

Chef-partner Arnaldo Castillo
Executive Sous Chef Manuel Lara

TIO LUCHO'S

March 23rd, 2023

General Manager Daria Brown
Asst G. M Alex Diaz

Ceviches y Tiraditos

•cold•

Fresh Shucked Gulf Oysters 22

(6) leche de tigre, chalaca, lime

Leche de Tigre Carretillero 30

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

Ceviche de Conchas Negras 33

blood clams, octopus, red peas, choclo corn, sweet potato, cancha, chalaca, plantain chips, rocoto leche de tigre

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, plantain chips, 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

Postres

•desserts•

Picarones Sticky Fingers 7

fried sweet potato dough, warm spiced syrup

Arroz con Leche 7

jasmine rice pudding, apple jam, manzanilla raisins

Banana Foster Upside Down cake 9

rum, pecans, coconut whipped cream

De Comienzo

•starters•

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, huancaína and ocapa sauces

Tio's Salad 16

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

Gulf crab 23 | tuna 21 | vegetarian 16

Salsitas

•CONDIMENTS•

3 each

Crema de Aji

Rocoto XX

Ocapa

Huancaína

Aji Verde

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

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, seasonal vegetables, choclo corn, fried garlic

Pork Belly Majado de Yuca 26

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

Lomo Saltado 28

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

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

Vevi, Verdejo 14/56
Valladolid, Spain 2021

• SPARKLING •

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

Beers

Chai Me a River Cider 8
Newtopia Cyder

Bibo Pilsner 6
creature comforts brewery

Fall Line Lager 6
fall line brewing

Proletariat Pilsner 8
elsewhere brewery

Bright Day Hazy IPA 6
three taverns brewery

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

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

Margarita 13
tequila, luxardo triplum, 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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