

NO HACE FALTA MORIR PARA LLEGAR A LA GLORIA



MENÚ

TOTOPOS Y SALSA	\$5	SOPES	
TACOS (3 per order)		Pollo en Escabeche - <i>Chicken with spices</i>	\$3.50
Bistec – <i>Grilled chopped beef</i>	\$5	Mole - <i>Spicy chocolate sauce</i>	\$3
Bistec Especial - <i>With cheese</i>	\$5.25	Deshebrada - <i>Shredded beef</i>	\$3.50
Al Pastor - <i>Marinated pork</i>	\$5.25	Chicharrón - <i>Cheese and pork rinds</i>	\$3.50
Dorados de Pollo Verdes - <i>Crispy chicken in green salsa</i>	\$5.25		
Dorados de Pollo Rojos - <i>Crispy chicken in red salsa</i>	\$5.25	TOSTADAS	
Alambre - <i>Beef shish kabob</i>	\$5.75	Ensalada de Mariscos - <i>Seafood salad</i>	\$5.25
Puerquito Echado - <i>Spiced pork</i>	\$5.25	Pollo en Escabeche - <i>Chicken with spices</i>	\$4
Pescado Zarandeado - <i>Grilled fish</i>	\$5.25	Deshebrada - <i>Shredded beef</i>	\$4.25
Pescado Baja Califas - <i>Battered fish</i>	\$5.75	CEVICHE Y COCTELES	
Potosinos - <i>Cheese with chile sauce (V)</i>	\$6	Ceviche Verde - <i>Tomatillos, green olives, lime juice</i>	\$8
TLAYUDAS – Mexican Pizza		Ceviche Veracruzano - <i>Tomato, cilantro, olive oil</i>	\$8
Tradicional - <i>Black beans, cheese, avocado, tomato (V)</i>	\$6.50	Ceviche Estilo Nayarit - <i>Cucumber, red onions, serranos</i>	\$8
Deshebrada - <i>Shredded beef</i>	\$8.50	Camarones Agua Chile - <i>Shrimp in fire water</i>	\$11
Pollo en Escabeche - <i>Shredded chicken</i>	\$8	Coctel de Camarón - <i>Mexican-style shrimp cocktail</i>	\$10
TORTAS Y MÁS		Coctel a la Campechana - <i>Mexican-style seafood cocktail</i>	\$12
Torta Ahogada de Carnitas <i>Slow cooked pork in chipotle sauce</i>	\$7.50	MOLCAJETES	
Torta Ahogada de Camarón - <i>Shrimp in chipotle sauce</i>	\$9	Queso - <i>Cheese (V)</i>	\$12
Torta Loca de Carnitas - <i>Pork, lettuce, tomato, avocado</i>	\$7.50	Arrachera en salsa de tomatillo <i>Beef skirt steak in tomatillo sauce</i>	\$14
Cemita de Milanesa - <i>Breaded beef cutlet</i>	\$8	Puerco en Chiles - <i>Pork with chiles</i>	\$14
Cemita de Milanesa de Pollo - <i>Breaded chicken cutlet</i>	\$8	TAMAL DEL DÍA	\$4
Hamburguesa Mexicana - <i>Mexican style hamburger</i>	\$7	PESCADO DEL DÍA	market price
QUESADILLAS			
Queso – <i>Cheese (V)</i>	\$3	FOUNTAIN SODA	\$2
Gringa – <i>Cheese and pork</i>	\$3.50	REFRESCO MEXICANO	\$2.50
Chicharrón – <i>Cheese and pork rinds</i>	\$3.50	AGUA FRESCA	\$2.50
Deshebrada - <i>Cheese with beef</i>	\$3.50	COFFEE	\$2
Entomatadas - <i>Cheese with tomato sauce (V)</i>	\$3.50		
Sincronizada de Jamón - <i>Cheese and ham</i>	\$6	POSTRES	
PANUCHOS		Flan de Coco - <i>Coconut flan</i>	\$5
Cochinita Pibil – <i>Marinated pork</i>	\$4.50	Flan de Cajeta - <i>Caramel flan</i>	\$5
Pollo Negro – <i>Chicken in roasted chiles</i>	\$4		
Aguacate – <i>Avocado</i>	\$3.50		

(V) Vegetariano

100 East Grayson San Antonio, TX 78215 210 267 9040 lagloriaicehouse.com



¡BIENVENIDOS A LA GLORIA!

