



Gloria's Cafe

MEXICAN & SALVADORAN FOOD

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10227 Venice Boulevard, Los Angeles, CA 90034

APPETIZERS

HOMEMADE GUACAMOLE:	REGULAR 6.5 • GRANDE	11
NACHOS: Tortilla Chips Layered with Beans, Cheese, Topped with Guacamole & Sour Cream. Choose: Cheese, Chicken, Beef or Carnitas • Carne Asada add 2		10
TOSTADA: A Tortilla Shell topped with Beans, Lettuce, Cheese, Guacamole, Sour Cream, Pico De Gallo & Salsa. Choose: Veggie, Chicken, Beef or Carnitas • Carne Asada add 2 • Shrimp add 6		10
QUESADILLA: Served with Guacamole, Sour Cream & Pico De Gallo. Choose: Chicken, Beef or Carnitas • Carne Asada add 2		8
TAQUITOS: (3) Served with Guacamole, Sour Cream & Pico De Gallo. Choose: Chicken, Beef, or Carnitas.		8

SALADS

AVOCADO SALAD WITH CHICKEN Baby Greens Mixed with Romaine Lettuce Topped with Tomatoes, Avocado and Grilled Chicken. Salad Dressings Choose: House Italian • Ranch • Oil & Balsamic Vinegar • Spicy Ranch.		13
AVOCADO SALAD: Baby Greens Mixed with Romaine Lettuce Topped with Tomatoes and Avocado Salad Dressings. Choose: House Italian • Ranch • Oil & Balsamic Vinegar • Spicy Ranch • Shrimp add 6		10
MIXED GREEN SALAD: Topped with Zesty Pico de Gallo, a Must for Meal Starters.		6

SIDE ORDERS

MEXICAN TAMALES: (2) Choose: Chicken, Carnitas or Ortega Chile & Cheese.		6
SALVADORAN TAMALES: (2) Choose: Chicken, Carnitas or Green Corn Tamale.		6
SOFT TACOS: (2) Choose: Carne Asada or Fish (2) Choose: Chicken, Beef or Carnitas		8 6.5
HARD SHELL TACOS: (2) Choose: Chicken, Beef or Carnitas.		5
CHILE RELLENO: (1)		5.5
ENCHILADAS:		
RICE, REFRIED BEANS OR BLACK BEANS:		3
CHIPS & SALSA:		3.5
ORDER OF TORTILLAS :	WHEAT, CORN OR FLOUR	1.5

DESSERTS

MS. GLORIA'S DELICIOUS FLAN: 2.5
Traditional Custard Dessert Topped with Delicate Caramel Syrup. Irresistible! .

EMPANADAS DE LECHE: 4
(2) Sweet Mashed Plantains Filled with Sweet Milk Custard, Deep-Fried & Rolled in Sugar.



SALVADORAN FOOD

Add Platanos to Any Dish for 3.



PLATO TIPICO: 14

A Combination of Typical Salvadoran Fare!
One Pupusa, Yuca Frita, Chicharrón, Curtido,
Platanos Fritos, Rice, & Black Beans

PUPUSA PLATE:

(2) Pupusas Served with Rice, & Black Beans.

11

SALVADORAN SPECIAL:

One Pupusa & One Green Corn Tamale with Rice, Black Beans, & Sour Cream.

11

YUCCA CON CHICHARRÓN

Fried Cassava Fingers with Deep Fried Pork, & Curtido.

8

PLATANOS FRITOS:

Fried Plantains Served with Black Beans, & Sour Cream.

7

SALVADORAN TAMALES:

(2) Choose: Chicken, Carnitas or Green Corn Tamale.

6

TWO PUPUSAS:

Choose: (2) Pupusas of Your Choice, Served with Curtido & Salsa.

Revuelta (Pork & Cheese) • Queso (Cheese)

Loroco (Cheese & Herb) • Frijol y Queso (Beans & Cheese).

6

PLATANOS FRITOS A LA CARTE

5

FAJITAS

A Delicious blend of grilled Onion, Tomato, and Bell Peppers.

All Fajitas are Served with Rice, Beans, and Tortillas.

Guacamole & Sour Cream served on the side

Add Platanos to Any Dish for 3

MIXED: CARNE ASADA & GRILLED CHICKEN : 16



KING SHRIMP:

16

CARNE ASADA:

16

GRILL CHICKEN:

14

FRESH VEGETABLES:

13

ADD SHRIMP TO ANY OF THE FAJITAS, FOR 6

HOMEMADE SOUPS

(Note: please allow 15-30 min prep time).



SEVEN SEAS SOUP: 19

A Seafood Lover's Dream! This "King of Soups" Combines Fish, Shrimp, Crab Legs, Octopus, Calamari, & Scallops in a Tasty Broth.

SEAFOOD SOUPS: For Shrimp or Fish Lovers.

