

ANTOJITOS

CHIPS & SALSA First round on the house of our homemade salsa quemada and tortilla chips.	5
GUACAMOLE Fresh avocado, tomatoes, onions, cilantro and serrano.	14
QUESO FUNDIDO Tres quesos, topped with rajas poblanas, mushrooms and chorizo.	14
CEVICHE de CAMARON Shrimp, lime, mango, cucumber, pico, cilantro and avocado.	18
MINI SOPES Three sopes. Chicken, shredded beef, and shrimp. Topped with pico de gallo, crema and cheese.	15
CALAMAR MIXTO Steak calamari, artichoke, carrots and jalapenos, side of chipotle alioli. Topped with cotija cheese.	18
CAMARONES AMORELIA 5 Shrimp, olive oil, white wine, capers, lemon garlic butter and cheese.	18
TAMALES Two pork tamales served with elote salsa, crema fresca and queso cotija.	15

ENSALADAS & SOPAS

GLORIA'S SALAD Gloria's home salad. Grilled chicken breast, mushrooms, onions, tomatoes, jalapeños and mix greens. Tossed with our unique house dressing.	21
MANGO ASADA SALAD Skirt steak, mix greens, mango salsa, pecans, queso fresco, balsamic vinaigrette.	24
POZOLE ROJO Big bowl of Red hominy chicken soup. Served with seasonings and toppings.	20
POZOLE VERDE Big bowl of Green hominy chicken soup. Served with seasonings and toppings.	20
SOPA TARASCA A traditional soup of Michoacan. Cream of beans, chile ancho, crema fresca, cotija cheese, avocado, and tortilla strips.	12

REGIONALES

ENCHILADAS PLACERAS Traditional enchiladas with chicken, salsa placera, crema fresca, queso cotija, onions, avocado, carrots & potatoes.	25
TRUCHA <i>al</i> COCO Traditional trout, over avocado serrano sauce, topped with roasted shredded coconut, served with spinach, cucumbers and white rice.	27
POLLO PUREPECHA Traditional Jidori bone-in breast stuffed with huitlacoche, spinach, queso fresco. Covered with crema de elote, side of veggies and white rice.	29
LA MORISQUETA Traditional pork in salsa ranchera, bed of white rice and frijoles de la olla. Topped with crema fresca, avocado and queso cotija.	24

FAVORITOS

CHILE RELLENO Poblano chile stuffed with queso fresco, green and red sauce, crema fresca, cotija, white rice and black beans.	21
TORTA de CHAYOTE Chayote “Prickly Squash” with queso fresco, topped with salsa de tomate, crema fresca, queso cotija, white rice and black beans.	21
MOLE POBLANO Organic Jidori Chicken, poblano mole, roasted sesame seeds. Side of tortillas, rice and beans.	28
MOLE VERDE Organic Jidori Chicken, mole verde pipian, roasted pepitas. Side of tortillas, rice and beans.	28
POLLO <i>a la</i> CHIPOTLE Grilled chicken breast, chipotle cream sauce, mushrooms, onions, rice and beans.	27
ENCHILADAS SUIZAS Three enchiladas, chicken, green tomatillo sauce, crema fresca, queso cotija, avocado, rice, beans.	25
ENCHILADAS POBLANAS Three enchiladas, chicken, mole poblano, crema fresca, queso cotija, sesame seeds, onions, rice and beans.	25
ENCHILADAS <i>de</i> MOLE VERDE Three enchiladas, chicken, mole verde, crema fresca, queso cotija, roasted pipian seeds, onions, rice and beans.	25

TIERRA

ALAMBRES aI PASTOR	26
Tender pork, grilled pineapple, onions, cilantro, red achiote sauce, served with avocado tomatillo sauce.	
ALAMBRES de RIBEYE	31
Ribeye, portabella mushrooms, grilled onions and melted Oaxaca cheese, topped with grilled cambray onion.	
LA TAMPIQUEÑA	32
8oz Prime Ribeye, grilled onions, pico de gallo, guacamole, placera cheese enchilada, served with rice and beans.	
ASADA CON VERDURAS	28
8oz Skirt steak, sauteed potatoes, peppers, onions, calabacitas and mushrooms.	
CHILE VERDE	26
Slow braised prime pork in tomatillo sauce, topped with onions and cilantro, served with white rice, black beans and tortillas.	
LAS CARNITAS de MICHOACAN	27
Prime natural pork, cambray onions, pico de gallo, onions, crema fresca, guacamole, rice and frijoles de la olla.	
CHILE COLORADO	29
Braised short ribs, guajillo red sauce, cilantro, onions, served with white rice and black beans.	

SIDES

FRIJOLES	5
ARROZ	5
VEGETABLES	6
ESQUITE	12
CALABAZITAS	12
CHILES TOREADOS	6
MIX GREENS	8

MAR

ALAMBRES de CAMARON	29
Mexican shrimp, chorizo, bell peppers, mushrooms, grilled cambray onion. chile toreado, and Oaxaca cheese.	
CAMARONES A LA DIABLA <i>Spicy!</i>	31
Sautéed Mexican shrimp, bell peppers, corn, sauteed in a spicy a la diablo sauce and white rice.	
PESCADO VERACRUZANO <i>Spicy!</i>	32
Kanpachi, bell peppers, onions, tomatoes, yellow peppers, olives, greens and white rice.	
ENCHILADAS A LA DIABLA <i>Spicy!</i>	28
Three enchiladas, Shrimp, bell peppers, corn, a la diablo sauce, crema fresca, queso cotija and white rice.	
ENCHILADAS DE MARISCO	29
Three enchiladas, Shrimp, scallops, fish, topped with salsa roja, rice and beans.	
SALMON AL AJILLO	32
Grilled salmon fillet, topped with roasted garlic, red salsa, grilled asparagus and white rice.	
FIDEO DE MARISCOS	32
Fideo, shrimp, scallops, black mussels, white wine lemon sauce, tomatoes and crushed peppers.	

POSTRES

PASTEL de TRES LECHEs	12
Slice of our homemade Tres Leches cake topped with raspberry and chocolate sauce.	
FLAN NAPOLITANO	12
Our traditionally homemade vanilla flan with strawberries and cream.	
FLAN de COCO	12
Our unique homemade coconut flan with strawberries and cream.	
CHURROS con CAJETA	12
Cajeta filled churros with chocolate sauce.	

BEBIDAS

SODAS

ICED TEA	4
MEXICAN COKE	5
DIET COKE	5
SPRITE	5
S.PELLEGRINO	7
TOPO CHICO	7

AGUAS

LIMONADA	5
HORCHATA	5

CAFE & ESPRESSO

CAFE de OLLA	6	CAFE REGULAR	5
CHOCOLATE	6	AMERICANO	5
MOCHA	6	MACCIATTO	5
CAPPUCCINO	5	ESPRESSO	4
LATTE	5	DOUBLE ESPRESSO	5

NO SUBSTITUTIONS! We charge an 18% service charge on groups of 8 or more.
Prices are subject to change without notice.