

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

# TIO LUCHO'S

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

March 12th, 2023

## Ceviches y Tiraditos

•cold•

### Ceviche de Pescado 25

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

### Ceviche Mixto 28

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

### 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

### Leche de Tigre Carretillero 29

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

## Salsitas

•CONDIMENTS•

3 each

Crema de Aji

Rocoto XX

Huancaína

Ocopa

Aji Verde

## Postres

•desserts•

### Picarones Sticky Fingers 7

fried sweet potato dough, warm spiced syrup

### Arroz con Leche 7

jasmine rice pudding, apples, pecan-oat crumble

## De Comienzo

•starters•

### Oysters Rockefeller 21

(6) aji creamed kale, manzanilla sherry, breadcrumbs

### Papas Fritas 8

house cut fries, furikake, crema de aji

### Papas y Salsas 12

crispy potatoes, egg, herbs, huancaína and ocopa sauces

### Anticuchos 17

grilled pork heart, fried yuca, salsa parrillera

### Tortitas de Choclo 17

corn fritters, Gulf crab salad, chalaca, aji amarillo

### Corn Pancakes 20

fresh corn, chancaca syrup, chicha butter  
add pork belly + 5

### Clam Toast 21

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

### Tio's Salad 16

quinoa, aji dulce, beets, turnips, corn, shallots, tomato, queso fresco, radish, herbs, rocoto vinaigrette  
Pollo Anticuchero 6 | GA shrimp 8

### El Tio Bowl

quinoa, ginger scallion corn, radish, aji dulce, avocado, salsa acevichada  
Gulf crab 23 | tuna 21 | vegetarian 15

### Causa

whipped yukon potatoes, aji amarillo, cherry tomatoes, avocado, radish, choice of  
Gulf crab 23 | tuna 21 | vegetarian 15

## De Fondo y Mas

•mains•

### Pan con Chicharron 15

fried pork belly, sweet potato, crema de aji, salsa criolla, plantain chips, ciabatta

### El Tio Quarter Pounder Burger 19

all beef patty, Tio's secret sauce, caramelized onion, bacon, pickles, American cheese, plantain chips, sesame bun

### Fried Catfish Sandwich 15

cornmeal fried, aji verde, salsa criolla, plantain chips, ciabatta

### Chaufa de Mariscos 26

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

### Fried Catfish 28

dirty jasmine rice, pickled fennel, huancaína, salsa macha

### Pescado a lo Macho 38

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

### Pork Belly Majado de Yuca 26

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

### Carapulcra y Pork Belly 18

andean potato peanut stew, sofrito, fried egg, salsa criolla

### Lomo Saltado 28

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

### Tacu Tacu with Lomo 25

tender beef stir fry, vine ripe tomatoes, onions, canary bean and rice patty, fried egg

### Local Ribeye

brunch style, 6oz with eggs and potato hash 25  
dinner style, 14oz french fries, creamed local kale 55

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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## Cocktails

### Tio's Mimosa 13

cava, rum, GA apple cider

### Bloody Caesar 13

vodka, tomato juice, clam juice, soy, celery

### Tio's Sangria 8/24

wine, rum, triple sec, house special!

### 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

## 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 Sauv 14/56

Mendoza, Argentina 2018

### • WHITE •

#### Vina Las Perdices, Sauvignon 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

### • ROSÉ •

#### Christina, Rosé 14/56

Weinland, Austria 2021

#### Zillamina, Rosé 14/56

Valencia, Spain 2021

#### Herencia Alta, Garnatxa Negra 14/56

Terra Alta, Italy 2021

## Non-Alcoholic

### Tio's Chicha Morada 3

purple corn juice, fruit and spices

### Mexican Coke 3

### Topo Chico 3

### Inca Kola 3

Peru's Golden Cola

### Mexican Sprite 3

### Diet Coke 3

## Beers

### Michelada 7

tomato, clam juice, soy, aji, chamoy, lime, Modelo Negra

### Bibo Pilsner 6

creature comforts brewery

### Cotillion Blonde Ale 6

slow pour brewing

### Fall Line Lager 6

fall line brewing

### Bright Day Hazy IPA 6

three taverns brewery

### M-43 New England IPA 8

old nation brewing

### CaneBrake Wheat Ale 6

parish brewing

### Chai Me a River Cider 8

Newtopia Cyder

### Modelo Negra 5

add a shot of tequila + 6

## Coffee

### Cafe Pasado 3.75

from Cajamarca, Peru, medium roast beans  
your choice hot or cold

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