

LUNCH MENU \$28

Appetizer

NUEVO SHRIMP

aji amarillo sauce, fresh cooked shrimp & drops of merken oil

COCHINITA SLIDERS

pulled pork, black beans & pickled red onion

Entrée

LOMO SALTADO

beef tenderloin, fried egg, potato, tomatoes, onion, sillao sauce & house white rice

- OR -

GRILLED OCTOPUS

with quinoa salad



FLAN

a traditional flan with a creamier texture served with nut & raisin praline

- OR -

BREAD PUDDING

Glorias's style with caramel and vanilla ice cream

*tax and gratuity not included.

DINNER MENU | \$45

Appetizer

SMOKED CROQUETAS

crunchy corn crust, smoked fish, aji amarillo aioli, aji panca sauce

FRIED CALAMARI

with frontera sauce (aji amarillo & guajillo)

Entrée

MIXED SEAFOOD ARROZ CON MARISCOS

saffron & pernod cream sauce, house white rice, octopus, fish, calamari & shrimp

- OR -

SHOULDER TENDERLOIN

with coffee rub and guasacaca sauce, rice & beans



FLAN

a traditional flan with a creamier texture served with nut & raisin praline

- OR -

BREAD PUDDING

Glorias's style with caramel and vanilla ice cream

*tax and gratuity not included.