

M E N U

LUNCH & DINNER

"Best Cocktails in Dallas"

D Magazine - Dallas Observer

AWARD WINNER

Margarinha (house version) 9.75
Sauza Silver Tequila, Hand Mudled Limes,
Sugar, Cointreau and Crushed Ice

Margarita (mexico) 8.75
Traditional Recipe, Freshly Pressed Lime
Juice and Sugar Cane Frozen or on the
Rocks

Caipirinha (brazil) 9.75
Cachaca, Hand Mudled
Limes, Sugar, and Crushed ce

AWARD WINNER

Pisco Sour Flute (peru) 8.75
Pisco, Fresh Lime Juice, Cane Sugar and
a Pinch of Cinnamon

AWARD WINNER

Mojito (cuba) 9.75
Bacardi Silver Rum, Hand Crushed Limes,
Sugar, Fresh Mint, Soda and Crushed Ice.
Traditional, Orange or Berries

Green Apple Martini 9.75
Stoli Vodka, Sour Apple, Hand Crushed
Green Apples and Garnished with Apple
Candy Crisps

Duni Driver Naranjada 9.75
Gray Goose Vodka, hand crushed limes,
Cane Sugar, Freshly Pressed Orange
Juice, Soda and Crushed Ice.

Duni Pomelo Toronjada 9.75
Gray Goose Vodka, Hand Crushed Limes,
Sugar, Cane Sugar, freshly Pressed Grapefruit
Juice, Soda and Crushed Ice.

Jarra de Refajo (colombia) 8.75
12 oz Pitcher of Colombiana Soda,
Limes and Pilsner Beer

**Jarra de Sangria (spain)
Jar 25 Glass 8.75**
Pitcher of Spanish Red Wine, Blended with
Freshly Pressed Orange Juice, Vodka,
Cointreau, Cane Sugar, Soda, Orange
Slices and Ice

Lemon 43 (spain) 9.75
Bacardi Silver Rum, Hand Crushed Lemons,
Cane Sugar, Liquor 43 and Crushed Ice

Duni Collins 9.75
Stoli Vodka or Beefeaters Gin, Hand
Crushed Limes, Cane Sugar & Soda

La Duni Passion 9.75
Parrot Coconut Rum, Passion Fruit Juice,
Orange Juice, Coconut Cream, Shaken
with Crushed Ice

Beer Selection 4.75
Corona, Dos XX Lager, Dos XX Amber,
Carta Blanca, Tecate, Pacifico, Bohemia,
Negra Modelo, Cusquena, Suprema,
Famosa, Cristal, O'Douls, Amstel Light



*"Where there is cake,
there is love....."*

We gladly accept Cash, Visa, MC,
Diners, Amex and Discover.
Please no Personal Checks, nor
more than 5 credit cards per party.
We reserve the right to serve anyone.
Thank you

European. Nomas with Latin. Flavor



LUNCH - DINNER

October 2006

Today's Empanadas

Classic Argentinian Turnover with *Homemade Flaky Crust and Today's Chef's Choice of Fillings* **5.25 Each**

Para Compartir - To Share

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|------------------------------------|---|
| Platon Campero | Sweet Plantains, Queso Fresco, Patacones, Empanada, Yucca Fries, Yucca Balls, Duni Onions and Salsa 11.95 |
| Provoleta | Melted Provolone with Fine Herbs and Chimichurri Mojo for Two 6.25 for Four 12.00 |
| Choriqueso | Melted Provolone with Grilled Argentinian Sausage, Fine Herbs and Chimichurri Mojo for Two 9.25 for Four 16.75 |
| Harina Pan Crusted Crispy Calamari | Arepa White Corn Flour Crusted Calamari served with Roasted Tomato Salsa & Aji Amarillo Ali-oli 11.75 |
| Camarones a la Plancha | Iron Skillet Seared Shrimp with Chipotle Mojo and Yucca Balls 9.25 |