FISH & SHRIMP:	14
SHRIMP SOUP:	13
FISH SOUP:	12
COCIDO: Tender Pieces of Beef with a Mixture of Fresh Cooked Vegetables in a Savory Beef Broth. A Traditional Latin American Meal.	11
SOPA DE POLLO: Ms. Gloria's Hearty Chicken Soup with Fresh Cooked Vegetables Will Remind You of Home!	10

CHICKEN TORTILLA SOUP: 11

Shredded Chicken & Vegetables topped with Cheese, Avocado, & Tortillas Strips.
Can be Made Without Chicken Upon Request.



SEAFOOD

Add Platanos to Any Dish for 3

All Seafood Dishes (Except Cocktails) are Served with Rice, Beans and Tortillas.

CAMARONES AL MOJO DE AJO: Grilled King Shrimp, Topped with our delicious Mojo De Ajo (Garlic Sauce).	15
CAMARONES A LA PLANCHA: Succulent Grilled King Shrimp.	15
CAMARONES A LA DIABLA: King Shrimp Cooked in Our Homemade Spicy Sauce.	15.5
CAMARONES RANCHEROS: King Shrimp Cooked in a Special Ranchero Sauce with Tomatoes, Bell Peppers & Onion.	15
TACOS DE PESCADO: A Staff & Customer Favorite. (2) Grilled Fish Tacos in Soft Corn Tortillas. Super Tasty!	13
HOUSE SPECIAL PESCADO: Grilled Fish Fillet Topped with our Homemade Garlic Sauce.	14
PESCADO FRITO: Deep Fried Whole Fresh Tilapia.	14
COCTEL CAMPECHANA: Octopus, Scallops & Shrimp in a Delicious Cocktail Broth.	13
COCTEL DE CAMARÓN: A Mexican Style Shrimp Cocktail.	10

MS. GLORIA'S SPECIALTIES

Add Platanos to Any Dish for 3.

All Specialties are Served with Rice, Beans and Tortillas.



food CARNE ADOBADA: 15

Our Signature Dish!! Baked Pieces of Pork cooked in Ms. Gloria's Adobada Sauce. Our Adobada Sauce is Tomato based with Spices and Seasonings Reduced to a Tangy Flavorful Sauce. A side of Plantains are added to Accent this Dish.

BISTEC ENCEBOLLADO:

Marinated Salvadoran Style Steak Sauteed and Stewed in Salsa Topped with Seasoned Grilled Onions.

16

CARNE ASADA PLATE:

A Thin Cut of our Seasoned Ranchera Steak, Grilled and Topped with Flavorful Onions.

16

STEAK PICADO:

Marinated Strips of Steak Grilled then Stewed in Red Salsa. Topped with Roasted Bell Peppers, Onions & Tomato.

16

CARNITAS PLATE:

Fried Pieces of Tender Pork Stewed in Green Tomatillo Salsa.

14

CHICKEN STEAK:

Marinated and Thinly Sliced Chicken Breast Topped with Seasoned Grilled Onions.

14

POLLO RANCHERO:

Grilled Chicken Breast Sauteed in a Special Roasted Red Pepper Salsa, Topped with Seasoned Grilled Onions, Tomatoes, & Green Peppers.

14

POLLO FRITO:

Quarter Pieces of Chicken Seasoned with a Salvadoran Style Dry Rub. Deep Fried Until Crispy Served with a Side Salad.

14

food TAMPIQUEÑA: 16

A Cut of Our Grilled Ranchera Steak Served with a Cheese Enchilada Topped with Green Salsa & Homemade Guacamole.



MEXICAN FOOD

Add Platanos to Any Dish for 3.
All Plates are Served with Rice & Beans



4) ENCHILADAS SUIZAS: 12

Two Enchiladas of Your Choice, Topped with Green Salsa, Guacamole, & Sour Cream. Served with Rice and Black Beans.

- | | |
|---|------|
| 1) HARD SHELL TACOS:
(2) Choose: Chicken, Beef or Carnitas. | 10 |
| 2) SOFT SHELL TACOS:
(2) Choose: Chicken, Beef or Carnitas. | 11 |
| 3) TAMALE PLATE:
(2) Choose: Chicken, Carnitas or Ortega Chile & Cheese. | 11 |
| 5) ENCHILADAS PLATE:
(2) Choose: Cheese, Chicken, Beef or Carnitas. | 11 |
| 6) TACO & ENCHILADA:
Choose Taco: Chicken, Beef or Carnitas.
Enchilada with Cheese. | 11 |
| 7) TACO, ENCHILADA & TAMALES:
Choose Taco: Chicken, Beef or Carnitas.
Choose Tamale: Chicken, Carnitas, or Ortega Chili & Cheese
Enchilada with Cheese. | 12.5 |
| 8) CHILE RELLENO WITH:
Choose: Taco, Enchilada or Tamale | 12 |
| 9) CHILE RELLENO, ENCHILADA & TACO:
Choose Taco: Chicken, Beef or Carnitas.
Enchilada with Cheese | 13.5 |
| 10) BURRITO & TACO:
Choose Burrito: Veggie, Beef, Chicken, or Carnitas.
Choose Taco: Beef, Chicken, or Carnitas | 13 |
| 11) CHIMICHANGA:
Topped with Guacamole & Sour Cream.
Choose: Chicken, Beef or Carnitas. | 12.5 |
| 12) BURRITO PLATE:
Choose: Veggie, Chicken, Beef or Carnitas. | 12 |
| 13) CHILES RELLENOS PLATE: (2) | 14 |
| 14) QUESADILLA PLATE:
A Cheese Quesadilla Served with Guacamole & Sour Cream.
Add Chicken, Beef or Carnitas, add 1 | 12 |
| 15) TAQUITOS PLATE:
Three Taquitos Served with Guacamole & Sour Cream.
Choose: Beef, Chicken, or Carnitas. | 12 |
| 16) GREEN CORN TAMALES
Two Green Corn Tamales, Grilled Served With Rice, Black Bean & Sour Cream. | 12 |

