

TIO LUCHO'S

PERUVIAN COASTAL

www.tioluchos.com | @tioluchos

Chef-partner Arnaldo Castillo
Executive Sous Chef Manuel Lara
General Manager Daria Brown
Bar Manager Dillon Slay

Aug 22th, 2022

PARA LA MESA

•SHAREABLES•

Ceviche de Pescado 22

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

Ceviche Mixto 27

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

Mushroom Ceviche 16

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

Tiradito Especial 19

grouper, watermelon, radish, cancha, squid, black garlic leche de tigre

Tiradito 17

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

Pulpo Anticuchero 18

octopus, purple potato, corn criolla, Botija crema

Causa

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

Southern style shrimp \$17

market veggies \$15

Tuna "Nikkei style" \$16

Papas y Salsas 12

crispy potatoes, farm egg, radishes, huancaína and ocopa

Tio's Summer Salad 14

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



PARA LA MESA

•LARGE PLATES•

Carapulcra Vegetable Stew 20

Andean potato and peanut, baby carrots, butter beans

Jalea 27

cornmeal battered fish, shrimp, salsa tartar, corn criolla

Pescado a lo Macho 32

black bass, aji crema sauce, calamari, butterbeans, arroz con choclo

Chaufa de Mariscos 26

seafood fried rice, shrimp, calamari, lobster, scallions

Lomo Saltado 26

beef stir fry, heirloom tomatoes, onions, house fries, carolina gold rice

Cowboy Ribeye "A lo pobre" 45

Poor man's style, 1 pound, house fries, sunny side egg, arroz con choclo

Chuleta con Tacu Tacu 38

big boy bone in pork chop, griddled hoppin john, chimichurri

UN POQUITO MÁS

•A LITTLE BIT MORE•

Papas Fritas 7

house cut fries, furikake, crema de aji

Arroz con Choclo 7

carolina rice, choclo corn

Frijoles de Casa 7

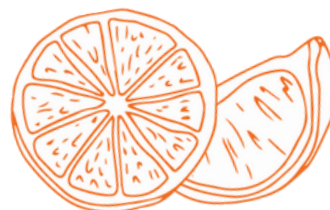
canary beans

Carapulcra 7

Andean potato stew, aji, peanut

Cornmeal Fried Okra 7

ocopa sauce



POSTRES

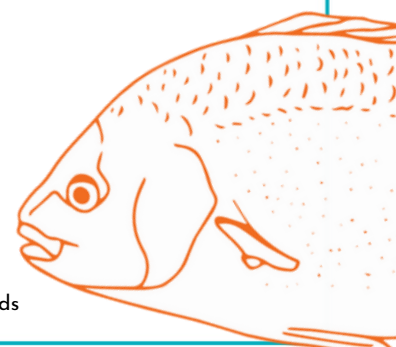
•DESSERTS•

Lucuma Ice Cream Scoops 5

chocolate fudge swirl

Picarones Fingers 5

fig-sugarcane syrup



A 3% appreciation fee is added to food sales to show extra love for our kitchen staff
There is an increased risk of a foodborne illness when consuming raw or undercooked foods

TIO LUCHO'S

PERUVIAN COASTAL

www.tioluchos.com | @tioluchos

WINES

• WHITE •

Ceibo Mendoza Argentina. Chardonnay 2020	12/48
Mus Navarra, Spain. Garnacha Blanca 2019	12/48
Ameztoi Txakoli Basque Country, Spain. Txakoli 2020	14/56
Domaine de Montredon Languedoc, France. Picpoul de Pinet 2020	12/48

• RED •

Ventisquero Reserva Maipo Valley ,Chile. Carménère 2018	10/40
Di Giovanna Vurria Terre, Siciliane, Italy. Nerello Mascalese 2019	14/56
La Fanfarria Asturias, Spain. "rare red blend" 2018	14/56
Angelo Negro Piedmont, Italy. Brachetto 2020	14/56
Que Guapo Mendoza, Argentina. Malbec 2018	12/48
Cousin Oscar Vin de France. Red blend 2018	14/56

• ROSÉ •

Christina Rosé Weinland, Austria. Zweigelt 2021	14/56
Garnatxa Negra Terra Alta, Italy. Garnatxa Negra 2021	14/56

• SPARKLING •

Avinyo Petillant Penedès, Spain. Muscat de Frontigan 2021	12/48
Amelia Brut Rosé Cremant de Bordeaux, France. NV	12/48

• COCKTAILS •



Watermelon Fresca vodka, apricot liqour, watermelon, lemon, club soda	12
Basil Daiquiri rum, basil, lime, salt	12
Classic Pisco Sour pisco, eau de vie, egg white, lime	14
Chilcano pisco, lime, ginger ale	12
Old-Fashioned bourbon, rye, Peruvian bitters, piloncillo	12
Margarita tequila, dry curaçao, lime	12
Cane and Corn cachaça, yellow chartreuse, nixta, lime, aperol	14
Oaxaca Smash mezcal, mint, lemon, chartreuse	14
Mocassin tequila, strawberry, vermouth, campari	14

• BEERS •

Athena berliner weisse	6
Tropicalia india pale ale	6
Miller High Life add a shot of Pisco \$6	4
Guinness irish stout	6
Idol Cream Ale atlanta cream ale	6
Ukiyo Rice Lager Three Taverns rice lager	6

• NON-ALCOHOLIC •

Inca Kola Peru's Golden Cola	3
Tio's Chicha Morada purple corn juice, fruit and spices	3
Mexican Coke	3
Mexican Sprite	3
Topo Chico	3

A 3% appreciation fee is added to food sales to show extra love for our kitchen staff
There is an increased risk of a foodborne illness when consuming raw or undercooked foods