Proletariat Pilsner 8

elsewhere brewery

### Bright Day Hazy IPA 6

three taverns brewery

### Brew Free! Or Die West Coast IPA 6

21st Amendment brewery

### Modelo Negra 5

add a shot of tequila + 6

## Non-Alcoholic

### Tio's Chicha Morada 4

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

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.