

Chef - Partner Arnaldo Castillo

Executive Sous Chef Manuel Lara

General Manager Lauren Burling

TIO LUCHO'S

SUNDAY BRUNCH

Snacks

Tio's Roasted Oysters 25/39
aji bechamel, Peruvian Saltines

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

Pork Tamal 8
pork belly, aji amarillo, olive, salsa criolla

Biscuit Plate 9
whipped chicha butter + jam

Crudos

Tio's Raw Oysters 22/35
leche de tigre, corn chalaca |GF|

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

Salmon Tiradito 21
orange, celery, sesame, coconut leche de tigre |GF|

Shareables

Deviled Eggs 13
Yolk and potato, chalaca, crunchy bits

Crab and Crawfish Dip 19
melted cheese, chalaca, huancaína, plantain

Pancakes 16
3 stack, sugarcane syrup, whipped chicha butter

Sunday Salad 16
kabocha, corn, feta cheese, strawberries, huacatay-rocoto
poached egg 3

A La Carte

Applewood Smoked Bacon 5

Toasted Sourdough w/ Jam 5

Single Pancake 6

Hashbrowns 5

2 Eggs 5.5

Sunday Funday

Avocado Toast 15
avocado, tomato, egg salad, radish, feta, on sourdough toast, plantain chips

El Clasico 18
2 eggs, hashbrown or pancake, bacon or fried chicken (+5)

Crawfish and Grits 25
crawfish, pork sausage, purple corn grits, aji amarillo bechamel, chalaca

Lomo Croque Señor 22
tender beef stir fry, tomatoes + onions, aji bechamel, sourdough
add sunny side egg 3

Crawfish and Huacho Pork Omelet 22
melty cheese, chalaca salsa

Vegetarian Omelet 19
Yuca mash, tomatoes + onions, kale, whipped feta cheese

Condiments

2 EA

Aji Limo spicy hot salsa |GF|

Crema de Aji aji, huacatay, mayo |GF|

Aji Verde seranno, huacatay, mayo |GF|

Huancaína aji amarillo, cheese, tangy

Pepper Jelly aji amarillo

Fruit Jam mandarin

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.

March 22nd, 2025

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SUNDAY BRUNCH

WHITE *semi-dry to dry*

Albarino, Marzal Riberias do Morrazo 16/56 Spain 2023

Sauvignon Blanc, Cono Sur 12/42 Aconcagua, Chile 2019

White blend, Pradorey Blanco, 14/49 Spain 2021

RED *light to heavy*

Vinho Tinto, Encantado 14/50 Alentejo, Portugal 2021

Tempranillo, Familia Diaz Bayo 15/53 Castilla y Leon, Spain 2021

Malbec, Domaine Bousquet 16/56 Mendoza, Argentina

ROSÉ • SPARKLING • DESSERT

Cava, Marques de Caceres 12/44 Cava, Spain

Rosé Sparkling, Mont Marcal Brut 13 /43 Spain 2022

Txakoli Rosé, Baskoli 16/56 Spain 2022

Sherry, Don PX Gran Reserva 16 Basque Country, Spain 2023

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

Tio's Signature

Tio's Mimosa 12

cava, apple cider, rum, lemon

Poinsetta 13

vodka, triple sec, cranberry, brut rose

Passionfruit Bellini 11

maracuya, cava, O.J

Red Snapper 13

gin, tomato blend, celery, olive, lemon

Espresso Martini 13

vodka, peruvian coffee, coffee liqueur

Coffee

Cafe Pasado 4

San Martin, Peru | medium roast, drip coffee
decaf available

Oolong Tea 3

decaffeinated, served with lemon and honey

Beer

Los Bravos 7 Terrapin Brewery

Dos XX 6 make it a michelada +2

Dos XX Amber 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

Non-Alcoholic

Zenful 10

blueberry, green tea simple,
ginger beer

Lemonade of the Day 4

Natalie's Orange Juice 3

Topo Chico 4

Mexican Coke 4

Tio's Chicha Morada 4

purple corn tea, fruit +
spices

Inca Kola 4

Peru's Golden Cola

Cranberry Juice 2.5

Diet Coke 4

Mexican Sprite 4

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



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