

APPETIZERS

EDAMAME	2.95
FRENCH FRIES	3.95
VEGGIE DUMPLINGS (6) STEAMED or GRILLED	4.95
Dumplings stuffed with vegetables	
GUACAMOLE WITH ROTI BREAD	4.95
CRISPY CHICKEN SLICED or NUGGETS	5.95
Lightly fried soy chicken served with sweet chili sauce	
GOLDEN TOFU	5.95
Flash fried soft tofu served with sweet chili sauce and ground peanuts	
SPRING ROLLS (4)	5.95
Deep fried spring rolls stuffed with cabbage, carrot, mung bean noodles, baked tofu, and shitake mushroom, served with sweet & sour sauce	
TOFU SATAY (5 SKEWERS)	5.95
Charbroiled marinated tofu skewers served with peanut sauce and fresh cucumber salad	
CRISPY TACO (3)	6.95
Seasoned ground soy beef or minced soy chicken, chopped romaine, salsa, vegenaïse, vegan cheddar cheese	
FRESHY ROLLS (4)	7.95
Thai spaghetti, soy chicken, romaine lettuce, bean sprouts, and fresh herbs, wrapped in rice paper and served with hoisin sauce	
CHICKEN SATAY (5 SKEWERS)	7.95
Charbroiled marinated soy chicken on skewers served with peanut sauce and fresh cucumber salad	
MEE-KROB	7.95
Crispy rice noodles, bean curd, and fried soy shrimp caramelized in chef's secret sweet sauce, garnished with bean sprouts	
GRAND TEMPURA	8.95
Carrots, bell peppers, broccoli, pumpkin, zucchini, and soy shrimp, lightly battered and flash fried served with tempura sauce	
VEGAN GLORY WRAP	10.95
A do it yourself wrap, with fresh romaine lettuce hearts, avocado, sliced tomatoes, edamame, Alfalfa sprouts, Thai spaghetti, fried soy shrimps, and soy chicken satay served with peanut and hoisin sauce	

SOUP

SOUP OF THE DAY (Small/Large)	1.95/3.95
MISO SOUP	2.95
Soft tofu, kelp, and sliced mushroom; a nutritious Japanese soup	
SEAWEED SOUP	6.95
Tasty clear broth with seaweed, tofu, vermicelli, and Napa cabbage garnished with fried garlic	
VEGETABLE SOUP	6.95
TOM YUM SOUP (TOFU \$7.95 / SOY CHICKEN or SOY FISH \$ 8.95)	
Champignon mushrooms, tomatoes, and exotic herbs in a hot & sour lemongrass broth	
DUMPLING SOUP	8.95
7 dumplings in a clear vegetable broth with shitake mushrooms, celery, and napa cabbage	
SEAFOOD TOM YUM	9.95
Soy fish, soy shrimp, mushrooms, tofu, tomatoes, and exotic herbs in a hot & sour lemongrass broth	
TOM KAH KAI	9.95
Mild and aromatic soup, with exotic herbs, mushrooms, tofu, and soy chicken in a coconut milk broth	

SIDE ORDER

ANY EXTRA DRESSING (BBQ, Italian, peanut, tahini, or thousand island)	1.00
STEAMED BROWN RICE	1.50
STEAMED WHITE RICE	1.50
FRIED BROWN RICE	2.00
GRILLED POTATOES	2.95
STEAMED VEGETABLES Snow pea, carrot, broccoli, zucchini	2.95
BEANS & RICE	3.00
BBQ TOFU	3.00
COLD TOFU Cold soft tofu in Tsuyu sauce, garnished with green onion and fried garlic	3.00
TOFU SCRAMBLE	3.00
GRILLED VEGETABLES Mushroom, red onion, snow pea, carrot, zucchini	3.95
KAMUT PANCAKE	3.95
Served with maple syrup & vegan margarine (add banana, blueberries, raisins, pineapple, strawberries, or walnuts for \$1 each, with maximum of 2 ingredients per order)	

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SALADS

CUCUMBER SALAD	2.00
Cucumber, red bell peppers & red onions in a sweet vinaigrette dressing	
HOUSE SALAD	3.95
Mixed green salad with your choice of peanut, Italian, thousand island or tahini dressing	
SEAWEED SALAD	5.95
Wakame in a tangy sesame vinaigrette	
GLASS NOODLE SALAD	6.95
Vermicelli, tomatoes, cucumber, carrots, and red onion tossed in a spicy lime dressing on a bed of lettuce	
GLORY SALAD	6.95
Fresh garden salad topped with grilled tofu, served with peanut dressing	
LARB (TOFU \$6.95 / SOY CHICKEN \$8.95)	
(Diced tofu / minced soy chicken) tossed in lime juice with carrot, red onion, cilantro, and parched rice on a bed of lettuce	
GREEN POWER SALAD 7.95 (WITH GRILLED TOFU or SOY CHICKEN \$9.95)	
Romaine lettuce, tomato, alfalfa sprouts, avocado, cucumber, edamame, and red onion topped with walnuts, served with your choice of peanut, Italian, thousand island, or tahini dressing	
PAPAYA SALAD 7.95	
Shredded green papaya, carrots, green beans, sliced tomatoes, and lime juice tossed with ground peanuts	
BBQ CHICKEN SALAD 9.95	
Chopped Romaine Lettuce, BBQ soy chicken, avocado, red onion, salsa, sweet corn, sprinkled with vegan Cheddar cheese, served with our homemade BBQ dressing	

