

APPETIZERS		
EDAMAME		2.95
FRENCH FRIES	SMALL 2.00 / LARGE	3.95
SWEET POTATOE FRIED	SMALL 3.95 / LARGE	6.95
VEGGIE DUMPLINGS (6) STEAMED, GRILLED, or FRIED		4.95
Dumplings stuffed with vegetables—topped with fried garlic		
GUACAMOLE WITH ROTI BREAD		4.95
CRISPY CHICKEN	SLICED or NUGGETS	5.95
Lightly fried soy chicken served with sweet chili sauce		
FRIED SOY BEEF CHUNKS		5.95
CITRUS SOY PORK SPARERIBS		5.95
GOLDEN TOFU		5.95
Flash fried soft tofu served with sweet chili sauce and ground peanuts		
SPRING ROLLS (4 PIECES)		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 PIECES)		6.95
White corn taco shells, chopped romaine, salsa, veganaise, vegan cheese with your choice of ground soy beef, minced soy chicken, or guacamole		
QUESADILLA		6.95
Cheddar & Mozzarella blend with chili puree in a whole wheat tortilla, served with a side of salsa and chopped romaine		
FRESHY ROLLS (4 PIECES)		7.95
Thai spaghetti, soy chicken, romaine lettuce, bean sprouts, and mints, 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, fried bean curd, and fried soy shrimp caramelized in chef's secret sweet sauce, garnished with bean sprouts, carrots, and cilantro		
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/Medium/Large)		1.95/3.95/6.95
MISO SOUP (Medium/Large)		2.95/5.95
Soft tofu, kelp, green onion and sliced mushroom; a nutritious Japanese soup		
SEAWEED SOUP		7.95
Tasty clear broth with seaweed, tofu, vermicelli, and Napa cabbage garnished with fried garlic & cilantro		
VEGETABLE SOUP		7.95
Broccoli, cabbage, carrot, cauliflower, Napa cabbage, snow peas, and zucchini		
TOM YUM SOUP	Choice of tofu, soy chicken, soy fish, or vegetables	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, napa cabbage, fried garlic & cilantro		
SEAFOOD TOM YUM		10.95
Soy fish, soy shrimp, mushrooms, tofu, tomatoes, and exotic herbs in a hot & sour lemongrass broth		
TOM KAH	Choice of tofu, soy chicken, soy fish, or vegetables	10.95
Mild and aromatic soup, with exotic herbs, mushrooms, tofu, and soy chicken in a coconut milk broth		

SIDE ORDER		
ANY EXTRA (BBQ, Italian, peanut, Tahini, veganaise, maple syrup, etc)		1.00
STEAMED BROWN RICE		1.50
STEAMED WHITE RICE		1.50
FRIED BROWN RICE	with peas & carrots	2.50
GRILLED POTATOES		3.00
STEAMED VEGETABLES	Snow pea, carrot, broccoli, zucchini	3.00
BEANS & RICE		3.00
SAUTEED SOY PEPPER STEAKS		3.00
BBQ TOFU		3.50
GRILLED VEGETABLES	Mushroom, red onion, snow pea, carrot, zucchini	3.95
KAMUT PANCAKE		5.95
Served with maple syrup & vegan margarine (add banana, blueberries, raisins, pineapple, sweet corns, or walnuts for \$1 each, with maximum of 2 ingredients)		

SALADS		
CUCUMBER SALAD		2.00
Cucumber, red bell peppers & red onions in a sweet vinaigrette dressing		
HOUSE SALAD		4.95
Mixed green salad with your choice of peanut, Italian, or Tahini dressing		
SEAWEED SALAD		5.95
Hiyashi Wakame—Japanese style seaweed salad		
GLASS NOODLE SALAD		6.95
Glass noodle, tomatoes, cucumber, carrots, and red onion tossed in a spicy lime dressing on a bed of lettuce		
GLORY SALAD		7.95
Romaine lettuce, tomato, alfalfa sprouts, avocado, cucumber, 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, or tahini dressing		
ASIAN SALAD		7.95
Spring mix salad, sliced raw almond, cherry tomatoes, served with tangy sesame 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 cheese blend, 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, soy chicken nuggets, or soy beef chunks		
RED CURRY		8.95
Medium spicy red curry paste with coconut milk, sweet basil, bell pepper, egg-plant, bamboo shoots, and seasonings		
GREEN CURRY		8.95
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		8.95
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		
STIR FRIED SUKIYAKI		11.95
PENNE POMODORO WITH CHICKEN NUGGETS		11.95

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

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, soy chicken nuggets, or soy beef chunks	
BEAN SPROUT & MUSHROOM	8.95
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	
GREEN BEAN WITH BROWN GARLIC SAUCE	8.95
KUNG PAO	8.95
Roasted peanuts, onion, carrots, bell pepper stir-fried with sweet chili sauce	
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	
PIK KING	9.95
Sautéed spicy red curry paste with green beans, bell pepper, and finely chopped Kaffir lime leaves	

