

Chef-partner Arnaldo Castillo

Executive Sous Chef Manuel Lara

TIO LUCHO'S

General Manager Lauren Burling

September 24th, 2024

Crudos

Tio's Raw Oysters 25/42
leche de tigre, corn chalaca [GF]

Oyster Shooters 1x6 | 3x15
michelada, leche de tigre, Pisco

Ceviche Mixto 33
snapper, shrimp, octopus, sweet potato, sea island red peas,
cancha corn, plantain chips, rocoto leche de tigre [GF]

Ceviche Carretillero 31
snapper, cornmeal fried calamari, choclo corn, cancha,
chalaca, red miso rocoto leche de tigre

Hamachi Tiradito 21
hamachi tuna sashimi, chalaca, sweet potato, aji,
coconut leche de tigre [GF]

Tuna Tiradito 22
yellowtail tuna sashimi, tobiko, fried leeks, aji [GF**]

Plato Fuerte

tasting platter 65

Tio Oyster's (6), Snapper Ceviche,
Tuna Tataki, Corn Fritters, Chicken Causita [GF**]

Starters

Roasted Oysters 30/45
aji bechamel, Peruvian saltines

Cachanga Fry Bread 15
whipped cream cheese, aji pepper jelly

Corn Fritter Bowl 12
tortitas de choclo, whipped honey butter

Tio's Salad 16
quinoa, aji dulce, apples, tomato, feta, rocoto [GF]
Add Grilled Chicken 8 | Shrimp 15 | Grilled Snapper 15

Fried Okra 14
cornmeal batter, ocopa, lime

Papas y Hongos 15
crispy potatoes, chanterelle, ocopa + huancaína

Shishitos 13
roasted with aji bechamel, furikake, Peruvian saltines

Fried Calamari and Yuca 17
salsa tartar, chalaca

Crawfish Tostones 17
fried plantains, Gulf crawfish, melted cheese,
chalaca, huancaína

Pulpo Anticuchero 20
grilled octopus, charred tomato vinaigrette, botija olive

Papas Fritas 8
hand cut fries, furikake, crema de aji [GF]

For The Table

Halibut Collar 32
anticucho rubbed, plantain chips, salsa parrillera

Chaufa de Mariscos 28
seafood fried rice, shrimp, clams, egg, scallions
Add fried pork belly 7

Fried Snapper a lo Macho 42
shrimp, onions + tomato, okra, lady peas, choclo corn,
macho sauce, served with jasmine rice

Seco de Res 35
braised short rib, jasmine rice, carrot criolla
bean tacu tacu, huancaína

Pollo a la Brasa 34
roasted half chicken, Manny's succotash,
fingerling potatoes, aji verde

Lomo Saltado 32
tender beef stir fry, vine ripe tomatoes, onions,
house fries, served with jasmine rice [GF]

Condiments \$2 each

Aji Limo spicy hot salsa [GF] **Huancaína** aji amarillo, cheese, tangy
Parrillera aji vinaigrette, tangy [GF] **Aji Verde** serrano, huacatay, mayo [GF]
Crema de Aji aji, huacatay, mayo [GF] **Ocopa** huacatay, aji, peanut

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.

• **WHITE** • *semi-dry to dry*

Sauvignon Sauvignon Blanc, Gran Reserva 12/42 Chile, 2022

Alvarinho, Nortico 13/45 Portugal 2020

Txakoli, Astobiza 15/53 Basque Country 2022

Chardonnay, Veramonte 13/45 Casablanca Valley, Chile 2022

Tempranillo Blanco, Nivarius 14/43 Rioja, Spain 2022

Vinho Verde, Encostas Do Lima 12/42 Portugal 2020

Torrentes, Piattelli 15/52 Argentina 2023

• **RED** • *light to heavy*

Pinot Noir, Ritual 13/46 Casablanca Valley, Chile 2019

Rioja Crianza, Montana 13/45 La Rioja, Spain 2019

Red Blend, Arrayan Seleccion 12/42 Mentrída, Spain 2019

Garncha Monstat, Volador 14/49 Capçanes, Spain 2022

Malbec, Septima 16/56 Mendoza, Argentina 2021

• **ROSÉ** • **SPARKLING** • **DESSERT**

Rosé, Zesto's Rosado 11/39 Spain 2022

Cava, Marques de Caceres 12/44 Cava, Spain

Rosé Brut, Le Grand Courtage 11/40 France 2023

Sherry, Don PX Gran Reserva 16 Andulucia, Spain 1999



Tue - Fri 5pm-7pm



TIO LUCHO'S

• **PERUVIAN CLASSICS** •

PISCO SOUR* 15

Caravedo quebranta | lime | egg white | peychaud's

MARACUYA SOUR* 15

Caravedo quebranta | lime | passionfruit | egg white | angostura

CHICHA SOUR* 15

Caravedo quebranta | lime | chicha morada | egg white | angostura

*vegan version available

TIO'S CHILCANO 12

Caravedo quebranta | huacatay simple | lemon | ginger | cherry liquor

• **TIO'S SIGNATURE** •

LOST IN THE MAIZE 16

Four Roses Bourbon | chicha morada | lime elote liqueur

APPLE BOTTOM JEANS 15

Apple Brandy | sweet vermouth | fig simple | Cynar | Peychaud's bitters

GO FIGURE 14

Caravedo Torontel pisco | lemon fig | rhubarb bitters

GINGERLY EVER AFTER 15

Purity Old Tom gin | lime | orgeat | ginger | chartreuse

PINEAPPLE MEZCALITO 16

The Producer Mezcal | pineapple | lime homemade bitters | huacatay+cilantro simple

PEACH CAIPIRINHA 14

Soul cacháca | lime | GA peaches

FROZEN BATIDA 12

Soul cacháca | cinnamon | orange | lime passionfruit | coconut milk

• **NEGRONI WEEK SPECIAL** •

A PEACH IN KINGSTON 15

Don Q dark rum | Campari | sweet vermouth | peach

• **BEERS** •

Los Bravos Mex Lager 7 Terrapin Brewery

Tiki Haze Cider 7 Atlanta Hard Cider Co.

Dos XX 6 make it a michelada +2

Tecate 5 add a shot of tequila + 4

Prince of Pilsen 7 Three Taverns Brewing

Hopsecutioner IPA 8 Terrapin Brewery

Tropicala IPA 6 Creature Comforts Brewery

• **N/A** •

Peach Smash 10

mint, lemon, ginger ale (zero proof)

Lemonade of the Day 4

mango + pineapple + lemon

Inca Kola 4

Peru's Golden Cola

Mexican Sprite 4

Tio's Chicha Morada 4

purple corn tea, fruit and spices

Topo Chico 4

Diet Coke 4

Mexican Coke 4

DON'T FORGET TO VISIT US FOR LUNCH

TUES-FRI 11:30A - 2:30P

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20% large party gratuity added to parties of 6 or more.