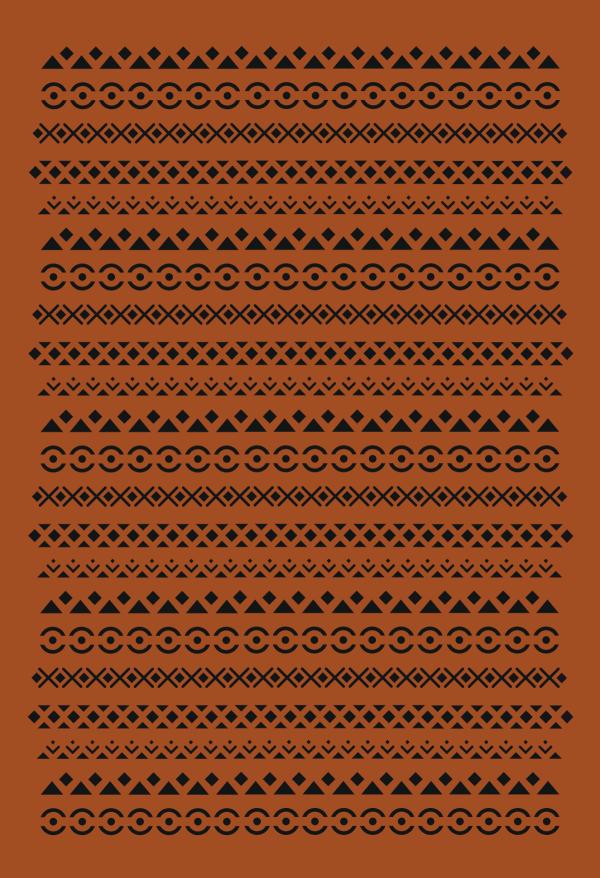
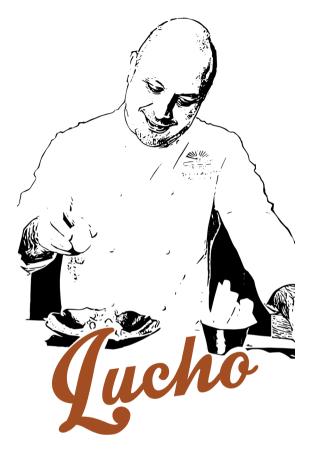
Lucho





Embark on a culinary journey of Latin American flair with 'Lucho', where tradition and creativity meet under the helm of Executive Chef Francisco Hernandez, affectionately known as 'Cisco.' Drawing from his Chilean roots and inspired by favourite recipes of his grandad Luis, or 'Lucho,' Chef Francisco brings to life the vibrant flavours and warm hospitality of his heritage. Each taste at 'Lucho' is a heart-warming mix of tradition and love, whilst celebrating the simple joys of gathering for a meal with family and friends.

At Lucho we are committed to culinary excellence and operating with an environmentally and socially responsible approach. We minimise our footprint by prioritising local, seasonal ingredients, eliminating all single-use plastics, and implementing strict composting and recycling practices.

CEVICHE BAR

Inspired by
Chef Francisco's
beachside adventures
in Santiago. Where
on one occasion, his
beloved grandma
mistakenly ordered
this dish. Francisco
was hooked, so much
so that Grandma
had to learn how to
make it at home

Again and again.

Chile's Ilational Day J&

September

Fiesta like it's
Chile's National
Day in Santiago
with a platter of
empanadas, one of
the country's staple
dishes. At any
celebration Lucho's
delicious meat filled
pastries would often
steal the show and
his guests would
jokingly fight over
the last one.

A young Francisco would always would always manage to sneak manage under a few more under a few table. Palta Cardenal

Chilean-inspired avocado with prawn salad and lime, olive tapenade, cherry tomatoes and radishes.

Ceviche Chileno

Cornish seabass, smoked Chilean merkén chilli, white onion, parsley, coriander, lemon juice and avocado.

British Seafood Tiradito

Hand dived scallops and Dorset crab salad, tomato salsa, ají panca "leche de tigre", charred avocado and trout caviar.

Dorset Crab Tacos

With guacamole and crispy shallots.

16

Picture Chile's vibrant coastline and the joy-filled summer escapades of Chef Francisco and his sidekick 'Gilmar.'

