

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

**Crab & Squash Hushpuppies** 16  
chicha butter, pecan chili crunch, algarrobina

**Shrimp Cocktail** 18  
wild caught Argentinian reds, cocktail sauce

**Smoked Fish Dip** 16  
avocado, tobiko, Peruvian saltines

**Tio's Salad** 17  
artisan greens, aji dulce, quinoa, corn  
apples, feta, rocoto vinaigrette  
>> **Add Chicken** 9 • **Snapper** 23 • **GA Shrimp** 16

**Papa Rellena** 13  
chicken sofrito, rocoto pepper two ways

**Beef Empanada** 13  
sofrito, crema de aji, chalaca

**Roasted Mushrooms & Snap Peas** 14  
botija tapenade, ramps, cream cheese, lavash

### Salsa Tasting 9

hand cut plantain chips

**Aji Verde, Aji Limo, Huancaína**

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

**Fried Brussels** 14  
chicha reduction, chalaca, aji limo

## 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, rocoto 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

## ENTREES

**Whole Branzino** 58  
butterflied and cooked on the plancha,  
A Lo Macho salsa, crispy sweet potato, squash, radish chalaca

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

**Fried Snapper** 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 peanut salsa

**Lomo Saltado** 34  
wok seared steak, stir fry, hand cut fries, served with jasmine rice |GF|

### 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 |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

<b>Velvet Maíz</b> 17	Clarified tiki milk punch • spiced rum • pineapple • chicha morada
<b>Humo &amp; Honey</b> 15	Four Roses whiskey • Xicaru mezcal • Domaine Canton Ginger liqueur • lemon • honey
<b>Cucumber &amp; Vine</b> 15	Ilunazul Blanco tequila • grapefruit oleo • Chateau aloe liqueur • cucumber • cava
<b>Strawberry Caipirinha</b> 14	Soul Cacháca • strawberry • lime
<b>Melon Mischief</b> 15	Vodka • Watermelon & Watermelon Radish • Aji Dulce • Cointreau • Green Chartreuse
<b>Peach, Please</b> 16	Illegal Joven Mezcal • Charred Peach cordial • Hot honey • lime • triple sec
<b>Jam Session</b> 15	Tulsi Gin • rhubarb liqueur • strawberry syrup • lemon • fee foam

## PERUVIAN CLASSICS

<b>Pisco Sour</b> 15	Caravedo acholado • lime • egg white • psychaud's » CLASSIC • CHICHA MORADA
<b>Tio's Chilcano</b> 14	Caravedo acholado • lime • ginger ale » CLASSIC

## REFRESHERS AND N/A

<b>Tropical Daze</b> 13	Empress n/a spirit • pineapple • lime N/A
<b>Cucumber Serrano Refresher</b> 10	Amethyst n/a spirit • lime • chicha • club soda N/A

## WHITE semi-dry to dry

<b>Alvarinho, Nortico</b> <i>Monção, Portugal 2025</i> 15/56
<b>Albarino, FAAA!</b> <i>Juanico, Uruguay 2025</i> 14/54
<b>Vinho Verde, Costa do Sol</b> <i>Minho, Portugal 2025</i> 12/44
<b>White Blend, El Bajío Blanco</b> <i>Querétaro, Mexico 2023</i> 16/60


## RED light to heavy

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

## ROSÉ • SPARKLING

<b>Cava, Casas del Mar</b> <i>Cava, Spain 2024</i> 13/48
<b>Brut Rosé, French Blue</b> <i>Bordeaux, France</i> 14/65
<b>Liquid Geography, Bierzo</b> <i>Spain 2023</i> 13/48

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