NOODLES & RICE	
Choice of soy chicken, soy pepper steak, seitan, soy fish, tofu, or vegetables	
Add \$1 for soy shrimp, soy chicken nuggets, or soy beef chunks	
PAD THAI	8.95
Rice stick noodles stir fried with our exclusive pad Thai sauce, bean sprouts, and green onion, topped with crushed peanuts	
SEE-EW	8.95
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 soy bean gravy sauce	
THAI NOODLE SOUP	Choice of rice stick or flat noodle 8.95 Wheat or glass noodle 9.95
Vegetable broth based soup with bean sprouts, cilantro, and chopped scallions garnished with fried garlic	
Make it Tom yum style with crushed peanuts, lime juice and raw sugar add\$1	
PINEAPPLE FRIED RICE	9.95
Stir-fried brown rice in curry powder with pineapple chunks, onions, tomatoes, cashew nuts, and raisins	
MIXED VEGETABLE FRIED RICE	only veggie 8.95 / add protein 10.95
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 CHEESE BLEND 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, soy chicken nuggets, or soy beef chunks

- 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)
- L 16 KUNG PAO Roasts peanuts, onion, carrots, bell pepper, sweet chili sauce

## 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, soy chicken nuggets, or soy beef chunks \$ 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
- D16 KUNG PAO Roasts peanuts, onion, carrots, bell pepper, sweet chili sauce

## DESSERTS

LYCHEE IN LIGHT SYRUP	3.00
COCONUT ICE CREAM WITH PALM SEED	3.50
TARO ICE CREAM or MANGO SORBET	3.50
BANANA SPRING ROLLS (2)	3.50
VEGAN CARROT CAKE	4.00
MANGO WITH STICKY RICE	(seasonal)
SWEET ROTI & BANANA	5.00

With your choice of topping - blueberry, orange marmalade, peanut butter chocolate, or maple syrup

## BURGERS

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

For avocado or vegan 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 (wheat meat)	5.95
PEPPER STEAK SANDWICH (soy)	5.95
SOY FISH BURGER	5.95
SATAY BURGER chicken sautéed in curry sauce, red onion; served with peanut sauce	8.95

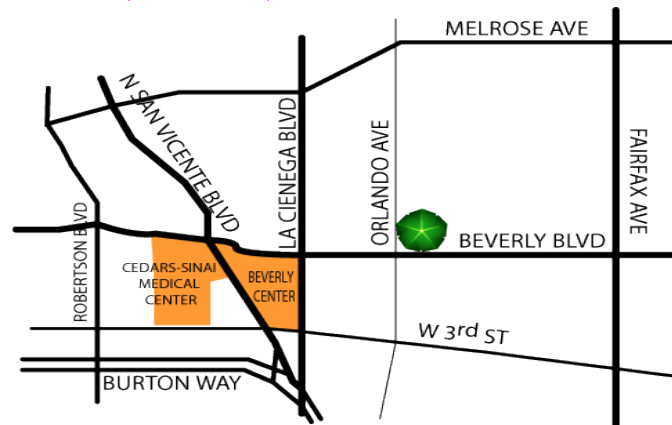
## WRAPS

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

CHICKEN WRAP (soy)	7.95
CHICKEN WRAP WITH COWBOY SAUCE	8.95
COWBOY WRAP (wheat meat)	7.95
LENTIL WRAP	7.95
PEPPER STEAK WRAP (soy)	7.95
SOY FISH WRAP	7.95
GRILLED VEGETABLE WRAP	7.95
BBQ WRAP (grilled veggies, soy bacon, bacon bits in BBQ sauce - NO SALSA)	8.95
SATAY WRAP chicken sautéed in curry sauce served with peanut sauce on the side	8.95

## BEVERAGES

BOTTLED WATER	1.50
COKE, DIET COKE, 7UP, DIET 7UP, GINGER ALE	1.50
ICE TEA	2.00
HOT TEA	2.50
CHRYSANTHEMUM TEA	2.00
GINGER DRINK	2.00
ICED GREEN TEA	2.00
PERRIER	2.00
APPLE JUICE	2.00
THAI ICE TEA	2.00
PALM JUICE	2.00
ALMOND MILK	2.50
ARNOLD PALMER	2.50
JAMAICA DRINK	2.50
LEMONADE	2.50
FRESH YOUNG COCONUT	3.25
ORANGE JUICE	3.00
RED LEMONADE	3.00
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



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.

Free valet parking for lunch

Delivery within 2.5 miles

\$15.00 minimum order



No checks accepted



www.vegan glory.com