HOUSE SPECIAL BURRITO

Our Most Popular Burrito! We Layer our House Burrito with Beans, Lettuce, Guacamole, & Sour Cream; Then Top it with Salsa, Fresh Pico de Gallo, and Cheese.

CHOOSE:
CHICKEN, BEEF, CARNITAS OR
VEGETARIAN: 11



HOUSE SPECIAL WITH CARNE ASADA BURRITO:

13

BURRITOS

MAKE ANY BURRITO A PLATE, BY ADDING
RICE & BEANS, FOR 3

CHICKEN, BEEF, GUACAMOLE & BEAN:	12
CHICKEN, CARNITAS, GUACAMOLE & BEAN:	12
CARNE ASADA, GUACAMOLE & BEAN:	12
CARNITAS, GUACAMOLE & BEAN:	10
CHICKEN, GUACAMOLE & BEAN:	10
CARNE ASADA & BEAN:	11
BEEF & BEAN:	9
CHICKEN & BEAN:	9
CARNITAS & BEAN:	9

SPICE UP YOUR BURRITO BY ADDING EXTRAS

THESE ITEMS ARE ONLY FOR BURRITOS

(Black Beans) 1 • (Rice) 1 • (Guacamole) 2 • (Sour Cream) 1.5
(Pico De Gallo) 1 • (Grilled Onions) 1 • (House Spicy Sauce) 1 • (Jalapeños) .50 • (Lettuce) .50

COCKTAILS

SANGRÍA

Siblings, René & Marysol (Ms. Gloria's kids), concocted this refreshing and wildly popular Sangria recipe.

Although a painstaking task, they sure had fun during the process!

GLASS:	Small	5	PITCHER:	Mini	16
	Medium	7		Regular	20
	Large	9		Large	25



MIXED DRINKS

MARGARITA: Agave Based Cocktail, Hand-Shaken & Served On-The-Rocks or Blended. (Choice of Classic Lemon or Strawberry).	GLASS	6	PITCHER	25
PIÑA COLADA: Wine Based Rum Cocktail Made with Pineapple Juice & Coconut Milk, Topped with a Maraschino Cherry.				6
BLOODY MARY: Wine-Based Vodka, Spicy Cocktail of Tomato Juice, Worcestershire Sauce, Tabasco & Black Pepper.				6
MIMOSA OR BELLINI: Make Your Own: Bottle of Sparkling Wine & 1/2 Carafe of Orange Juice.	GLASS	6	MYO	17

WINES

FINE WINE: • Chardonnay • Sauvignon Blanc • Merlot • Cabernet Sauvignon • Pinot Noir.	GLASS	7	BOTTLE	20
HOUSE WINE: • Chablis • Rose • Burgundy.	GLASS	5	1/2 LITER	10
			LITER	17

BEERS

IMPORTED BEER: Corona • Corona Light • Negra Modelo • Bohemia • Pacifico • Tecate • Heineken • Modelo Special • Dos XX (Lager or Amber) • Blue Moon				5
BEER ON TAP: • Negra Modelo • Modelo Especial • Pacifico.	GLASS	5.5	PITCHER (Small)	10
			LARGE	20
SALVADORAN BEER:	REGIA	7	PILSENER OR SUPREMA	5.5
DOMESTIC BEER: • Budweiser • Bud Light • Coors • Miller Light.				4

BEVERAGES

AGUAS FRESCAS: (Sorry, No refill) • Arnold Palmer • Horchata • Jamaica • Lemonade • Ensalada (fruit salad drink)				3
FOUNTAIN SODA: • Coke • Diet Coke • Sprite • Mineral Water • Brewed Iced Tea				2.25
CANNED SODAS: • Dr. Pepper • Orange Soda • Root Beer.				1.5
KOLACHAMPAN: (Salvadoran Soda).				2.75
COFFEE OR HOT TEA: (Green, Mint, or Chamomile).				2.25
CHOCOLATE MEXICANO: (Sorry No Refill).				3.5