

**Chef-partner** Arnaldo Castillo  
**Executive Sous Chef** Manuel Lara

# TIO LUCHO'S

March 10th, 2023

**General Manager** Daria Brown  
**Asst G. M** Alex Diaz

## Ceviches y Tiraditos

•cold•

### Fresh Shucked Oysters 21

(6) dressed in Chalaca salsa, aji limo, lime

### Ceviche de Pescado 25

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

### Ceviche Mixto 28

snapper, GA shrimp, octopus, sweet potato, cancha corn, onions, rocoto leche de tigre, chifles

### Shiitake Mushroom Ceviche 16

shiitake + beech mushrooms, sea island red peas, sweet potato, onions, radish, vegan rocoto leche de tigre

### Tuna Tiradito 21

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

### Ceviche Carretillero 29

snapper ceviche, cornmeal fried calamari, choclo corn, cancha, chalaca, miso rocoto leche de tigre

## Salsitas

•CONDIMENTS•

3 each

Crema de Aji

Ocopa

Rocoto XX

Huancaina

Aji Verde

## De Comienzo

•starters•

### Oysters Rockefeller 10

(3) aji creamed kale, manzanilla sherry, breadcrumbs

### Tortitas de Choclo 17

corn fritters, Gulf crab, chalaca, aji amarillo

### Papas Fritas 8

hand cut fries, furikake, crema de aji

### Papas y Salsas 12

crispy potatoes, egg, herbs, huancaina and ocopa sauces

### House Salad 10

local spinach, pickled carrots, grapes, Yakon, cancha, herbs, algarrobina vinaigrette

### Tio's Salad 16

quinoa, arugula, aji dulce, beets, turnips, corn, apples, shallots, tomato, feta, radish, herbs, rocoto vinaigrette

### Causa

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

Gulf crab 23 | tuna 21 | vegetarian 15

### El Tio Bowl

quinoa, arugula, yellow corn, ginger + sesame, salsa acevichada, avocado, radish, aji dulce

Gulf crab 23 | tuna 21 | vegetarian 16

## Postres

•desserts•

### Picarones Sticky Fingers 7

fried sweet potato dough, warm spiced syrup

### Strawberry Upside Down 9

whipped cream

### Arroz con Leche 7

jasmine rice pudding, apples, pecan-oat crumble

## Mar

•from the sea•

### Clam Toast 21

littleneck clams, pork belly, cau cau salsa, toasted sourdough

### Pulpo Anticuchero 19

grilled octopus, Lima bean escabeche, Botija crema

### Fish Collars 24

anticucho rubbed and grilled, plantain chips, salsa parrillera

### Chicharron de Pescado 25

cornmeal fried fish nuggets, sweet potato, salsa tartar, aji verde, salsa criolla

### Chaufa de Mariscos 26

seafood fried rice, shell-on shrimp, clams, celery, onions, egg, scallions

### Fried Catfish 28

dirty jasmine rice, pickled fennel, huancaina, salsa macha

### Pescado a lo Macho 38

fried snapper filet, shrimp, macho sauce, tomato + onions, served with choclo jasmine rice

## Tierra

•from the farm•

### Vegetable Plate Shambar 22

Red pea and barley stew, seasonal vegetables, choclo corn, fried garlic

### Anticuchos 17

grilled pork heart, fried yuca, salsa parrillera

### Pork Belly Majado de Yuca 26

yuca mash, aji sofrito, criolla, cancha corn, chifles

### Lomo Saltado 28

tender beef stir fry, vine ripe tomatoes, onions, house fries, jasmine rice

### Ribeye 55

big boy 14oz, creamed local kale, fried yuca, huacatay butter

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. A 3% appreciation fee is added to food sales to show extra love for our kitchen staff. 20% large party gratuity added to parties of 6 or more.

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## Wines

### • RED •

**Cousin Oscar, Red Blend 14/56**  
Vin de France, 2018

**Siete Tinto, Red Blend 14/56**  
Asturias, Spain 2019

**Le Ballon, Red Blend 14/56**  
Vic à Vias, France 2020

**Vina Las Perdices, Cabernet Sauvignon 14/56**  
Mendoza, Argentina 2018

### • ROSÉ •

**Herencia Altez, Garnatxa Negra 14/56**  
Terra Alta, Italy 2021

**Christina, Rosé 14/56**  
Weinland, Austria 2021

**Zillamina, Rosé 14/56**  
Valencia, Spain 2021

### • WHITE •

**Vina Las Perdices, Sauvignon Blanc 12/48**  
Mendoza, Argentina 2019

**Oro Bello, Chardonnay 14/56**  
Napa, California 2018

**Scarbolo, Pinot Grigio 12/48**  
Friuli-Venezia Giulia, Italy 2021

**Lahu, Txakoli 14/56**  
Basque Country, Spain 2020

**Domaine de Montredon, Picpoul 12/48**  
Languedoc, France 2020

### • SPARKLING •

**Marqués de Cáceres, Brut Cava 12/48**  
Catalonia, Spain

## Beers

**Bibo Pilsner 6**  
creature comforts brewery

**Fall Line Lager 6**  
fall line brewing

**Bright Day Hazy IPA 6**  
three taverns brewery

**M-43 New England IPA 8**  
old nation brewing

**Brew Free! Or Die West Coast IPA 6**  
21st Amendment brewery

**Chai Me a River Cider 8**  
Newtopia Cyder

**Modelo Negra 5**  
add a shot of tequila + 6

## Non-Alcoholic

**Tio's Chicha Morada 3**  
purple corn juice, fruit and spices

**Inca Kola 3**  
Peru's Golden Cola

**Mexican Coke 3**

**Topo Chico 3**

**Mexican Sprite 3**

**Diet Coke 3**

## Cocktails

**Chilcano 13**  
pisco mule, lime, ginger ale

**Pisco Sour 15**  
pisco, egg white, apricot, lime, peychaud's

**Rye Sour 15**  
rye whiskey, meletti, egg white, lemon

• **Frozen Margarita 12** •  
tequila, apricot, lime  
add a passionfruit float! + 1

**Margarita 13**  
tequila, dry curaçao, lime

**Chicha Sour 15**  
pisco, chicha morada, clove syrup, egg white, lime

**Caipirinha 14**  
cachaça, piloncillo, lime

**Passion Mezcalita 15**  
mezcal, passionfruit, suze, lime

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