CURRY

(served with steamed brown rice)

Choice of soy chicken, soy fish, soy pepper steak, seitan, tofu, or vegetables
Add \$ 1 for soy shrimp, or soy chicken nuggets

RED CURRY 8.95	
Hot exotic red curry paste with coconut milk, sweet basil, bell pepper, eggplant, bamboo shoots, and seasonings	
GREEN CURRY 8.95	
Medium spicy green chili paste with coconut milk, sweet basil, bell pepper, eggplant, bamboo shoots, fresh herbs and spices	
YELLOW CURRY 8.95	
Mild spicy yellow curry with coconut milk, potatoes, onions, carrots, herbs and spices	

CHEF'S SPECIALS

(served with steamed brown rice)

LENTIL LOAF 7.95	
Lentils, brown rice, bell pepper, celery, onions and spices	
PUMPKIN-EGGPLANT-TOFU (P.E.T.) 9.95	
Pumpkin, eggplant, tofu, onion, sweet basil, bell pepper, and mushrooms stir-fried in garlic-chili sauce	
PRARAM'S PLATE 9.95	
Marinated soy chicken pan fried with peanut sauce on a bed of steamed spinach	
CHU CHEE 10.95	
Soy shrimps sautéed in chef's special coconut puree topped with Kaffir lime leaves and bell pepper	
ORANGE PEEL CHICKEN 10.95	
Lightly battered & flashed fried soy chicken caramelized in a tangy orange sauce topped with orange peel & sprinkled with sesame seeds	
THREE FLAVOR FISH 10.95	
Fried fish steaks topped with tangy sweet chili sauce served with steamed broccoli	
(served without rice)	
SPICY YAKI SOBA WITH SOY FISH 9.95	
Stir fried Yaki Soba noodles with fresh chili, bell pepper, broccoli, mushrooms, onions, and sweet basil	
SUKIYAKI NOODLE SOUP 10.95	
Tasty clear broth with tofu, soy fish, soy shrimp, mung bean noodles, celery, spinach, scallion, and Napa cabbage, served with spicy sukiyaki sauce	



indicates spicy

Most dishes can be made spicy upon request
Menu subject to change without notice

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A LA CARTE

(served with steamed brown rice)

Choice of soy chicken, soy pepper steak, seitan, soy fish, tofu, or vegetables	
Add \$1 for soy shrimp or soy chicken nuggets	
BEAN SPROUT & MUSHROOM 7.95	
Stir fried bean sprouts, scallions, and shitake mushroom with your choice of protein or vegetables	
BASIL LEAVES 8.95	
Stir-fried sweet basil leaves, fresh chili, garlic, onions and bell pepper	
AMERICAN or CHINESE BROCCOLI 8.95	
Stir fried broccoli with garlic mushroom sauce	
CASHEW NUTS 8.95	
Stir fried roasted cashew nuts, celery, carrots, and chestnuts in a light brown sauce, garnished with dry chili	
FRESH GINGER 8.95	
Stir fried mushrooms, fresh ginger, garlic, scallions, and bell pepper in chef's special sauce	
GARLIC PEPPER 8.95	
Pureed garlic, black pepper, and cilantro paste, sautéed with your choice of protein on a bed of lettuce	
PIK KING 8.95	
Sautéed spicy red curry paste with green beans, bell pepper, and finely chopped Kaffir lime leaves	
SPICY EGGPLANT 8.95	
Flashed fried eggplant sautéed with chili paste, onion, garlic, sweet basil, and bell pepper	
STIR FRIED VEGETABLES 8.95	
Broccoli, cauliflower, carrots, snow peas, celery, bean sprouts, cabbage, and zucchini in a light brown sauce	
SWEET & SOUR 8.95	
Stir fried pineapple, tomato, cucumber, bell pepper, and onion sautéed in a sweet & sour sauce	
PAD WOON ZEN 9.95	
Stir-fried mung bean noodles with paprika, tomato, mushrooms, celery, snow peas, carrots, onions, and scallions	

