

## DRINKS

*Francisco's Tipples*



### COCKTAILS

	Glass	
<b>Cisco Sour</b> ABA pisco, yuzu juice, akitabare "shunsetsu" sake	16	
<b>Pisco del Abuelo</b> El Gobernador pisco, mandarin juice and kaffir lime leaves	16	
<b>Pisco Sour</b> Waqar pisco, lime juice and angostura	16	
<b>El Chilcano</b> ABA pisco, lime juice and ginger ale	16	
<b>Caipirinha</b> Sagatiba Cachaça, lime juice, passion fruit	16	
	<i>Glass</i>	<i>Jug</i>
<b>Arreglado (Wine Punch)</b> White wine, Cointreau, peach liqueur and seasonal fruits	9	38
<b>Arreglado sin alcohol (Non-Alcoholic)</b> Pineapple, mango, passion fruit and cinnamon	7	28



### WHITE WINE

	<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
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	69

### 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

*Let's Dance in the Kitchen!*



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.

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 National Day 18 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 rolled pastries would often steal the show and his guests would jokingly oght over the last one.

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

**CEVICHE BAR**

- Palta Cardenal** 16  
Chilean-inspired avocado with prawn salad and lime, olive tapenade, cherry tomatoes and radishes.
- Ceviche Chileno** 16  
Cornish seabass, smoked Chilean merkén chilli, white onion, parsley, coriander, lemon juice and avocado.
- British Seafood Tiradito** 19  
Hand dived scallops and Dorset crab salad, tomato salsa, ají panca "leche de tigre", charred avocado and trout caviar.
- Dorset Crab Tacos** 16  
With guacamole and crispy shallots.



Picture Chile's vibrant coastline and the joy-ovlled 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.

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

Our joy is incooking for others.

**APERITIVOS**

- Croquetas de Ají de Gallina** 9  
Chicken stew croquette, egg yolk emulsion and olive puree (3 pieces)
- Empanadas** 12  
Cheese and prawns  
Slowed cooked beef (Pino)  
Mushroom, cheese, oregano and tomato (v) (3 pieces)
- Pastel de Choclo** (Corn pie) 15  
Beef stew with confit chicken, olives and egg
- Anticuchos** 17  
Grilled corn-fed chicken thighs and marinated beef skewers in anticucho sauce, peppers and red onion (4 pieces)



Nothing brings people together like Tiradito and Pisco Sours.

Step into Francisco's 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.

No one complained!

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

Amidst owying owour and lots of giggles, Francisco fries' batch after batch and together they enjoy homemade treats.

Rejoicing over the chaos.

**MAINS**

- Pescado al Horno** 32  
Baked salmon with caramelised onion, tomato and oregano, served with roasted potatoes and salsa verde
- Asado Chorrillana** 31  
Grilled flat iron steak served with caramelised onion, chorizo, fried egg, chimichurri sauce and chunky chips
- Pollo al Limón** 29  
Grilled baby chicken marinated in lemon, oregano and garlic, served with Chilean tomato salad and grilled vegetables
- Papas & Verduras** 24  
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 poking his cousin in the eye.

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

**DESSERTS**

- Suspiro Limeño** 12  
Yuzu sorbet and crispy merengue
- Arroz con Leche** 12  
Rice mango pudding and coconut with caramelised cashews
- Churrros con Manjar** 12  
With Manjar sauce and whipped cream



**Hungry Hearts!**

Extra kick to the family feast.

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