

# GLORIA'S

L A T I N C U I S I N E

## LIMITED MENU

(Take-Out & Delivery Only)

### PARA EMPEZAR

#### Tamales \$9.99

Three hand-made tamales wrapped and steamed in banana leaves, gently spiced and stuffed with chicken and potatoes

#### Pupusas \$9.99

Three hand-made corn tortillas stuffed with cheese

#### Guacamole

Small \$4.00 Large \$8.00

#### Chile con Queso

Small \$4.00 Large \$8.00

#### Nachos

Monterey Jack cheese, black beans, guacamole and sour cream

Chicken Fajita \$12.99  
Beef Fajita \$13.99  
Grilled Shrimp† \$14.99  
Grandísimos - Chicken & Beef Fajita \$16.99

### CAMARONES Y PESCADO

#### Camarones a la Plancha† \$18.99

Jumbo shrimp, Spanish Rice, and sautéed vegetables

#### Salmon Costeño \$15.99

Grilled salmon, arroz casamiento, sautéed vegetables, fried plantain

### TEX-MEX

#### Crispy Taco Dinner \$12.99

Three ground beef or shredded chicken tacos, lettuce, tomatoes, cheese, Spanish rice and pinto beans

#### Burrito \$13.99

One burrito filled with Spanish rice, pinto beans, shredded cheese, chile con queso and your choice of shredded chicken, ground beef, chicken fajita or beef fajita. Served with Spanish rice, pinto beans, lettuce, guacamole, and chile con queso on the side

#### Chimichanga \$13.99

One burrito filled with shredded cheese, chile con queso and your choice of shredded chicken, ground beef, chicken fajita or beef fajita and fried. Spanish rice, refried pinto beans, lettuce, guacamole, and chile con queso on top

### ENCHILADAS

All Enchiladas are served with Spanish rice and pinto beans

#### Chicken \$12.99

Your choice of green tomatillo sauce, sour cream sauce, or salsa roja

#### Sour Cream Chicken \$12.99

Three shredded chicken enchiladas topped with sour cream sauce

#### Beef \$12.99

Chili con carne sauce, cheddar cheese, white onions

#### Spinach \$11.99

Three spinach enchiladas topped with green tomatillo sauce and Monterey Jack cheese

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. Menu selections are subject to change without notice.  
†Grilled Shrimp is prepared with a delicious mustard rub before it is grilled. Menu selections are subject to change without notice. There will be a charge for any substitution. Delivery available through UberEats. Visit [GloriasCuisine.com](http://GloriasCuisine.com).

### SOPAS Y ENSALADAS

#### Black Bean Soup \$6.99

Salvadorian style black bean soup with queso fresco and cilantro as a garnish

#### Sopa de Pollo

Hearty chicken soup with vegetables and rice

Small \$7.99 Large \$13.99

#### Garden Salad

Romaine, iceberg, jicama, cucumbers, cherry tomatoes, red onion, avocado

Grilled Chicken \$13.99 Grilled Shrimp† \$15.99  
Grilled Chicken & Shrimp† \$16.99 Grilled Salmon \$16.99  
Skirt Steak \$15.99

#### Salmon Chimichurri Salad \$14.99

Grilled salmon, romaine lettuce, pickled red onions, pepitas, feta cheese, chimichurri dressing

### ESPECIALIDADES

#### Carne Flameada \$15.99

Skirt steak, sautéed mushrooms, onions, salsa roja, queso flameado, Spanish rice, black beans

#### Pollo Asado Combinado \$15.99

Grilled chicken, yuca, arroz casamiento, black beans, fried plantain, tomatillo sauce

#### Carne Asada \$16.99

Skirt steak, Spanish rice, black beans, fried plantain, yuca, chimichurri sauce

#### Pollo con Champiñones \$15.99

Grilled chicken breast, sautéed poblano peppers, mushrooms, sour cream sauce, black beans, Spanish rice

### FAJITAS

Spanish rice, refried pinto beans, sour cream, guacamole, cheddar cheese, flour or corn tortillas

Chicken	\$15.99	Skirt Steak	\$16.99
Combination	\$16.99	Shrimp Fajitas†	\$18.99

### TACOS

Three servings, your choice of flour or corn tortillas, refried pinto beans and Spanish rice, salsa serrano

