

# TIO LUCHO'S

PERUVIAN COASTAL

www.tioluchos.com | @tioluchos

**Chef-partner** Arnaldo Castillo  
**Executive Sous Chef** Manuel Lara  
**General Manager** Daria Brown

November 20th, 2022

## Ceviches y Tiraditos

• cold •

### Ceviche de Pescado 25

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

### Ceviche Mixto 28

fresh catch, octopus, sweet potato, cancha corn, onions, rocoto leche de tigre

### Mushroom Vegan Ceviche 16

shiitake + beech mushrooms, sea island red peas, sweet potato, onions, radish, rocoto leche de tigre

### Leche de Tigre 25

AL lump crab, crab claw hushpuppy, fresh catch, chalaca, choclo, cancha, rocoto, aji rico

### Tuna Tiradito 19

bluefin tuna, trout roe, scallions, leeks, aji amarillo y verde

## De Comienzo

• starters •

### Tio's Salad 16

quinoa, aji dulce, beets, shallots, tomato, queso fresco, frisse, radish, herbs, rocoto vinaigrette

Add

Pollo Anticuchero \$6

GA shrimp \$8

### Causa

whipped yukon potatoes, aji amarillo, cherry tomatoes, avocado, radish, choice of

chicken salad 16

vegetarian 15

Tuna Nikkei 18

### Tortitas de Choclo 17

corn fritters, AL fresh crabmeat, chalaca, aji amarillo

## De Fondo

• mains •

### Chicharron de Pescado 27

cornmeal battered fish, salsa tartar, aji verde criolla

### Chaufa de Mariscos 25

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

### Seco de Res 25

braised beef, canary beans, green rice, carrot criolla

### Lomo Saltado 28

beef stir fry, heirloom tomatoes, onions, house fries, jasmine rice

## SALSITAS

•CONDIMENTS•

\$3 each

Crema de Aji  
Huancaína  
Aji Verde

Aji Limo  
Ocopa

## Los Sanguches

• sandwiches •

served with house chips

### Pan con Chicharron 15

fried pork belly, sweet potato, crema de aji, salsa criolla on TGM ciabatta

### Pollo Anticuchero 15

chicken thigh, B&B radish, herby mayo, shoestring chips

### Chori-Huevos 15

Huacho style chicken sausage, scrambled eggs, avocado, crema de aji on TGM ciabatta

### Fried Catfish 16

cornmeal, aji verde, criolla on TGM ciabatta

### El Tio Burger 14

all beef smash patties, cheddar cheese, shaved cabbage, shoestring chips, ketchup, crema de aji, sesame bun

### Avocado Toast 14

El Triple: avocado, tomato, egg salad, queso fresco on TGM sourdough toast

## Domingo Especial

• sunday funday •

### Pork Belly Majado 23

yuca mash, pork belly, salsa criolla, sunny side up egg, plantain chips

### Carne Asada 38

8oz hanger steak, house fries, sunny side egg, rocoto salsa

## UN POQUITO MÁS

• SIDES •

### Papas Fritas 7

house cut fries, furikake, crema de aji

### Potato Hash 7

served with huancaína

### Arroz con Choclo 7

jasmine rice, choclo corn

### Frijoles 7

Canary beans

## POSTRES

•DESSERTS•

### Arroz con Leche 7

jasmine rice pudding, glazed apples, pecan-oat crumble

### Picarones Sticky Fingers 7

fried sweet potato dough, warm spiced syrup

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

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## WINES

### • WHITE •

**Pavette, Chenin Blanc 12/48**

Napa, California 2021

**Mus, Garnacha Blanca 12/48**

Navarra, Spain 2019

**Ameztoi, Txakoli 14/56**

Basque Country, Spain 2020

**Domaine de Montredon, Picpoul 12/48**

Languedoc, France 2020

**Il Ramato, Pinot Grigio 12/48**

Friuli-Venezia Giulia, Italy 2021

**Oro Bello, Chardonnay 14/56**

Napa, California 2018

**Vevi Verdejo 14/56**

Valladolid, Spain 2021

### • SPARKLING •

**Avinyo Petillant, Muscat 12/48**

Penedès, Spain 2021

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

Catalonia, Spain

**Paul Mas, Brut Rose 12/48**

Cremant de Limoux, France

### • COCKTAILS •

**Mimosa**

cava + choice of  
fresh squeezed O.J 11  
GA apple cider + rum 13

**Bloody Caesar 13**

tomato juice, clam juice, soy, celery, vodka

**G & T 14**

gin, tamarind ponche, lime, tonic

**Chicha Sour 14**

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

**Classic Pisco Sour 15**

pisco, eau de vie, egg white, lime, peychaud's

**Chilcano 12**

pisco mule, lime, ginger ale

**Mandarina Caipirinha 12**

cachaça, Peruvian tangerine, piloncillo, lime

**Margarita 12**

tequila, dry curaçao, lime

**Passion Mezcalita 14**

passion fruit, mezcal, suze, lime juice

**Whiskey Smash 12**

bourbon, mint, blueberry syrup, ginger beer

**Espresso Martini 12**

cold brew Jäger, borghetti, cocchi, cafe pasado,  
dulce de leche

### • COFFEE •

**Cafe Pasado 3.75**

route 78 co., Peruvian medium roast  
your choice hot or cold

### • RED •

**Tecedeiras Lilac, Red Blend 14/56**

Baião, Portugal 2020

**Angelo Negro, Brachetto 14/56**

Piedmont, Italy 2020

**Que Guapo, Malbec 12/48**

Mendoza, Argentina 2018

**Cousin Oscar, Red Blend 14/56**

Vin de France, 2018

**Le Ballon, Red Blend 14/56**

Vic à Vias, France 2020

### • ROSÉ •

**Christina, Rosé 14/56**

Weinland, Austria 2021

**Herencia Alta, Garnatxa Negra 14/56**

Terra Alta, Italy 2021

### • BEERS •

**Michelada 7**

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

**Pin Seeker Pilsner 6**

humble forager brewing

**Choice Helles Lager 6**

pipeworks brewing

**Cotillion Blonde Ale 6**

slow pour brewing

**Dr. Juice Hazy IPA 6**

parish brewing

**M-43 New England IPA 8**

old nation brewing

**CaneBrake Wheat Ale 6**

parish brewing

**Miller High Life 5**

add a shot of Pisco \$6

**Chai Me a River Cider 8**

newtopia cyder

### • NON-ALCOHOLIC •

**Inca Kola 3**

Peru's Golden Cola

**Tio's Chicha Morada 3**

purple corn juice, fruit and spices

**Fresh squeezed Orange Juice 3**

**Mexican Coke 3**

**Mexican Sprite 3**

**Topo Chico 3**

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