



uncle HO'S

FRESH ASIAN FOOD

Monday to Saturday

12 noon til 22:30

Bar Open til Late



**TAX AND SERVICE INCLUDED
CASH ONLY ACCEPTED**



José Calama E8-40 & Diego de Almagro

www.UncleHos.com

Appetizers



Imperial Rolls

Fried rolls with pork, carrot and mushrooms served with fresh pickled vegetables, lettuce wrappers & classic Vietnamese sauce
\$4.00

Summer Rolls

Soft rice paper rolls filled with fresh shrimp or tofu, carrots, lettuce, mint leaves & peanut dipping sauce
\$4.00

Shrimp Rolls

Fried rolls filled with minced shrimp, ginger, cilantro and chilies served with fresh pickled vegetables, lettuce wrappers & classic Vietnamese dipping sauce
\$4.00

Swordfish Lettuce Roll Ups

Cuts of grilled marinated swordfish served with pickled vegetables, mint leaves, celery sticks, lettuce wrappers & classic Vietnamese dipping sauce
\$4.00

Fried Calamari

Deep fried breaded fresh Ecuadorian calamari served with spicy tomato dipping sauce
\$4.00

Creamy Avocado Soup with Tofu

Blended ripe avocado and cilantro soup, served with thin slices of fresh tofu
Appetizer **\$4.00**
Entrée size with rice noodles **\$7.00**

Creamed Corn and Chicken Soup

Fresh cream, puréed choclo and shredded chicken topped with cilantro, black pepper, fried choclo and sliced avocado
Appetizer **\$4.00**
Entrée size with rice noodles **\$7.00**

Starter Salads

Tangy Grapefruit Salad	\$3.50
Spicy Palm Heart Salad	\$3.50
Spinach and Avocado Salad	\$3.50

Entrées

(dishes are garnished with peanut & cilantro)



Pho

(Hanoi Style Beef Noodle Soup)
Tender slices of beef & noodles in a steaming broth flavored with star anise, cinnamon & ginger
\$8.00

Filet Mignon

Tender marinated filet mignon, cooked to order in your choice of sauce, served with baby potatoes & fresh salad.

Available with the following sauces:

Creamy Red Wine & Mushroom
Rich Peppercorn & Red Wine
\$10.00

The following dishes are served with rice & sautéed vegetables and garnished with peanut & cilantro

Brown Rice available for an extra \$0.50

Seafood / Tofu in Your Choice of Sauce

Your choice simmered in one of the following sauces:

White Wine & Herb
Spicy Tomato
Honey Orange & Chili
Fresh Peach

Shrimp	\$8.00
Sea Bass	\$8.00
Tofu	\$7.00

Dragon Stew

Vietnamese style beef stew spiced with Thai Dragon peppers and lemongrass
\$8.00

Glazed Spare Ribs

Pork Ribs glazed with soy sauce and stir-fried red peppers & onions
\$8.00

Coconut Curry Chicken

Vietnamese style chicken curry scented with lemongrass
\$8.00

From the Grill



Curry Shrimp	\$8.00
Lemon Grass Beef	\$8.00
Glazed Garlic Pork	\$8.00
Five Spice Chicken	\$8.00
Tofu & Vegetables	\$7.00

Extra Sauce \$0.50

PICK ONE FROM ABOVE AND ONE FROM BELOW

Noodle Bowls

Rice vermicelli, pickled sweet radish & carrot, shredded lettuce, sliced cucumber, roasted peanuts & herbs

Rice Plate

Steamed rice, pickled sweet radish & carrot, roasted peanuts & chopped cilantro

Tangy Grapefruit Salad

Tangy grapefruit, fresh mint, Spanish onion, roasted peanuts & crunchy greens

Spicy Palm Heart Salad

Fresh palm hearts, shredded carrots, cucumber, basil, tomato & crispy lettuce, served with a spicy vinaigrette

Spinach and Avocado Salad

Fresh leaves of spinach and ripe avocado served in a balsamic vinaigrette

Ecuadorian Corner



Ceviche

Traditional soup with tomatoes, onions & cilantro served cold with your choice of:

Palm Hearts \$3.50 **Shrimp \$4.00**

Llapingachos

A specialty of the Andean region. Fried potato cakes, sausage, avocado, a fried egg and a tomato & onion salad

\$7.00

Encocado

A specialty of the coast. Your choice of shrimp, sea bass or tofu, simmered in coconut milk with tomatoes, peppers, onion & garlic, served with rice and deep fried crunchy plantains

\$8.00

Thai Specialties



Sea Bass in Lime and Chili Sauce

Lightly battered and fried Sea Bass in a spicy lime sauce

\$8.00

All of the following are available with:

Tofu	\$7.00
Beef	\$8.00
Chicken	\$8.00
Shrimp	\$8.00
Sea Bass	\$8.00
1/4 Duck	\$10.00

Pad Thai

Rice noodles stir fried with egg & chili, garnished with beansprouts, chives & roasted peanuts

Red Curry

Coconut milk, red curry paste, onions, soy sauce, peppers & chilis served with brown rice and sautéed vegetables

Green Curry (Spicy)

Coconut milk, green curry paste, peppers, onions, lime juice & chilis served with brown rice and sautéed vegetables

Desserts



Stuffed Fried Bananas

Battered fried bananas stuffed with Nutella dusted with confectioner's sugar & flambéed with almond liquor

\$4.00

Flan

Silky coconut custard with a layer of soft caramel on top, served with a nutty brown caramel sauce

\$3.50

Chocolate Cake

Decadent rich chocolate cake prepared with seasonal fruit and Chantilly cream

\$4.00

Martinis



Classic Martini

Vodka or Gin, Dry Vermouth with Olives or Lime
\$5.00

Classic Cosmopolitan

Vodka, Triple Sec, Cranberry Juice
\$5.00

Saigon Sunrise

Tequila, Grenadine, Orange Juice
\$5.00

Charlie Don't Surf

Tequila, Blue Curaçao, Lime Juice
\$5.00

Michigini

Whisky, Amaretto & Orange Juice
\$5.00

Guayusa

(pronounced "gwhy-you-sah") is a caffeinated tea native to the Ecuadorian Amazon that offers sustained energy and a smooth flavor.