A place that was created to celebrate the rich and delicious street foods from interior Mexico. From tacos al pastor in Mexico City, tlayudas in Oaxaca, to cocteles de mariscos from Veracruz, Mexico's street foods are as unique and colorful as its traditions, culture and people. Come enjoy the food and drinks and you'll soon realize... *no hace falta morir para llegar a la Gloria.* - Chef Johnny P. Hernandez, El Mero Mero

TACOS

Bistec – Mexico's culinary favorite, diced grilled beef topped with onions & cilantro

Bistec Especial – Just like the bistec but with a little queso Oaxaca

Al Pastor – Our second favorite, thin slices of marinated pork that have been spit roasted and served with pineapple, onions & cilantro

Dorados de Pollo Verde – Crispy chicken tacos with tomatillo salsa garnished with queso fresco y crema

Dorados de Pollo Rojos – Crispy chicken tacos with salsa de tomate, garnished with queso fresco y crema

Alambre – Grilled beef, onions and bell peppers all grilled together to create El Don de Tacos!

Puerquito Echado – Diced crispy pork seasoned with a dry rub of spices and chilies – a Nayarit classic!

Pescado Zarandeado – A local favorite in the state of Nayarit, their version of a mesquite-grilled fish taco

Pescado Baja Califas – Fresh fish, battered then drizzled with crema de chile chipotle

Tacos Potosinos – Rolled tortillas in chile pasilla with queso fresco, with pan fried potatoes & carrots (V)

TLAYUDAS - *What we call a "Mexican Pizza"* – Giant corn tortilla cooked over a comal topped with Queso Oaxaca and your favorite Mexican condiments

Tradicional – Black beans, shredded queso Oaxaca, avocado, lettuce and tomatoes

Deshebrada – Shredded beef with spices

Pollo en Escabeche – Shredded chicken with sour orange and spices

TORTAS Y MÁS - *Mexican sandwiches just the way you would find them in interior Mexico*

Torta Ahogada de Carnitas – Tender slow cooked pork served in an artisan hearty bread with a flavorful chipotle sauce

Torta Ahogada de Camarón – Same as above but with shrimp in chipotle sauce

Torta Loca de Carnitas – Served on a grilled bolillo with pork, lettuce, tomatoes avocado & crema chipotle

Cemita de Milanesa – A sesame roll with a breaded beef cutlet, queso Oaxaca, lettuce, tomatoes, onions, avocado & crema chipotle

Cemita de Milanesa de Pollo – Same as above but with breaded chicken cutlet

Hamburguesa Mexicana – Our most American dish garnished with ham, lettuce, tomato, pineapple queso blanco, mayo & ketchup

QUESADILLAS- *Tortillas with cheese that change from region to region*

Queso – Queso Oaxaca (V)

Gringa – A flour tortilla filled with queso manchego and pork

Chicharrón – A queso Oaxaca quesadilla filled with simmered pork rinds in green tomatillo sauce

Deshebrada – Corn tortilla filled with shredded beef and queso Oaxaca

Entomatadas – Corn tortilla with queso Oaxaca covered in tomato sauce (V)

Sincronizada – Flour tortillas filled with ham & queso manchego

PANUCHOS- *Gordita made with masa filled with black beans and various toppings*

Cochinita Pibil – Slow roasted pork marinated in citrus juices, achiote and chiles

Pollo Negro – Chicken with dark roasted chiles and spices

Aguacate – Avocado (V)

SOPES- *Thick corn tortillas with a rim to hold in all the good stuff*

Pollo en Escabeche – Shredded chicken with spices

Mole – Spicy Mexican sauce with chocolate

Deshebrada – Shredded beef

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

Ensalada de Mariscos – Seafood salad with shrimp, scallops and crab

Pollo en Escabeche – Shredded chicken with spices

Deshebrada – Shredded beef

CEVICHE Y COCTELES

Ceviche Verde – Marinated fish, avocado, tomatillos & manzanilla olives

Ceviche Veracruzano – Marinated fish, lime juice, olive oil, tomatoes & onions

Ceviche Estilo Nayarit – Marinated shrimp, cucumber, red onions & serrano peppers

Camarones Agua Chile – Shrimp, lime juice, serrano peppers, cucumbers, red onions & avocado

Coctel de Camarón – A Mexican shrimp cocktail, pico de gallo & avocado

Coctel a la Campechana – Scallops, shrimp, crab in tomato sauce with pico de gallo & avocado

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*

Queso – Queso panela in tomatillo sauce

Arrachera en salsa de tomatillo – Skirt steak in green tomatillo sauce with cheese, onions & chiles

Puerco en Chiles – Pork simmered in chile and spices