

TIO LUCHO'S

Tio Lucho's is named after my father, a chef from Peru who brought flavors and memories to Atlanta in the mid 90's. I followed in his footsteps, but also added a Southern layer of flavor to honor and respect the place I call home - Chef Arnaldo

TO START

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

September 25th 2026

Roasted Oysters 27

aji amarillo bechamel, parmesan, toasty bread

Pulpo Anticuchero 25

potato croquette, botija olives, chimichurri

Squash Hushpuppies 15

chicha butter, cancha chili crunch

Beef Empanadas 13

sofrito, crema de aji, chalaca

Salsa Tasting 9

hand cut plantain chips

Aji Verde, Aji Limo, Huancaína

Tio's Salad 17

artisan greens, aji dulce, quinoa, summer tomatoes
apples, feta, rocoto vinaigrette [GF]

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

Smoked Fish Dip 16

avocado, tobiko, Peruvian saltines

Cachanga Fry Bread 14

herbed cream cheese, strawberry-rocoto jelly

Chicharron de Pescado 14

fried catfish nuggets, cornmeal batter, aji verde

CRUDOS

During the summer months, we continue to work with Pinewood Springs Farm, who have cultivated organic, Georgia-grown Peruvian ajis and herbs for us since day one.

Tio's Raw Oysters half dozen 27 | dozen 52

leche de tigre, corn chalaca [GF]

Hamachi Tiradito 24

GA peach, sweet potato, huacatay leche de tigre [GF]

Ceviche Mixto 25

grouper, octopus, GA Shrimp, rocoto leche de tigre [GF]

Ceviche Carretillero 28

grouper, crispy calamari, red miso rocoto leche de tigre

ENTREES

FROM THE GRILL

Arroz con Mariscos 39

seafood rice with grilled shrimp, clams,
calamari, aji dulce chalaca

Fried Grouper 36

calamari, rice peas and corn succotash,
cau cau salsa

Lomo Saltado 34

wok seared steak, stir fry, hand cut fries,
side of jasmine rice [GF]

Tio's Burger 23

American cheese, aji remoulade, brioche, LTO,
fried onion rings

We grill with South American Guayacan wood, which imparts a distinctively clean, mild, and savory smoky profile

Whole Branzino 58

butterflied and cooked on the grill

A Lo Macho salsa, grilled seasonal vegetables, radish chalaca

Pollo a la Brasa 32

half chicken, collard greens, uchucuta peanut salsa



Grilled Prawns 28

Jimmy Nardello peppers, Macho salsa, toasty bread

Chicken & Beef Anticucho Skewers 27

boiled potatoes, huancaína salsa, pork rinds



Char Siu Pork 25

grilled bak choy, cancha crunch, aji limo

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]

Sofrito Collard Greens 9

aji panca, chicha de jora

Pork Rinds 9

sea salt, furikake, lime [GF]

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

Humo & Honey	Four Roses whiskey • Xicaru mezcal • Domaine Canton Ginger liqueur • honey 15
Caipirinha De Ponce	Soul Cachaca • lime • simple 15
Cuatro Soles	Caravedo Quebranta • lemon • passionfruit • Campari • triple sec 16
Peach, Please	Illegal Joven Mezcal • Charred Peach cordial • Hot honey • lime • triple sec 16

PERUVIAN CLASSICS

Pisco Sour	Caravedo Quebranta • lime • egg white • peychaud's 16 » CLASSIC • CHICHA MORADA • PASSIONFRUIT
Tio's Chilcano	Caravedo Quebranta • lime • ginger ale 14 » CLASSIC • PASSIONFRUIT

REFRESHERS AND N/A

Spritz Happens	Amethyst grapefruit basil n/a • Ghia aperitif n/a • lemon • passionfruit N/A 15
Tropical Daze	Empress indigo n/a gin • pineapple • lime N/A 13

WHITE semi-dry to dry

Alvarihno, Nortico Monção, Portugal 2025 15/56	Nanbu Bijin Shinpaku (Sake, chilled) 18/72
Albarino, FAAA! Juanico, Uruguay 2025 14/54	Tengumai Yamahai (Sake) 14/54
Vinho Verde, Costa do Sol Minho, Portugal 2025 13/48	Koimari Peony Junmai Daiginjo (Sake, chilled) 26/105
White Blend, El Bajio Blanco Querétaro, Mexico 2023 16/60	Niwa no Uguisu Doburoku Pink (Sake, chilled) 16/60

RED light to heavy

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

ROSÉ • SPARKLING

Cava, Casas del Mar Cava, Spain 2024 14/52	Gamay, FRV 100 de Jean Paul, Beaujolais, France 100
Liquid Geography, Bierzo, Spain 2023 14/52	

BEERS

Abita Amber 6	Abita Brewing Co.	 Pilsen Callao 8	Peruvian style Pilsner
Tropicalia IPA 8	Creature Comforts	Dos XX 8	Mexican Lager
Classic City Lager Lt 6	Creature Comforts	Stella Artois N/A 8	Belgian Lager
Athletic Free Wave N/A 8	Athletic Brewing		

SOFT DRINKS

Acqua Panna Water 8	Mexican Coke 5
MinerAgua Sparkling 5	Mexican Sprite 5
Tio's Chicha Morada 5 purple corn tea, fruit, spices	F & S Ginger Ale 5
Inca Kola 5	Diet Coke 5
Lemonade of the Day 5	 Peruvian Coffee 5 served hot with cream and sugar