Tortas - Sandwiches

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| Slow Roasted Lomo | <i>Home Roasted & Hand Carved Meats, Made to Order with Bakery Fresh Pop Overs, Cibatta Roll or Peruvian Pan de Yema. Served with Yucca Fries, Frites or House Salad</i> Citrus-marinated Pork Loin with Mojo, Greens, Avocado, Tomato, Manchego Cheese and Mayo. Bread Choice 8.95 |
| Peppered Cuadril | Marinated and Grilled Pepper-crust Beef Culotte loin with Watercress, Tomatoes, Chimichurri Mojo and Manchego Cheese. Bread Choice 8.95 |
| Gaucho Chicken Breast | Citrus-Oregano Marinated, Grilled Skinless Chicken Breast with Greens, Avocado, Tomato, Mayo and Manchego Cheese. Bread Choice 8.95 |
| Choripan | Grilled Argentinian Sausage with Greens, Avocado, Tomato, Mayo, Chimichurri and Manchego Cheese. Bread Choice 7.95 |
| Rajas Con Queso & Carne Asada | Pan de Yema Bread with Sliced Prime Skirt Steak, Melted Manchego Cheese Sauce, Roasted Poblanos, Pimento Peppers and Grilled Onions 8.95 |
| French Press | Grilled French Baguette with sliced Tomatoes, Gruyere Cheese, Baby Swiss, Honey Ham, Mayo and Mustard. 7.45 With Chicken add 3.00 |
| Torta Cubana | Grilled French Baguette with sliced Tomatoes, Gruyere Cheese, Baby Swiss, Honey Ham, Roasted Pork Loin, Pickles, Mayo and Mustard 8.45 |
| Salmon Ahumado Escoces | Homemade English Muffin, Scottish Smoked Salmon, Watercress, Lime-serrano-chive Cream Cheese, Raddish, Frisse, Sherry Vinaigrette 11.50 |
| De La Rosa Egg Torta | 2 Egg French Omelette with Greens, Avocado, Tomatoes, Manchego Cheese and Mayo. Bread Choice 7.50 |
| BLTA Pop Over | Home Baked Pop Over, Mayo, Avocado Mash, Bacon Strips, Vine Ripe Tomato and Mixed Greens 7.50 |
| Buenos Aires Press | Oven Roasted Tomato, Basil and Brie on Pan de Yema, Grilled 8.75 |

Ensaladas

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| Pechuga de Pollo Con Uvas | Boneless, Skinless, Grilled Chicken Breast, Creamy Fine Herbs Dressing, Vegetables, Toasted Pecans and Red Grape Salad 9.95 |
| Galinha Assada a Brasileira | Brazilian Pulled Roasted Chicken Salad with Vegetables 9.95 |
| Tomate con Pollo & Palmitos | Tomato, Avocado, Heart of Palm, Grilled Chicken, Queso Fresco and Balsamic Vinaigrette 12.95 Without Chicken 9.75 With Cuadril 13.95 |
| Puerco & Coles | Crispy Pork Loin over Cabbage and Roasted Apple Balsamic Vinaigrette 9.75 |
| Duni Caesar con Calamar | Romaine Chop Salad, Caesar Dressing and Arepa Crusted Calamari 11.95 |
| Pollo Asado a La Menta - Limon | Mixed Greens, Grilled Chicken and Balsamic-Mint Vinaigrette 12.95 With Cuadril Beef Loin Instead of Chicken add 3.00 |

"Why would I want feet since I have wings to fly?" Frida Kahlo



“Un poquito de mi, para ti.....”

Mami Duni

Entradas

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| Asado Argentino de Bife | Chimichurri Marinated Beef Cut of the day, Served with Buttermilk Crispy Onions and Tomato Salad with Sherry Vinaigrette Market Price |
| Carne Asada Arrachera | Lime-Garlic Marinated and Grilled 10 oz Prime Skirt Steak, Served with Garlic Basmati Rice, Sweet Plantains, Black Beans, Duni Onions, Roasted Poblano and Red Bell Pepper Cheese Rajas, Salsa and Mashed Avocado 21.50 |
| Pechuga de Pollo Con Broccoli | Grilled Boneless Skinless Chicken Breast with Lime - Oregano Mojo, Served with Garlic-Chili Flakes Pan Seared Broccoli-Asparagus, Mashed Potatoes and Roasted Tomato 14.95 |
| Pollo Aljibe | Roasted half Chicken, Champagne, Green Orange-Citrus and Pan Jus Mojo, Garlic White Rice, Pampero Black Beans and Plantains 15.95 |
| Bife de Lomito Con Salsa Verde & Papas | Butterflied Tenderloin Steak Dipped in Salsa Verde (Mojo Andino), Served with Crispy Potato Frites and Saute Baby Spinach 23.75 |
| Cuadril Tacos | Seared Cuadril Steak Strip Tacos, Iron Skillet Tomato-Onion-Serrano Salsa, Mashed Avocados, Lime Vegetables, Corn or Flour Tortillas 19.75 |
| Parrillada Argentina Para Dos | Argentinian Grill for two, Prime Rib Eye, Outside Skirt, Pork Tenderloin Strips, Grilled Sausage, Pampas Potatoes, Vegetable Gratin, Steak Sauces Market Price |
| Lomito Cubano | White Long Grain Basmati Rice and Pampero Black Beans, topped with Roasted then Grilled Pork Tenderloin, dressed with Cuban Mojo Criollo, Sweet Plantains and Yucca Frita 16.95 |
| Ojo de Lomito Con Adobo & Esparragos | Pepper Crusted Pan Seared Filet Mignon, Five Chile Adobo Butter, Pompas Potatoes, Grilled Asparragus, Vine Ripen Tomatoes, Frisee Salad, Sherry Vinaigrette Market Price |
| Milanesa de Lomito de Cerdo con Papas | Pan Fried, Thinly Pounded and Crusted Pork Steak Lomito, Mashed Gruyere Potatoes, Watercress, Vine Ripen Tomatoe and Mojo 15.95 |
| Salmon con Crema Verde de Berros y Arugula | Grilled Salmon, Watercress Crema Verde, Cucumber Escabeche, Arugula, Tomato Filets, Fennel and Sherry Vinaigrette 19.95 |
| Enchiladas De Queso Cuadril & Camaron | Rolled Corn Tortillas with Grilled Shrimp, Manchego, Gruyere, Mozzarella Cheeses topped with Chiltomate Salsa, Grilled Cuadril Steak and Chipotle Mojo, Basmati Rice & Black Beans 22.75 |
| Enchiladas Suizas de Pollo con Queso Gruyere | Rolled Corn Tortillas with Roasted Chicken, Manchego Cheese topped with Chiltomate Salsa, Gratinated with Gruyere Cheese and Mexican Crema. Served with Side of Basmati Rice & Black Beans 12.95 |
| Flautas De Pollo Con Ensalada | 4 Crisped thin Corn Tortillas filled with Hand Pulled Roasted Chicken, tossed with Cilantro and Tomatoes, Served with Roasted Salsas, Mashed Avocado, Spinach, Watercress, Greens Salad with Sherry Vinaigrette 12.95 |
| Pescado del Dia | Pan Seared Fish of the Day Market Price |

