

**Chef - Partner** Arnaldo Castillo  
**Executive Sous Chef** Manuel Lara  
**General Manager** Lauren Burling

## Plato Fuerte

### tasting platter 63

Tio's Oysters, Snapper Ceviche,  
Chilled Shrimp, Corn Fritters, Chicken Causita [GF\*\*]

## Crudos

### Tio's Raw Oysters 24/37

leche de tigre, corn chalaca [GF]

### Oyster Shooters 1x6 | 3x15

michelada, leche de tigre, Pisco

### Ceviche Mixto 29

Red Snapper & GA Shrimp, sweet potato, red peas, cancha corn,  
plantain chips, aji limo leche de tigre [GF]

### Ceviche Carretilero 31

Red Snapper, cornmeal fried calamari, choclo corn, cancha,  
chalaca, red miso rocoto leche de tigre

### Hamachi Tiradito 22

hamachi sashimi, sweet potato, cancha corn,  
coconut-tamarind leche de tigre [GF]

### Cobia Maki 20

japanese sushi roll, salsa acevichada, mango chalaca

# TIO LUCHO'S

## Snacks

### Cachanga Fry Bread 12

whipped cream cheese, aji pepper jelly

### Papas Fritas 8

hand cut fries, furikake, crema de aji [GF]

### Collard Green Florets 12

chili crisp vinaigrette

### Papas y Hongos 12

crispy potatoes, shiitake mushrooms, ocopa + huancaína

### Smoked Fish Dip 15

avocado, tobiko, Peruvian saltines

## Shareables

### Crab and Crawfish Tostones 19

fried plantains, melted cheese, chalaca, huancaína

### Beef Heart Anticucho 12

grilled skewers, salsa parrillera

### Corn Fritters 17

shrimp + crawfish "Newberg style", aji bechamel

### Chef's Leafy Salad 16

roasted Kabocha squash, pumpkin seed, radish, grana padano,  
"red" goddess dressing

### Tio's Salad 16

quinoa, aji dulce, apples, tomato, feta, rocoto [GF]

Add Grilled Chicken 8 | Grilled Catfish 16 | Shrimp 15

## For The Table

### Halibut Collar 30

anticucho rubbed, plantain chips, salsa parrillera

### Pollo a la Brasa 34

roasted half chicken, collard greens,  
crispy potatoes, aji verde

### Arroz con Mariscos 36

seafood rice with grilled shrimp, calamari, clams,  
aji dulce chalaca

### Lomo Saltado 32

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

### Fried Catfish a lo Macho 35

shrimp, onions, tomato, choclo corn, kale,  
macho sauce, served with jasmine rice [GF]

### Surf and Turf 44

Ribeye, fried GA shrimp, parrillera salsa

## Condiments \$2 each

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

salsa tasting w/ plantain chips 9 choose 3

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 21st, 2025

# TIO LUCHO'S

## 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



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

## PERUVIAN CLASSICS

### PISCO SOUR 15

Barsol quebranta | lime | egg white | peychaud's

### MARACUYA SOUR 15

Barsol quebranta | lime | passionfruit | egg white | angostura

### CHICHA SOUR 15

Barsol quebranta | lime | chicha morada | egg white | peychaud's

### TIO'S CHILCANO

Caravedo quebranta | lime | ginger ale  
**CLASSIC 12 | PASSIONFRUIT 13**

## TIO'S SIGNATURE

### RICE AND SHINE 14

Minhwa Spirits Soju | Tito's Vodka | mango | yakult

### BLUEBERRY YUM YUM 15

Lily Lavender Vodka | lemon | mint | blueberry

### PAPI PROBLEMS 16

Producer Mezcal | Don Q Rum | Chicha Morada | Passionfruit | Orgeat

### BITTER BEE 15

Caravedo Pisco Acholado | honey | chartreuse | Cynar

### CARAMELIZED OLD FASHIONED 15

Elijah Craig | banana | mole bitters

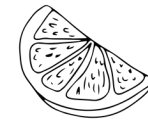
### ★ WHISPERING SPIRITS 13

Makers Mark 46 | chicha | palo santo foam

### ★ SOUFFLE 13

Makers Mark 46 | sweet potato nectar | marshmallow simple

## BEERS



**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

**Atlanta Peach Cider 9** Atlanta Cider Brewery

**Back Home Sumac Gose 9** Back Home Brewery

## NON ALCOHOLIC

### Amazonian Cooler 10

Amethyst n/a spirit, mint, lime, Topo Chico

### Zenful 10

blueberry, green tea simple, ginger beer

### Lemonade of the Day 4

### Tio's Chicha Morada 4

purple corn tea, fruit + spices

### Topo Chico 4

### Inca Kola 4

Peru's Golden Cola

### Mexican Coke 4

### Mexican Sprite 4

### Diet Coke 4

**VISIT US FOR SUNDAY BRUNCH**

**11:30A - 3:30P**

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