

TIO LUCHO'S

PERUVIAN COASTAL

www.tioluchos.com | @tioluchos

Chef - Owner Arnaldo Castillo
Executive Sous Chef Manuel Lara

General Manager Alex Diaz

October 19th, 2023

Ostiones

• oysters •

Tio's Oysters 25/42
leche de tigre, corn chalaca, lime
|GF|

Roasted Oysters 30/45
aji amarillo bechamel, aji limo,
Peruvian saltines

Plato Fuerte #1

• tasting platter •

65

Tio Oysters, Tuna Tataki, Ceviche,
Corn Tortitas, Causitas de Pulpo
|GF**|

Ceviches y Tiraditos

• cold •

Shiitake Mushroom Ceviche 16
cherry tomato, red peas, sweet potato, onions, radish, cancha corn
vegan rocoto leche de tigre |GF|

Ceviche Carretillero 30
red snapper ceviche, cornmeal fried calamari, choclo corn,
cancha, chalaca, red miso rocoto leche de tigre

Ceviche de Pescado 25
red snapper, sea island red peas, sweet potato, cancha
corn, onions, aji limo leche de tigre |GF|
Add crab meat (1oz) 7 | Fried Calamari 10

Ceviche Mixto 28
snapper, GA shrimp, octopus, sweet potato, cancha corn,
onions, plantain chips, rocoto leche de tigre |GF|

Tuna Tiradito 21
yellowtail tuna sashimi, tobiko, scallions, fried leeks,
aji amarillo, aji verde |GF**|

De Comienzo

• starters •

Crab Tostones 17
fried sweet plantains, lump crab, melted cheese,
chalaca, aji verde, huancaína |GF**|

Tortitas de Choclo 18
corn fritters, Gulf crab, chalaca, aji amarillo

Tio's Salad 16
quinoa, aji dulce, beets, corn, apples, shallots,
tomato, feta, radish, herbs, rocoto vinaigrette |GF|

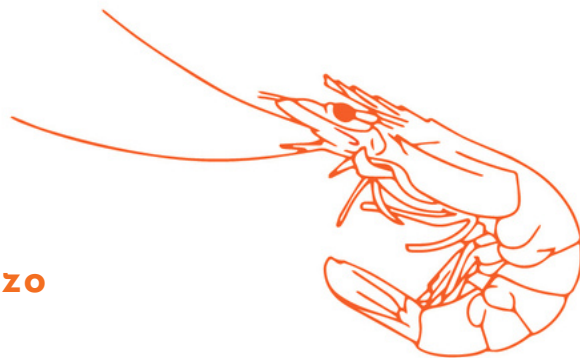
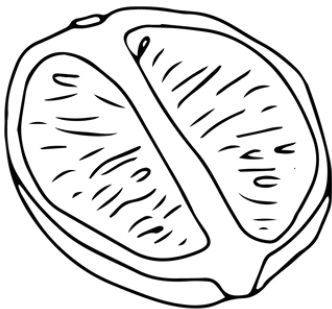
Causa
whipped yukon potatoes, aji amarillo, grape tomatoes,
guacamole, radish, choice of |GF|
Gulf crab 23 | tuna 21 | octopus 19 | vegetarian 15

Papas Fritas 8
hand cut fries, furikake, crema de aji |GF|

Papas y Salsas 12
crispy potatoes, egg, huancaína and ocapa sauces

Poquito Mas
add to your dish

Whole GA Shrimp (6) 17
Grilled Octopus 14
Fried Calamari 10



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Mar

• from the sea •

Pulpo Anticuchero 19

grilled octopus, crispy potato, Botija crema, chalaca, Cau Cau sauce

Chupe de Mariscos 20

seafood stew, mussels, clams, shrimp, rice, sofrito

Fish Collars 25

anticucho rubbed, plantain chips, salsa parrillera

Jalea Mixta 27

cornmeal fried fish, shrimp, calamari, sweet potato, salsa criolla, salsa tartar [GF]

Chaufa de Mariscos 26

seafood fried rice, shrimp, clams, celery, onions, egg, scallions

Add fried pork belly 7

Pescado a lo Macho 35

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

Arroz con Mariscos 27

Peruvian-style Perloo, jasmine rice, shrimp, squid, clams, aji dulce chalaca

Tierra

• from the farm •

Chaufa de Quinoa 22

quinoa and vegetable stir fry, aji verde, fried garlic

Pork Belly Majado de Yuca 26

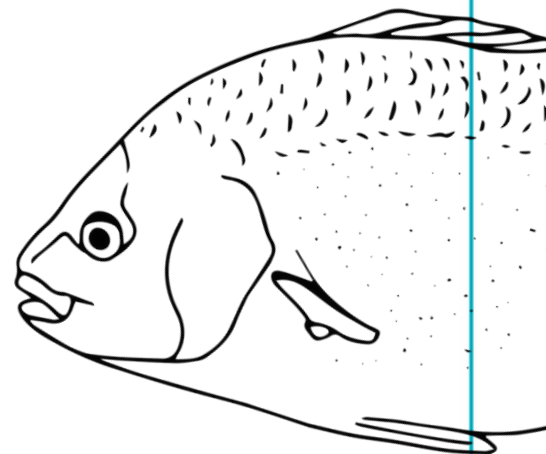
yuca mash, aji sofrito, criolla, cancha corn, chifles [GF]

Lomo Saltado 29

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

Pollo a la Brasa 32

Half Roasted chicken, Peruvian spices, house fries, house cole slaw, aji verde



Postres

•desserts•

Lucuma Cheesecake 10

graham cracker crust, peach jam

Picarones 10

sweet potato-squash doughnuts, powdered sugar, warm spiced syrup

Lucuma Ice Cream 6

sea salt, olive oil [GF]

Salsitas

•condiments•

\$3 each

Aji Limo	spicy hot salsa [GF]
Parrillera	onion, aji, tangy [GF]
Crema de Aji	mayo, aji, huacatay [GF]
Huancaina	creamy, aji amarillo
Ocopa	huacatay, peanut, aji
Aji Verde	mayo, serrano, huacatay [GF]
Encurtidos	spicy pickled peppers [GF]

Poquito Mas

add to your dish

Whole GA Shrimp (6) 17
Grilled Octopus 14
Fried Calamari 10

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.