

Street Food Glossary



CEVICHES Y COCTÉLES

Marinated in citrus juices, garnished with tomatoes, cilantro and varies from region to region

MOLCAJETES

The traditional Mexican version of the mortar and pestle tool comes to us from the maya indians carved out of volcanic stone, used to keep our food piping hot

PANUCHOS

A staple street food of the Yucatan, this corn gordita is made of corn masa, filled with black beans and served with different toppings

QUESADILLAS

Tortillas filled with various white cheeses prepared on a griddle and can be made with corn or flour tortillas

QUESO FUNDIDO

Melted cheese served in a piping hot cast iron griddle

Our corn tortillas are prepared daily in house from stone ground corn. We grow our own corn in La Coste, Texas just 25 miles South of San Antonio. Our corn is a non GMO native variety.



SOPE

Thick corn tortillas with a rim, prepared on the griddle layered with salsas, various toppings, and aged Cotija cheese

TACOS

The quintessential street food of Mexico, served on mini corn tortillas and filled with various fillings and garnishes

TAMAL

Corn masa steamed in a banana leaf filled with meat, cheese & chilies

TORTAS

Mexican sandwiches prepared with various fillings, different toppings and garnishes

TOSTADAS

In San Antonio known as "chalupas," a crispy corn tortilla with various toppings

TOTOPOS

Chips for snacking made from corn tortillas cut into wedges and served with our house made salsa

La Gloria was created to celebrate the rich and delicious street foods from interior Mexico. From Mexico City, to Oaxaca and Veracruz, Mexico's street foods are as unique as its traditions, culture and people. - **Chef Johnny P. Hernandez, El Mero Mero**



¡No hace falta morir para llegar a La Gloria!

LaGloria.com