NOODLES & RICE

Choice of soy chicken, soy pepper steak, seitan, soy fish, tofu, or vegetables
Add \$1 for soy Shrimp or soy chicken nuggets

PAD THAI 7.95	
Rice stick noodles stir fried with our exclusive pad Thai sauce, bean sprouts, and green onion, topped with crushed peanuts	
SEE-EW 7.95	
Stir fired Flat rice noodles with broccoli and sweet soy sauce	
CHOW MEIN 8.95	
Stir fried eggless noodles with bean sprouts, celery, carrot, cabbage, and broccoli	
GLORY NOODLE 8.95	
Stir fried flat rice noodles with fresh chili, mushrooms, onions, garlic, sweet basil, and bell pepper	
RAAD NAR 8.95	
Stir fried flat rice noodles, topped with broccoli in gravy black bean sauce	
THAI NOODLE SOUP 8.95	
Vegetable broth based soup with bean sprouts, cilantro, and chopped scallions garnished with fried garlic with your choice of rice stick or flat noodles	
PINEAPPLE FRIED RICE 8.95	
Stir-fried brown rice in curry powder with pineapple chunks, onions, tomatoes, cashew nuts, and raisins	
MIXED VEGETABLE FRIED RICE 8.95	
SPICY FRIED RICE 8.95	
Stir-fried brown rice, garlic, sweet basil, onions, and bell pepper with garlic-chili puree	

BURRITOS

SERVED WITH CHOPPED ROMAINE LETTUCE, BEAN & RICE, SALSA VEGAN CHEDDAR CHEESE IN FLOUR TORTILLA	
SOY BEEF BURRITO 7.95	
SOY CHICKEN BURRITO 7.95	
GUACAMOLE BURRITO 7.95	

Lunch Combination

Served daily from 11:00 A.M. - 4:00 P.M.

Served with steamed brown rice, spring roll, salad, and soup of the day (soup complimentary for dine-in only)

*Choice of tofu, seitan, soy chicken, soy fish, soy pepper steak, or vegetables \$ 8.95

soy shrimp or soy chicken nuggets \$ 9.95

- L1 CASHEW NUTS Stir fried roasted cashew nuts, celery, carrot, dry chili, and chestnuts in a light brown sauce
- L2 FRESH GINGER Stir fried mushrooms, fresh ginger, garlic, green onion, and bell pepper in chef's special sauce
- L3 GARLIC PEPPER Pureed garlic, black pepper, and cilantro paste, sautéed with your choice of protein on a bed of lettuce
- L4 BASIL LEAVES Stir-fried sweet basil leaves, fresh chili, garlic, onion and bell pepper
- L5 SPICY EGGPLANT Flashed fried eggplant sautéed with chili paste, onion, garlic, sweet basil, and bell pepper
- L6 STIR FRIED VEGETABLES Broccoli, cauliflower, carrots, snow peas, celery, bean sprouts, cabbage, and zucchini in a light brown sauce
- L7 SWEET & SOUR Stir fried pineapple, tomato, cucumber, bell pepper, and onion sautéed in a sweet & sour sauce
- L8 PAD THAI Rice stick noodles stir fried with our exclusive pad Thai sauce, bean sprouts, and green onion, topped with crushed peanuts
- L9 RED CURRY Hot exotic red curry paste with coconut milk, sweet basil, bell pepper, eggplant, bamboo shoots, and seasonings
- L10 GREEN CURRY Medium spicy green chili paste with coconut milk, sweet basil, bell pepper, eggplant, bamboo shoots, fresh spices and herbs
- L11 YELLOW CURRY Mild spicy yellow curry with coconut milk, potato, onion, carrot, herbs and spices
- L12 LENTIL LOAF Lentils, brown rice, bell pepper, onion and spices *(No choice of protein)
- L13 CRISPY CHICKEN (SLICED OR NUGGETS) *(No substitute)

Dinner Combination

Served daily from 4:00 - 10:00 P.M.

Served with steamed brown rice, spring roll, salad, and soup of the day (soup complimentary for dine-in only)

*Choice of tofu, seitan, soy chicken, soy fish, soy pepper steak, or vegetables \$ 10.95

