

Chef-partner Arnaldo Castillo
Executive Sous Chef Manuel Lara
General Manager Lauren Burling

TIO LUCHO'S

LUNCH MENU

Crudos

Tio's Raw Oysters 22/35

leche de tigre, corn chalaca, lime |GF|

Ceviche Mixto 29

red snapper & GA shrimp, octopus, sweet potato, red peas, cancha corn, plantain chips, rocoto leche de tigre |GF|

Hamachi Tiradito 22

hamachi sashimi, sweet potato, cancha corn, coconut-tamarind leche de tigre |GF|

To Share

Papas Fritas 8

hand cut fries, furikake, crema de aji |GF|

Sweet Potato Fries 10

huancaína salsa

Causa de Pollo 17

chicken salad, whipped potatoes + aji, guacamole

Los Sandwiches served with plantain chips make it fries 3

Pollo Anticuchero 14

grilled chicken, pickles, crema de aji, on ciabatta

Fried Fish 16

cornmeal battered catfish, aji verde, salsa criolla, ciabatta

Tio's Quarter Pounder Burger 17

beef patty, American cheese, remoulade, daikon pickles, served on brioche bun, with fries

Fried Shrimp 16

fried Gulf shrimp, lettuce, tomato, crema de aji, on ciabatta

Pan Con Chicharron 17

fried pork belly, sweet potato, aji verde, criolla, on ciabatta

Power Hour

Lomo Saltado 32

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

Chaufa de Mariscos 28

seafood fried rice, shrimp, clams, egg, scallions
Add fried pork belly 7

Pollo Bowl 22

grilled chicken, jasmine rice, corn and radish salsa, huancaína

Power Salad 17

leafy greens with quinoa, aji dulce, apples, tomato, feta, huacatay dressing
Add Grilled Chicken 8 | Shrimp 15 | Grilled Fish 17

Tio's Salad 16

quinoa, aji dulce, apples, tomato, feta, rocoto vinaigrette |GF|

Add Grilled Chicken 8 | Shrimp 15 | Grilled Fish 17



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.

April 24th, 2025

TIO LUCHO'S

NON ALCOHOLIC

Amazonian Cooler 10
Amethyst n/a spirit, mint, Topochico

Lemonade of the Day 4

Inca Kola 4
Peru's Golden Cola

Diet Coke 4

Zenful 10
blueberry, green tea simple, ginger beer

Tio's Chicha Morada 4
purple corn tea, fruit and spices

Topo Chico 4

Mexican Coke 4

Mexican Sprite 4

• BEERS •

Atlanta Peach Cider 9 Atlanta Cider Brewery

Los Bravos Mex Lager 7 Terrapin Brewery

Prince of Pilsen 7 Three Taverns Brewery

Dos XX Lager 6 make it a michelada +2

Dos XX Amber 6 make it a michelada +2

Tecate 5 add a shot of tequila +4

Hopsecutioner IPA 8 Terrapin Brewery

• PERUVIAN CLASSICS •

PISCO SOUR 15
pisco acholado | lime | egg white | peychaud's

MARACUYA SOUR 15
pisco acholado | lime | passionfruit |
egg white | angostura

CHICHA SOUR 15
pisco acholado | lime | chicha morada |
egg white | angostura

CHILCANO
pisco acholado | ginger ale | lime
choice of *traditional 12* | *passionfruit 13*

WHITE *semi-dry to dry*

Albarino, Marzal Riberias do Morrazo 16/56
Spain 2023

Sauvignon Blanc, Cono Sur 12/42
Aconcagua, Chile 2019

Tempranillo Blanco, Nivarius 14/49
Rioja, Spain 2022

ROSÉ • SPARKLING

Cava, Marques de Caceres 12/44
Cava, Spain

Brut Rosé, Mont Marcal 14/49
Catalonia, Spain

Rosé Sparkling, Mont Marcal Brut 13 /43
Spain 2022

Txakoli Rosé, Baskoli 16/56
Spain 2022

RED *light to heavy*

Vinho Tinto, Encantado 14/50
Alentejo, Portugal 2021

Tempranillo, Familia Diaz Bayo 15/53
Castilla y Leon, Spain 2021

Malbec, Domaine Bousquet 16/56
Mendoza, Argentina

VISIT US FOR SUNDAY BRUNCH
11:30A - 3:30P

20% large party gratuity added to parties of 6 or more.

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