*We use a Canola-Peanut oil blend for our chips and fried items
Our Four Chiles chip salsa has won two prestigious awards, the Silver
Frog award and the Salsa Peluza Competition as the best chip salsa in
Dallas by the people's vote and Judge's vote.*

Split Charge 3.50
Substitutions Charge 3.00
Non Duni Cake Charge 18.00



Sides

Congri con Maduros 4.95
Black Beans, Basmati Rice and Plantains

Papas Fritas 3.75
Garlic & Sea Salt Frittes

**Frijol Negro de Olla o
Arroz Blanco 3.25**
Side Order of Black Beans or Basmati Rice

Buttermilk Crispy Onions 4.00

**Pan Seared Garlic
Broccoli & Asparagus 5.50**

Yucca Fries or Sweet Plantains 4.25

House Salad 4.75
Mixed Greens with Sherry Vinaigrette

Crispy Tostones Plantains 3.25

**Sweet Plantains &
Grilled Provolone 7.75**

Vegetable Perdigon Pasta 7.50

Beverages

Limonada Suiza 3.50
Fresh Hand-crushed Lemons and Limes with
Cane Sugar, Water or Soda and Crushed Ice

Limonada Con Menta 3.50
Fresh Hand Crushed Mint, Lemons & Limes
with Cane Sugar, Soda and Crushed Ice

Iced Tea 2.50
House Blend of Caramelized Peach, Mango
and Decaf Black Tea Leaves

Sodas 2.50
Coca Cola, Sprite, Dr. Pepper, Diet Coke, Ginger Ale

**Pellegrino Water or
Pana Water 3.00 & 6.00**

Naranjada 3.50
Fresh Orange & Citrus Juices, Simple Syrup,
Soda Water and Crushed Ice

Coffee or Tea
See our list of 22 Espresso Drinks and Tea Menu



CREW 05.18.07

Hostess Angie, Anna, Karen
Servers Joel, Roberto, Thanh, Daniel R, Julio,
Julio M, Alejandro, Luis, Omar,
Gerardo, Rodolfo
Best Server 2007 The Race is on
Bar Chief Ivan "The Master"
Bar Chefs Frank, Victor "Chino", Nick, Leo
Bar Pit Felipe, Mario, Juan Pablo
Service Assistants Hector, Jose, Gerardo, Alex
Food Pilots Oswaldo, Sonia, Jesus
"Bad Boy" Jesse Verghese
Corporate Chef Julia Lopez
Jefecitos Miguel, Francisco
Ingenieros Parrilleros Rene, Jesus, Faustino, Jose, Carlos
Camilo, Heriberto, Marcus, Cecilia, Antonio
Archi. Pantry Javar, Alejandra
Tortilla Ladies Que Paso?
Licenciado Fregadero Graciela, Alex, Juan, Antonio
Pastry Angels Katia, Lucia, Maricela, Camilo,
Maria, Vanina, Alma
Gelato Fairy Noel
Production Supervisor Omar & Kenneth
Bean Counting & Adm. Charlie Boy
Art Directed By Sr. Mark
Produced & Directed By Duni, Taco & Brandon Borga

Open 7 Days a Week

EARLY COFFEE & BREAKFAST MONDAY THROUGH FRIDAY
7:00 AM TO 11:00 AM

LUNCH MONDAY THROUGH FRIDAY
11:00 AM TO 5:00 PM

DINNER SUNDAY THROUGH THURSDAY
5:00 PM TO 9:30 PM
FRIDAY & SATURDAY
5:00 PM TO 10:30 PM

BREAKFAST - BRUNCH SATURDAY & SUNDAY
9:00 AM TO 3:00 PM

TEA SERVICE EVERY DAY
3:00 PM TO 4:30 PM

LUNCH DINNER EARLY COFFEE & SWEETS
WEEKEND BREAKFAST - BRUNCH
ESPRESSO - DESSERT BAR - TEA SERVICE
AWARD WINNING COCKTAILS

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