



# ¡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 MÁ\$** - *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 topped with crema y guacamole

**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 or shrimp, avocado, tomatillos & manzanilla olives

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

**Ceviche Estilo Nayarit** – Marinated fish or 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, grilled cactus 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