

TIO LUCHO'S

PERUVIAN COASTAL

www.tioluchos.com | @tioluchos

Chef-partner Arnaldo Castillo
Executive Sous Chef Manuel Lara

Julio 30, 2023

General Manager Daria Brown
Asst G.M Alex Diaz

Ostiones

•oysters•

Fresh Oysters 23/32

leche de tigre, corn chalaca, lime

Roasted Oysters 26/40

aji amarillo bechamel, aji limo



Ceviches y Tiraditos

•cold•

Shiitake Mushroom Ceviche 16

cherry tomato, red peas, sweet potato, onions, radish, vegan rocoto leche de tigre

Leche de Tigre Carretillero 30

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

Ceviche de Pescado 25

red 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

Tuna Tiradito 21

yellowtail tuna sashimi, tobiko, scallions, fried leeks, aji amarillo, aji verde

Tierra

•from the farm•

Chaufa de Quinoa 22

quinoa and vegetable stir fry, aji verde, fried garlic

Pork Belly Majado de Yuca 26

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

Lomo Saltado 29

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

Salsitas

•CONDIMENTS•

3 each

Rocoto XX	spicy hot salsa
Parrillera	onion, aji, tangy
Crema de Aji	mayo, aji, huacatay
Huancaína	creamy, aji amarillo
Ocopa	huacatay, peanut, aji
Aji Verde	mayo, serrano, huacatay

De Comienzo

•starters•

Beef Anticuchos 17

grilled CAB Teres Major, served with huancaína, parrillera, fried potato, choice of

Crab Tostones 17

fried sweet plantains, lump crab, melted cheese, chalaca, aji verde, huancaína

Tortitas de Choclo 18

corn fritters, Gulf crab, chalaca, aji amarillo

Papas Fritas 8

hand cut fries, furikake, crema de aji

Papas y Salsas 12

crispy potatoes, egg, huancaína and ocopa sauces

Tio's Salad 16

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

Causa

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

Mar

•from the sea•

Pulpo Anticuchero 19

grilled octopus, crispy potato, Botija crema, chalaca, Cau Cau sauce

Chupe de Mariscos 20

seafood stew, mussels, clams, shrimp, rice, sofrito

Fish Collars 25

anticucho rubbed, plantain chips, salsa parrillera

Jalea Mixta 27

cornmeal fried fish, shrimp, calamari, sweet potato, salsa criolla, salsa tartar

Chaufa de Mariscos 26

seafood fried rice, shrimp, clams, celery, onions, egg, scallions

Pescado a lo Macho 39

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

Poquito Mas add to your dish

Gulf Crab Meat (2oz) 14
Whole GA Shrimp (6) 17
Grilled Octopus 14
Fried Calamari 10

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WINES

Peruvian skin contact Wines
exclusively at Tio Lucho's

Bodega Murga
Valle de Pisco, 2020

Italia White 16/64
Albilla I 16/64
Alejandria 16/64

• WHITE •

De Forville Piemonte, Chardonnay 14/56
Barbaresco, Italy 2022

Lahu, Txakoli 14/56
Basque Country, Spain 2020

Tastet Trinet 14/56
Cote de Gascony, France 2020

Lingfelder Bird-Label Riesling 14/56
Deutscher, Germany 2020

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

• ROSÉ •

Il Ramato, Pinot Grigio 12/48
Friuli-Venezia Giulia, Italy 2021

Christina, Rosé 14/56
Weinland, Austria 2021

Le Ballon, Rosé 14/56
Languedoc-Roussillon, France 2021

• 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

Herrigoia Carbonic, Tempranillo 14/56
Rioja Alavesa, Spain 2022

Luigi Giordano, Red Blend 14/56
Piemonte, Italy 2022

• SPARKLING •

German Gilabert, Brut Cava 12/48
Santa Fe De Penedes, Spain

Oyster Shooters!!!

shucked to order, michelada leche de tigre, Pisco
6/15



• COCKTAIL •

Chilcano 13
pisco mule, lime, ginger ale

Pisco Sour 15
pisco, egg white, apricot, lime, peychaud's
vegan version avail

Passion Mezcalita 15
mezcal, passionfruit, suze, lime

Pisco Naranja 14
pisco, aperol, orange juice and bitters, lime

Rum Runner 14
frozen, silver rum, tropical juices

Herbal Margarita 14
house infused tea, tequila, lime

Ponce Iced Tea 12
mexican coke, a lot of booze, lime

• BEERS •

Bohemian Riot Pilsner 6
Arches Brewing

Mexican Lager 6
Steady Hand Beer Co

Bibo Pilsner 6
Creature Comforts Brewery

Bright Day Hazy IPA 6
Three Taverns Brewery

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

Trailbound Juicy Ale 6
Highland Brewery

Dos X Lager tall boy 6
add a shot of tequila + 4

Non-Alcoholic

Tio's Chicha Morada 4
purple corn juice, fruit and spices

Inca Kola 4
Peru's Golden Cola

Mexican Coke 3

Topo Chico 3

Mexican Sprite 3

Diet Coke 3



Con P de patria / La E del ejemplo / La R del rifle / La U de la unión / Yo me llamo Perú ...

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.