

TIO LUCHO's

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

TO START

September 9th 2026

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

Roasted Oysters 27
aji amarillo bechamel, parmesan, toasty bread

Nikkei Short Ribs 20
parrillera sauce

Squash Hushpuppies 15
chicha butter, cancha chili crunch, algarrobina

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

Beef Empanadas 13
sofrito, crema de aji, chalaca

Papa Rellena 13
potato croquette, chicken sofrito, rocoto mayo

Cachanga Fry Bread 14
herbed cream cheese, strawberry-rocoto jelly

Causa de Pollo 14
whipped potato, avocado, boiled egg, rocoto couli

Chicharron de Pescado 14
fried catfish nuggets, cornmeal batter, aji verde

Smoked Fish Dip 16
avocado, tobiko, Peruvian saltines

CRUDOS

Tio's Raw Oysters half dozen 27 | dozen 52
leche de tigre, corn chalaca **[GF]**

Ceviche Carretillero 28
grouper, crispy calamari, red miso rocoto leche de tigre

Ceviche Mixto 25
grouper, octopus, GA Shrimp, rocoto leche de tigre **[GF]**

Hamachi Tiradito 24
cherry tomato, GA peach, sweet potato,
huacatay leche de tigre **[GF]**

ENTREES

Arroz con Mariscos 39
seafood rice with grilled shrimp, clams,
calamari, aji dulce chalaca

Grilled Miso Cod 34
grilled cauliflower, local mushrooms, aji amarillo butter

Seafood Chaufa 30
lobster, fried calamari, shrimp, Juan's chifa sauce

Whole Branzino 58
butterflied and cooked on the plancha
A Lo Macho salsa, grilled seasonal vegetables, radish chalaca

Fried Grouper 36
calamari, rice peas and corn succotash,
cau cau salsa

Pulpo Anticuchero 25
potato croquette, botija olives, chimichurri

Lomo Saltado 34
wok seared steak, stir fry, hand cut fries,
side of jasmine rice **[GF]**

Pollo a la Brasa 32
slow roasted on the Big Green Egg
half chicken, collard greens, uchucuta peanut salsa

Tio's Burger 23
American cheese, aji remoulade, brioche, LTO,
fried 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]**

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

Silk & Bitters	Planteray Rum • Myers Rum• Amaretto• egg white• Campari• Yuzu 17
Humo & Honey	Four Roses whiskey • Xicaru mezcal • Domaine Canton Ginger liqueur • honey 15
Selva De Ponce	Soul Cachaca • lime • passionfruit • Hucatay Mint oil 15
Mai Nikkei Tai	Barsol Quebranta • Myers Rum• Don Q Crystal• Lime• Sesame 18
Cuatro Soles	Caravedo Quebranta • lemon • passionfruit • Campari • triple sec 16
Cucumber & Vine	Lunazul Blanco tequila • grapefruit oleo • Chareau aloe liqueur • cucumber • cava 15
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
Albarino, FAAA!	Juanico, Uruguay 2025 14/54
Vinho Verde, Costa do Sol	Minho, Portugal 2025 13/48
White Blend, El Bajio Blanco	Querétaro, Mexico 2023 16/60

RED light to heavy

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

ROSÉ o SPARKLING

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

BEERS

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

SOFT DRINKS

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