Martinis \$5.00 2x1 Happy Hour

Why you so Sexy?

Vodka, Cranberry Juice, Triple Sec and Runa Guayusa Tea

Why you so Loco?

White Rum, Pineapple Juice, Melon Liqueur and Runa Guayusa Tea

Why you so Macho?

Vodka, Passion Fruit Juice, Chili Sauce and Runa Guayusa Tea

Rocks \$4.00

Why you so Happy?

White Rum, Soda Water, Lime, Sugar, Muddled Mint and Runa Guayusa Tea

Why you so Sassy?

Vodka, Lime, Sugar, Soda Water Strawberry Liqueur and Runa Guayusa Tea

Happy Hour Martinis



2x1 Monday to Friday 4 to 7pm, all day Saturday

Indochini

Vodka, Peach Schnapps, Passion Fruit Juice
\$5.00

Me Love You Long Time

White Rum, Coconut Liqueur, Pineapple Juice
\$5.00

Maureeni

Vodka, Strawberry Liqueur, Passion Fruit Juice
\$5.00

Uncle Ho

Vodka, Melon Liqueur & Passion Fruit Juice
\$5.00

Napalm in the Morning

Vodka, Chocolate Liqueur, Cream, Creme de Menthe
\$5.00

Good Morning Vietnam

Vodka, Apple Schnapps, Lime Juice
\$5.00

Agent Orange

Vodka, Triple Sec, Cream & Strawberry Juice
\$5.00

Hanoi Hilton

Vodka, Peach Schnapps & Strawberry Juice
\$5.00

Full Metal Jacket

White Rum, Blue Curaçao, Mint & Pineapple Juice
\$5.00

Sucky Sucky

White Rum, Banana Liqueur & Strawberry Juice
\$5.00

DMZ

Vodka, Chocolate Liqueur, Cream & Strawberry Juice
\$5.00

Speciality Drinks



Canelazo

Our favorite Ecuadorian tasty beverage: a hot alcoholic cocktail made with local moonshine, cinnamon and the juice of "naranjillas" (a local fruit)

\$2.50

Fifi Ho

White Rum, English Sassyness, Fruit Juices

\$3.50

AK-47

Vodka, Lime, Sugar, Soda Water

\$4.00

The Dude

Vodka, Coffee Liqueur, Milk

\$4.00

Bloody Mary

Vodka, Tomato Juice, Ice & Celery. Add to taste - Tabasco Sauce, Celery Salts, Worcestershire Sauce, Hot-Radish Sauce, Salt & Pepper

\$4.00

Castrito

Rum, Fresh Mint, Sugar, Soda Water

\$4.50

Sex on China Beach

Vodka, Peach Schnapps, Orange Juice, Cranberry Juice

\$4.50

Liquor



Rum, Vodka, Gin

\$3.50

Whisky, Sambuca, Tequila

\$4.00

Skyy, Appletons, Jack Daniels, Baileys
Bombay Sapphire, Johnnie Walker Red

\$7.00

Vino



Martins Andino (Mendoza, Argentina)

Malbec

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Sauvignon Blanc

Glass \$4.00
Bottle \$18.00

SHOTS \$3.00 Each or 4 for \$10.00



Filthy Ho Vodka, Kiwi Liqueur, Strawberry Liqueur

Hi Ho Silver Rum, Pear Liqueur, Vanilla Liqueur

Marilyn MonHo Vodka, Amaretto, Triple Sec

Cheap Ho Rum, Blue Curaçao, Kiwi Liqueur

Ho Ho Ho Vodka, Limoncello, Amaretto

Bros B4 Hos Rum, Peach Schnapps, Melon Liqueur

Beer

Pilsener 33cl

\$2.00

Pilsener Draft 35cl

\$2.00

Pilsener Pitcher

\$7.00

Club Verde 33cl

\$2.50

Beverages

Still Water per Person (Free Refills)

\$1.25

Güitig Sparkling Water

\$1.25

Coke or Sprite

\$1.25

Coke Zero

\$2.00

Fresh Juice of the Day

\$1.50

Freshly Squeezed Orange Juice

\$2.00

Fizzy Soda Limeade

\$1.25

Jasmine Tea

\$1.50

Freshly Ground Ecuadorian Coffee

\$2.00

Vietnamese Iced Coffee

\$2.00

Hot Chocolate

\$2.00

Runa Guayusa Tea

\$1.50

runa
AMAZON GUAYUSA



★ Pho



★ Sea Bass in Lime and Chili Sauce



★ Filet Mignon



★ Tofu & Veggies with Spicy Palm Heart Salad



★ Coconut Curry Chicken



★ Summer Rolls



★ Flan



★ Oritos