One day Gilmar.
brought along
some pisco. the
much-loved spirit
from Chile and
Peru. and after
one-too-many Pisco
Sours and a night
of revelry they
forgot to prepare
the Tiraditos.

Nothing brings people together like Tiradito and Pisco Sours,

APERITIVOS

Croquetas de Ají de Gallina

Chicken stew croquette, egg yolk emulsion and olive puree (3 pieces)

Empanadas

Cheese and prawns
Slowed cooked beef (*Pino*)
Mushroom, cheese, oregano and tomato (v)
(3 pieces)

Pastel de Choclo (Corn pie)

Beef stew with confit chicken, olives and egg

Anticuchos

Grilled corn-fed chicken thighs and marinated beef skewers in anticucho sauce, peppers and red onion 15

9

12

mum Maritza's
kitchen and feel
the love and joy at
each bite of Pastel
de Choclo. One time
Maritza bought
too much corn that
the entire family
had to live off this
dish for a week.

Step into Francisco's

No one complained!

PLEASE NOTE THAT ALL PRICES INCLUDE VAT AT THE LOCAL STIPULATED RATE.

A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL. WE SHALL BE
DELIGHTED TO ASSIST YOU WITH DETAILED ALLERGEN AND CALORIE INFORMATION

MAINS

Abuelo Luis's timeless signature dish. simple yet

timeless signature dish, simple yet sensational, it was the star of his show every time, but as the guest list grew, so did the fish and a bigger oven was eventually needed.

Our joy is in cooking for others. Pescado al Horno

Baked salmon with caramelised onion, tomato and oregano, served with roasted potatoes and salsa verde

Asado Chorrillana

Grilled flat iron steak served with caramelised onion, chorizo, fried egg, chimichurri sauce and chunky chips

Pollo al Limón

Grilled baby chicken marinated in lemon, oregano and garlic, served with Chilean tomato salad and grilled vegetables

Papas & Verduras

Huancaína sauce, potatoes, roasted vegetables, quail's eggs and coriander salsa (v)

Sundays meant Pollo al Limón, and it was at one of these Sunday's where the kitchen was a hive of family activity, that Francisco's lemon-cutting zeal got a little out of hand, accidentally

32

31

29

However, despite the occasional lemon mishap, Francisco's zest for life always added an extra

poking his cousing

in the eye.

Kick to the family feast.

DESSERTS

At Francisco's home.
the weekends are for
Churros con Manjar.
with his children
Maxi and Luna often
lending a helping
hand — just like he
did as a boy.

Amidst flying flour and lots of giggles.
Francisco fries batch after batch and together they enjoy homemade treats rejoicing over the chaos.

Suspiro Limeño 12

Yuzu sorbet and crispy merengue

Arroz con Leche
Rice mango pudding and coconut with

caramelised cashews

Churros con Manjar

With Manjar sauce and whipped cream



12

12

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DRINKS

Franscisco's Tipples

COCKTAILS

COCKIAILS	Glass
Cisco Sour	16
Barsol quebranta pisco, yuzu juice, akitabare "shunsetsu" sake	

Pisco del Abuelo

Barsol Quebranta Pisco, mandarin juice and kaffir lime leaves

Pisco Sour

Barsol Quebranta Pisco, lime juice and angostura

16

Glass Carafe Bottle

El Chilcano 16

Barsol acholado pisco, lime juice and ginger ale

Caipirinha 16

Sagatiba Cachaça, lime juice, passion fruit

Glass Jug

Arreglado (Wine Punch) 9 38
White wine, Cointreau, peach liqueur and seasonal fruits

Arreglado sin alcohol (Non-Alcoholic) 9 38

Pineapple, mango, passion fruit and cinnamon

WHITE WINE

Albariño Bodegones Del Sur, Uruguay 2021	8	25	45
Pablo Fallabrino Estival, Uruguay 2022	9	27	50
Mundo Reves Petit Voyage, Argentina 2022	12	36	69
Hermandad Chardonnay, Argentina 2020	19.5	48	95

RED WINE

Agustín Lanús Criolla, Argentina 2020	8	25	45
Agustín Lanús S.Ilógico Malbec, Argentina 2019	9	27	50
Rouge-Gorge Carmenere, Chile 2020	12	36	69
Familia Deicas Extreme Guazuvirá, Uruguay 2019	19.5	48	95

Lets Dance in the Kitchen!