soy shrimp or soy chicken nuggets \$ 11.95

- D1 CASHEW NUTS Stir fried roasted cashew nuts, celery, carrot, dry chili, and chestnuts in a light brown sauce
- D2 FRESH GINGER Stir fried mushrooms, fresh ginger, garlic, green onion, and bell pepper in chef's special sauce
- D3 GARLIC PEPPER Pureed garlic, black pepper, and cilantro paste, sautéed with your choice of protein on a bed of lettuce
- D4 BASIL LEAVES Stir-fried sweet basil leaves, fresh chili, garlic, onion and bell pepper
- D5 SPICY EGGPLANT Flashed fried eggplant sautéed with chili paste, onion, garlic, sweet basil, and bell pepper
- D6 STIR FRIED VEGETABLES Broccoli, cauliflower, carrots, snow peas, celery, bean sprouts, cabbage, and zucchini in a light brown sauce
- D7 SWEET & SOUR Stir fried pineapple, tomato, cucumber, bell pepper, and onion sautéed in a sweet & sour sauce
- D8 PAD THAI Rice stick noodles stir fried with our exclusive pad Thai sauce, bean sprouts, and green onion, topped with crushed peanuts
- D9 RED CURRY Hot exotic red curry paste with coconut milk, sweet basil, bell pepper, eggplant, bamboo shoots, and seasonings
- D10 GREEN CURRY Medium spicy green chili paste with coconut milk, sweet basil, bell pepper, eggplant, bamboo shoots, fresh spices and herbs
- D11 YELLOW CURRY Mild spicy yellow curry with coconut milk, potato, onion, carrot, herbs and spices
- D12 LENTIL LOAF Lentils, brown rice, bell pepper, onion and spices *(No choice of protein)
- D13 CRISPY CHICKEN (SLICED OR NUGGETS) *(No substitute)
- D14 PRARAM'S PLATE Marinated soy chicken pan fried with peanut sauce on a bed of steamed spinach
- D15 GLORY NOODLE Stir fried flat noodles with fresh chili, mushrooms, onions, garlic, sweet basil, and bell pepper

WRAPS

served with chopped romaine lettuce, avocado, Alfalfa sprouts, salsa & vegenaize in a lavash wrap

- CHICKEN WRAP (soy) 6.95
- COWBOY WRAP (homemade wheat meat) 6.95
- LENTIL WRAP 6.95
- PEPPER STEAK WRAP (soy) 6.95
- SOY FISH WRAP 6.95
- GRILLED VEGETABLE WRAP 6.95
- TOFU SCRAMBLE WRAP 6.95
- BBQ WRAP (grilled veggies, soy bacon, bacon bits in BBQ sauce - NO SALSA) 8.95

BURGERS

served with romaine lettuce, Alfalfa sprouts, tomato & vegenaize
In an organic whole wheat bun

For avocado or vegan mozzarella cheese add \$ 1 each

French fries with any sandwich add \$ 2

- GRILLED TOFU BURGER 5.95
- VEGIE BURGER (lentil, brown rice, veggies & spices) 5.95
- CHICKEN BURGER (soy) 5.95
- COWBOY BURGER (homemade wheat meat) 5.95
- PEPPER STEAK SANDWICH (soy) 5.95
- SOY FISH BURGER 5.95
- TOFU SCRAMBLE BURGER 5.95

BEVERAGES

- BOTTLED WATER 1.50
- COKE, DIET COKE, 7UP, OR DIET 7UP 1.50
- ICE TEA 2.00
- HOT TEA 2.00
- NATURAL SODA (Crystal Geyser) 2.00
- CHRYSANTHEMUM TEA 2.00
- GINGER DRINK 2.00
- ICED GREEN TEA 2.00
- PERRIER 2.00
- APPLE JUICE 2.00
- JAMAICA DRINK 2.00
- THAI ICE TEA 2.00
- PALM JUICE 2.00
- ALMOND MILK 2.50
- DRIED LONGAN DRINK 2.50
- LEMONADE 2.50
- FRESH YOUNG COCONUT 2.95
- ORANGE JUICE 2.75
- GREEN SYRUP WITH PERRIER (MORNING DEW) 3.00
- RED SYRUP WITH MOCHA MIX (SWEET SUNSET) 3.00
- VEGAN SMOOTHIE 3.50
- Frozen mango, frozen strawberries, almonds, and banana blended with pineapple-coconut juice
- KOMBUCHA (mushroom tea) 4.25

DESSERTS

- COCONUT ICE CREAM WITH PALM SEED 3.00
- THAI TEA or TARO ICE CREAM 3.00
- BANANA SPRING ROLLS (2) 3.00
- LYCHEE IN LIGHT SYRUP 3.00
- HOT MUNG BEANS 3.00
- TOFU FRUIT SALAD (DOFU) 3.00
- VEGAN CARROT CAKE 3.75
- MANGO WITH STICKY RICE (seasonal)



Mostly Organic, Strictly Delicious

Vegan Glory

Vegan Thai Cuisine

8393 Beverly Blvd.

Los Angeles, C.A. 90048

At the corner of Orlando

Tel. 323-653-4900

Fax 323-653-4901

Open daily from 11:00 a.m. - 10:00 p.m.

For delivery from 11:00 a.m. - 9:30 p.m.

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\$15.00 minimum order



No checks accepted

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