#### Pollo \$14.99

Cilantro and sautéed onions

#### Brisket \$14.99

Cilantro, sautéed onions

#### Beef \$15.99

Cilantro and sautéed onions

### QUESADILLAS

Prepared with Monterey Jack cheese and flour tortillas, sour cream and guacamole

Spinach & Chicken	\$13.99	Skirt Steak Fajita	\$14.99
Shrimp	\$15.99		

### DESSERT

#### Tres Leche \$5.99

# GLORIA'S

L A T I N C U I S I N E

## LIMITED DRINK MENU

(Take-Out Only)

### MARGARITAS

#### Non-Alcoholic Frozen Margarita \$5.00

Just our famous frozen Margarita Mix. Add 3oz of your own tequila at home, stir and enjoy!

#### Gloria's Top Shelf Margarita \$10.00

Our famous frozen Margarita Mix served with two sealed 50ml bottles of Top Shelf Tequila. Just pour the tequila into our frozen mix at home, stir and enjoy!

Must be purchased with an entrée.  
Must be 21+ with valid ID. Available while supplies last.

### BEERS

Prices shown already reflect a 50% discount.

Must be purchased with an entrée.  
Must be 21+ with valid ID.

Domestic \$2.25

Imported \$2.50

Regia Salvadoran Beer \$4.50  
(32oz)

### WINES

Prices shown already reflect a 50% discount.

Must be purchased with an entrée.  
Must be 21+ with valid ID.

#### Sparkling Wines

Ruffino Prosecco 187ml (Italy) \$8.00  
Ruffino Sparkling Rose 187ml (Italy) \$8.00  
La Marca Prosecco (Italy) \$16.00  
Ruffino Sparkling Rose (Italy) \$16.00  
Ruffino Prosecco (Italy) \$16.50  
Chandon Brut (California) \$24.00

#### Pinot Grigio

*Crisp dry with good fruit; light-bodied.*

Placido (Italy) \$16.00  
Estancia (California) \$17.00

#### Sauvignon Blanc

*Good fruit; medium body.*

Nimbus (Chile) \$19.00  
Kim Crawford (New Zealand) \$22.00

#### Chardonnay

*Deep color and flavor; rich and full-bodied.*

Meiomi (Sonoma) \$20.00  
Rodney Strong Chalk Hill (Chalk Hill AVA, Sonoma County) \$21.00  
Kendall-Jackson "Vintner's Reserve" (California) \$22.00  
Ferrari-Carano (Sonoma County) \$23.00

#### Other Whites

Matua Valley Pinot Noir Rose (New Zealand) \$17.00

#### Rose

Meiomi Rose (Sonoma) \$21.00  
Miraval Provence Rose (Cotes de Provence) \$23.00  
Conundrum by Caymus (Napa Valley) \$22.00

#### Malbec

*Plump, dark fruit flavors and smoky finish; full-bodied.*

Diseño (Mendoza) \$18.00  
Trivento "Amado Sur" (Mendoza) Malbec/Bonarda/Syrah Blend \$19.00  
Pascual Toso Reserve (Mendoza, Argentina) \$23.00

#### Pinot Noir

*Delicate flavors and aromas; light body.*

Mark West (California) \$18.00  
Meiomi (Sonoma) \$22.00  
Diora (Monterrey Central Coast) \$25.00

#### Red Blend

Ravage (California) \$17.00  
19 Crimes (Australia) \$18.00  
Noble Vines The One (North Coast) \$18.00  
Bogle Phantom (California) \$24.00  
The Prisoner (Napa Valley) \$38.00

#### Merlot

*Friendly, velvety; medium body.*

Robert Mondavi "Private Selection" (Central Coast) \$16.00  
The Velvet Devil \$18.00

#### Cabernet Sauvignon

*Black currant aroma and deep hue; dry rich full-bodied.*

Robert Mondavi "Private Selection" (Central Coast) \$16.00  
Ravage (California) \$16.50  
Tom Gore (Central Coast) \$19.00  
Louis Martini (Sonoma County) \$23.00  
Kendall-Jackson "Vintner's Reserve" (California) \$22.00  
Franciscan \$30.00  
Ferrari-Carano (Alexander Valley) \$29.00  
Jordan (Alexander Valley) \$65.00  
Silver Oak (Alexander Valley) \$75.00  
Caymus (Napa Valley) \$82.50

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