

# TIO LUCHO'S

PERUVIAN COASTAL

www.tioluchos.com | @tioluchos

January 21st, 2023

## Ceviches y Tiraditos

•cold•

### Ceviche de Pescado 25

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

### Mushroom Vegan Ceviche 16

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

### Ceviche Mixto 28

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

### 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

### Leche de Tigre Personal 26

tiger's milk snapper ceviche cocktail, crab claw hushpuppies, chalaca, choclo, cancha, rocoto leche de tigre

### Tuna Tiradito 21

yellowtail tuna, trout roe, scallions, leeks, baby radish, aji amarillo y verde

## De Comienzo

•starters•

### 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, arugula, aji dulce, beets, turnips, corn, shallots, tomato, queso fresco, radish, herbs, rocoto vinaigrette

### Causa

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

shrimp salad 19

market veggies 16

tuna 23

### Tortitas de Choclo 17

corn fritters, GA shrimp salad, tobiko, chalaca, aji amarillo

### Pulpo Anticuchero 19

grilled octopus, Lima bean escabeche, Botija olive crema

### Pork Belly Tamal 16

mote corn, pork belly, salsa criolla

## POSTRES

•desserts•

### Picarones Sticky Fingers 7

fried sweet potato dough, warm spiced syrup

### Arroz con Leche 7

jasmine rice pudding, apples, pecan-oat crumble

## Mar

•from the sea•

### Cuello de Snapper 25

snapper collars, rocoto salsa, fried chicken skin, chifles

### El Bowl

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

tuna 23

veggie 16

### Chicharron de Pescado 27

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

### Pescado a lo Macho 38

snapper, shrimp, seafood sauce, peas, tomato + onions, served with choclo rice

### Chaufa de Mariscos 26

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

### Chaufa Aeropuerto 45

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

## Tierra

•from the farm•

### Carapulcra and Vegetables 22

Andean potato and peanut, baby carrots, radish, onions + tomatoes, fried garlic

### Lomo Saltado 28

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

### Pork Belly Majado de Yuca 26

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

### Pollo a la Brasa 45

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

### Tio's Carne Asada 37

14oz NY strip, tacu tacu rice and beans, arugula, Catalan sauce

## SALSITAS

•CONDIMENTS•

3 each

Crema de Aji

Huancaína

Aji Limo

Ocopa

Aji Verde

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

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

## WINES

### • 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

### • COCKTAILS •

**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

### • 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**

### • 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

### • BEERS •

**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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