

TIO LUCHO'S

PERUVIAN COASTAL

www.tioluchos.com | @tioluchos

Chef-partner Arnaldo Castillo
Executive Sous Chef Manuel Lara
General Manager Daria Brown
Asst G.M Alex Diaz

January 22nd, 2023

De Comienzo

• starters •

Papas Fritas 8

house cut fries, furikake, crema de aji

Pork Belly Tamal 16

mote corn, salsa criolla, fried egg

Papas y Salsas 12

crispy potatoes, egg, herbs, huancaina and ocopa sauces

Tio's Salad 16

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

Causa

whipped yukon potatoes, aji amarillo, cherry tomatoes, avocado, radish, choice of
shrimp salad 18
vegetarian 15
tuna 23

Tortitas de Choclo 17

corn fritters, shrimp salad, chalaca, aji amarillo

Los Sanguches

• sandwiches •

served with plantain chips

Avocado Toast 15

El Triple: avocado, tomato, egg salad, queso fresco, sourdough toast

Pan con Chicharron 15

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

Pollo Anticuchero 15

chicken thigh, B&B radish, herby mayo, shoestring chips, ciabatta

Fried Catfish 15

cornmeal, aji verde, salsa criolla, ciabatta

El Tio Burger 16

all beef smash patties, cheddar cheese, shaved cabbage, shoestring chips, ketchup, crema de aji, sesame bun

SALSITAS

•CONDIMENTS•

3 each

Crema de Aji
Huancaina
Aji Verde

Aji Limo
Ocopa

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

Mushroom Vegan Ceviche 16

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

Tuna Tiradito 21

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

Combinado Fried Snapper Tail and Ceviche 45

1/2 cornmeal fried, 1/2 ceviche, rocoto leche de tigre, choclo corn, plantain chips, cancha corn, baby radish

De Fondo

• mains •

El Bowl

quinoa, ginger scallion corn, radish, aji dulce, avocado, salsa acevichada
veggie 10
tuna 23

Chaufa Aeropuerto 45

seafood fried rice and lo mein noodles, pork belly, shell-on shrimp, clams, crab claws, celery, onions, egg, scallions

Chaufa de Mariscos 26

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

Chicharron de Pescado 27

cornmeal battered fish, sweet potato, salsa tartar, aji verde, salsa criolla

Carapulcra y Pork Belly 18

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

Pork Belly Majado de Yuca 26

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

Lomo Saltado 28

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

Pollo a la Brasa 45

half roasted chicken in Peruvian spices, hand cut fries, sofrito and collard greens, aji verde

POSTRES

•DESSERTS•

Arroz con Leche 7

jasmine rice pudding, glazed apples, pecan-oat crumble

Picarones Sticky Fingers 7

fried sweet potato dough, warm spiced syrup

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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• COFFEE •

Cafe Pasado 3.75

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

• NON-ALCOHOLIC •

Inca Kola 3

Peru's Golden Cola

Tio's Chicha Morada 3

purple corn juice, fruit and spices

Fresh Orange Juice 3

Mexican Coke 3

Mexican Sprite 3

Topo Chico 3

Diet Coke 3

WINES

• RED •

Angelo Negro, Brachetto 14/56

Piedmont, Italy 2020

Cousin Oscar, Red Blend 14/56

Vin de France, 2018

Le Ballon, Red Blend 14/56

Vic à Vias, France 2020

Vina Las Perdices, Cabernet Sauvignon 14/56

Mendoza, Argentina 2018

Siete Tinto, Red Blend 14/56

Asturias, Spain 2019

• SPARKLING •

Marqués de Cáceres, Brut Cava 12/48

Catalonia, Spain

• 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!

Pisco Sour 15

pisco, eau de vie, egg white, lime, peychaud's

Chilcano 13

pisco mule, lime, ginger ale
prickly pear, passionfruit, mandarin flavors available

Rye Sour 15

rye whiskey, meletti, egg white, lemon

Margarita 13

tequila, dry curaçao, lime

Chicha Sour 15

pisco, chicha morada, clove syrup, egg white, lime

Mandarin Caipirinha 14

cachaça, satsuma, piloncillo, lime

Passion Mezcalita 15

mezcal, passion fruit, suze, lime

• WHITE •

Pavette, Chenin Blanc 12/48

Napa, California 2021

Mus, Garnacha Blanca 12/48

Navarra, Spain 2019

Lahu, Txakoli 14/56

Basque Country, Spain 2020

Domaine de Montredon, Picpoul 12/48

Languedoc, France 2020

Oro Bello, Chardonnay 14/56

Napa, California 2018

Vive Verdejo 14/56

Valladolid, Spain 2021

Vina Las Perdices, Sauvignon Blanc 12/48

Mendoza, Argentina 2019

• ROSÉ •

Christina, Rosé 14/56

Weinland, Austria 2021

Herencia Alta, Garnatxa Negra 14/56

Terra Alta, Italy 2021

Zillamina, Rosé 14/56

Valencia, Spain 2021

• BEERS •

Michelada 7

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

Bibo Pilsner 6

creature comforts brewery

Cotillion Blonde Ale 6

slow pour 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

Miller High Life 5

add a shot of Pisco \$6

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