

Our menu is rooted in Peru, shaped by the South, and designed for sharing

## TO START

"Our small plates... We recommend 2-3 dishes per person"

### Roasted Oysters 26

aji amarillo bechamel, parmesan, toasty bread

### Squash Hushpuppies 16

chicha butter, pepita crunch, algarrobina

### Smoked Fish Dip 16

avocado, tobiko, Peruvian saltines

### Tio's Salad 17

artisan greens, aji dulce, quinoa, corn apples, feta, rocoto vinaigrette **[GF]**

>> Add Chicken 9 • Grouper 23 • GA Shrimp 16

### Cachanga Fry Bread 14

herbed cream cheese, strawberry-rocoto jelly

### Crawfish Empanada 14

sofrito, crema de aji, chalaca

### Salsa Tasting 9

hand cut plantain chips

Aji Verde, Aji Limo, Huancaína

### Charred Bok Choy 10

cancha-pepita crunch

## CRUDOS

### Tio's Raw Oysters half dozen 27 | dozen 52

leche de tigre, corn chalaca **[GF]**

### Ceviche Carretillero 33

snapper, crispy calamari, red miso rocoto leche de tigre

### Hamachi Tiradito 23

aji verde, chalaca, aji amarillo leche de tigre **[GF]**

### Ceviche Mixto 30

snapper, GA Shrimp, aji limo leche de tigre **[GF]**

## Plato Fuerte #2

5# Whole Red Snapper, two preparations

Ceviche Clasico • crispy Jalea • served with Chicken Chaufa

24 hour advance notice • serves 4-5 • 250

## SHARE

"designed for the table"

### Whole Branzino 58

butterflied and cooked on the plancha,

A Lo Macho salsa, crispy sweet potato, radish chalaca

### Arroz con Mariscos 39

seafood rice with grilled shrimp, calamari, aji dulce chalaca

### Fried Grouper 38

calamari, rice peas and corn succotash, cau cau salsa

### Jalea Mixta 37

crispy seafood platter, salsa tartar, rocoto leche de tigre

### Pollo a la Brasa 34

roasted half chicken, sofrito collard greens, uchucuta salsa

### Lomo Saltado 34

wok seared steak, stir fry, hand cut fries, served with jasmine rice **[GF]**

### Grouper Anticucho 27

grilled potato, choclo corn, salsa parrillera

## BAR FAVORITE

### Tio's Burger 23

American cheese, aji remoulade, daikon pickles, brioche, LTO, onion rings

## SIDES

### Grilled Potatoes 9

achiote rub, huancaína

### Red Beans and Rice 9

Camellia beans, sofrito, jasmine rice **[GF]**

### Papas Fritas 9

hand cut fries, furikake, crema de aji **[GF]**

### Jasmine Rice 5

organic, fried garlic and fresh parsley **[GF]**

### Pork Rinds 9

sea salt, furikake, lime

Please advise our team if you or your party have dietary restrictions.  
\*consuming raw or undercooked meat, eggs or shellfish may increase your risk of foodborne illness

# PERUVIAN CLASSICS & HOUSE COCKTAILS

## TIO'S SIGNATURE

<b>Humo &amp; Honey</b> 15	Four Roses bourbon • Xicaru mezcal • Domaine Canton • lemon
<b>Bruma Roja</b> 15	Xicaru mezcal • Campari • lemon • passionfruit • orange bitters
<b>Spiced Between the Sheets</b> 15	Planteray rum • Grand Marnier • lemon • honey
<b>Hibiscus Margarita</b> 13	Hibiscus infused tequila • lime • triple sec
 <b>Cinco de Pepino Marg</b> 12	Lunazul tequila • cucumber • lime • triple sec
<b>Passionfruit Mezcalita</b> 14	Madre Mezcal • Suze • Cointreau
<b>Strawberry Caipirinha</b> 14	Soul Cacháca • strawberry • lime

## PERUVIAN CLASSICS

<b>Pisco Sour</b> 15	Caravedo acholado • lime • egg white • peychaud's » CLASSIC • PASSIONFRUIT • CHICHA MORADA
<b>Tio's Chilcano</b> 14	Caravedo acholado • lime • ginger ale » CLASSIC • PASSIONFRUIT
<b>Pisco Punch</b> 12	Caravedo Pisco • lemon • pineapple

## REFRESHERS AND N/A

<b>Cucumber Serrano Refresher</b> 10	Amethyst n/a spirit • lime • chicha • club soda N/A
<b>Hibiscus Soda</b> 10	hibiscus simple • citrus • Topo Chico N/A

## WHITE *semi-dry to dry*

<b>Txakolina, Gaintza 15/58</b>	Basque Region, Spain 2024 15/58
<b>Albarino, FAAA!, Juanico, Uruguay 2025</b>	14/54
<b>Sauvignon Blanc, Redentore Veneto, Italy 2024</b>	16/60


## RED *light to heavy*

<b>Garnacha, Granito de Greedo Mentrída, Spain 2023</b>	17/64
<b>Pinot Noir, Becker Pfalz, Germany 2021</b>	16/62
<b>Cabernet Sauvignon, Clous des Fous Cachapoal, Chile 2021</b>	15/58

## ROSÉ • SPARKLING

<b>Cava, Casas del Mar Cava, Spain 2024</b>	13/48
<b>Brut Rosé, French Blue Bordeaux, France</b>	14/65

## BEERS

<b>Abita Amber</b> 7	Abita Brewing Co.
<b>Tropicalia IPA</b> 7	Creature Comforts
 <b>Pilsen Callao</b> 7	Peruvian style Pilsner
<b>Classic City Lager Lt</b> 7	Creature Comforts
<b>Dos XX</b> 7	make it a michelada +4
<b>Lagunita's N-IPA</b> 7	Lagunitas Brewing [N/A]
<b>Heineken Lt</b> 5	Dutch Lager

## SOFT DRINKS

<b>Acqua Panna Water</b> 8		<b>Mexican Coke</b> 5
<b>Tio's Chicha Morada</b> 5		<b>Mexican Sprite</b> 5
<i>purple corn tea, fruit, spices</i>		<b>F &amp; S Ginger Ale</b> 4
<b>Inca Kola</b> 5		<b>Diet Coke</b> 5
<b>Lemonade of the Day</b> 4		 <b>Peruvian Coffee</b> 5
<b>Topo Chico</b> 5		<i>served hot with cream and sugar</i>