



TOTOPOS Y SALSA 5

tacos 3 PER ORDER

Bistec - Grilled chopped beef	5.99
Bistec Especial - With cheese	6.89
Al Pastor - Marinated pork	6.89
Dorados Verdes - Chicken with tomatillo salsa	5.99
Dorados Rojos - Chicken with tomato salsa	5.99
Chicken Alambre - Grilled chicken & bacon	6.99
Beef Alambre - Grilled sirloin & bacon	6.99
Pollo en Escabeche - Shredded chicken	5.99
Puerquito Echado - Spiced pork	5.99
Pescado Baja Califas - Battered OR grilled	7.89
Potosinos - Cheese with chile sauce (V)	9.25

TLAYUDAS Mexican Pizza

Tradicional - Black beans, cheese, avocado, tomato (V)	11.50
Deshebrada - Shredded beef	13.50
Pollo en Escabeche - Shredded chicken	13.00
Callejera - Asiento, tasajo & black beans	13.50

TORTAS Y MÁS

SERVED WITH HOUSE MADE POTATO CHIPS

Torta Ahogada de Carnitas - Pork in tomato sauce	10.49
Torta Loca de Carnitas - Pork, lettuce, tomato, avocado	10.49
Cemita de Milanesa - Breaded beef cutlet	10.49
Cemita de Milanesa de Pollo - Breaded chicken cutlet	10.49
Hamburguesa Mexicana - Mexican-style hamburger	10.49

QUESADILLAS

Queso - Cheese (V)	3.89
Gringa - Onions, cheese and pork	5.50
Chicharrón - Cheese and pork rinds	4.89
Deshebrada - Cheese with beef	5.50
Entomatadas - Cheese with tomato sauce (V)	3.99
Sincronizada de Jamón - Cheese and ham	9.25

SOPES

Pollo en Escabeche - Chicken with spices	5.25
Mole - Spicy chocolate sauce (V) Con pollo (Add \$.75)	4.79
Deshebrada - Shredded beef	5.50
Chicharrón - Pork rinds in a chile tomatillo sauce	5.25

TOSTADAS

Frijoles con Aguacate - Bean and avocado (V)	5.25
Pollo en Escabeche - Shredded chicken	5.99
Deshebrada - Shredded beef	6.25
Pulpo - Marinated octopus with pico de gallo	8.49
Ensalada de Mariscos - Seafood salad	8.49

PANUCHOS

Cochinita Pibil - Marinated pork	5.25
Pollo Negro - Chicken in roasted chiles	5.25
Aguacate - Avocado (V)	5.25

CEVICHE Y COCTELES

Ceviche Verde - Tomatillos, green olives, onions, lime juice	8.99
Ceviche Veracruzano - Tomato, cilantro, olive oil	8.99
Ceviche Estilo Nayarit - Cucumber, red onions, serranos	9.69
Ceviche Acapulco - Capers, olives, clamato	9.69
Camarones Agua Chile - Shrimp in fire water	15.99
Coctel de Camarón - Mexican-style shrimp cocktail	11.89
Coctel a la Campechana - Mexican seafood cocktail	17.89

molcajetes

Queso - Cheese in a spicy tomato sauce (V)	14.89
Arrachera en Adobo - Skirt steak in chile pasilla sauce	22.89
Puerco en Chiles - Pork with chiles	19.99

QUESO FUNDIDO

Tradicional - Blend of Mexican cheeses (V)	11.99
Chorizo con Rajas - Chorizo and roasted poblano peppers	12.99
Chile con Queso (V)	11.99

SIDE DISHES

Elote - Roasted corn, crema, cotija cheese & chile (seasonal) (V)	3.99
Arroz del Día - Rice of the day (V)	3.49
Frijoles del Día - Beans of the day	3.49
Guacamole (V)	5.29
Ensalada de la Casa - Lettuce, tomato, cucumbers, red onions escabeche topped w/ house dressing (V)	6.59

tamal del día 5.25

pescado del día



Choose your preparation:

Chile Limón - Fresh chiles, lime juice, onions, avocado & olive oil

Salsa Ajillo - Guajillo chiles, toasted garlic, white wine & olive oil

Whole Fish
Rice, guacamole salad
Market Price

Filet
Rice, guacamole salad
25.79

BEBIDAS

Fountain Sodas - 100% Craft sugar cane soda	3.50
Refrescos Mexicanos	3.50
Aguas Frescas	3.50
Coffee	3.50

Refills .50

POSTRES

Paletas	3.50
Choco Flan	6.99
Flan de Coco - Coconut flan	6.99
Flan de Cajeta - Caramel flan	6.99
Pastel Tres Leches - Tres leches cake	6.99



Our food comes
from México's
CORAZÓN!



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



Chef Johnny Hernandez

