

# M E N U

BREAKFAST - BRUNCH - LUNCH

*European Aromas with Latin Flavor*



*"Best Cocktails  
in Dallas"*

**D** Magazine - Dallas Observer

**AWARD WINNER**

**Margarinha**  
(house version) 9.75  
Sauza Silver Tequila, Hand  
Muddled 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 Muddled  
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 Muddled  
Limes, Sugar, Fresh Mint, Soda and  
Crushed Ice. Traditional, Orange or  
Berries

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

**Duni Driver  
Naranjada 9.75**  
Gray Goose Vodka, Hand Muddled  
Limes, Cane Sugar, Freshly Pressed  
Orange Juice, Soda and Crushed Ice.

**Duni Pomelo  
Toronjada 9.75**  
Gray Goose Vodka, Hand Muddled  
Limes, 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



**duni mary 9.75**

kettle one vodka, tomato pulp, ginger,  
horseradish, lime, chile de arbol,  
roasted tomato pulp, celery salt, ice

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

**Duni Collins 9.75**  
Stoli Vodka or Beefeaters Gin, Hand  
Muddled 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

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



# Eggs Buenos Dias

Mami Duni  
Un poquito de mi para ti.....

Huevos Rancheros	10.25	2 Sunny Side up Eggs on top of crisped Corn Tortillas, topped with melted Asadero Cheese and fresh Red or Green Salsa, Queso Fresco, served with Black Beans and Roasted Potatoes. Rancheros riding on a side of Cuadril Loin Medallion, add 4.50
Huevos Finos	10.45	Sliced Pop-over with Honey baked Ham, 2 poached Eggs, Gruyere Cheese, Fresh Hollandaise Sauce and Roasted Potatoes
Huevos al Gusto	6.95	2 Eggs any style with Roasted Potatoes and Salsas
3 Egg Omelettes	9.75	Choose 3 Ingredients Goat Cheese, Gruyere, Baby Swiss, Queso Fresco, Ham, Spinach, Tomatoes, Onions, Scallions, Black Beans, Broccoli, Asparagus, Argentinian Sausage and Serrano Peppers. Served with Salsas and Roasted Potatoes. With Smoked Scottish Salmon add \$3.00
Huevos Gauchos	9.25	2 Scrambled Eggs with Argentinian Sausage, Cheddar and Provolone Cheeses. Served with Flour Tortillas and Pompas Potatoes
Migas Cuatro Quesos	9.75	2 Scrambled Eggs with Bacon, Cheddar, Provolone and Gruyere Cheeses, Stone Ground Corn Tortilla Chips, topped with Queso Fresco and choice of Salsa Roja or Salsa Verde. Served with Flour Tortillas and Roasted Potatoes
Huevos Con Carnitas	11.50	2 Sunny Side up Eggs on top of crisped Corn Tortillas, Green Salsa, Green Cabbage, Mexican Lime Cream, Crispy Pork, Roasted Potatoes and Refried Black Beans
Brunch Chile Relleno	9.75	Roasted Poblano Pepper filled with Refried Beans, 2 Scrambled Eggs with Bacon, Cheddar, Provolone and Gruyere Cheeses, Stone Ground Corn Tortilla Chips, topped with Queso Fresco and choice of Salsa Roja or Salsa Verde. Served with Roasted Potatoes
Filete a Caballo	17.95	Steak & Eggs! Carne Asada topped with 2 Sunny Side Up Eggs with Ranchero Salsa, Queso Fresco, Roasted Potatoes and Black Beans
Chilaquiles Rancho La Lira	8.50	Handmade crisped Corn Tortillas strips topped with melted Asadero and Gruyere Cheeses, finished with fresh Red or Green Salsa and Mexican Crema, served with Roasted Potatoes and Black Beans Add Grilled Chicken \$2.75 or Two Scrambled Eggs \$2.25
Gruyere & Ham Scramble with home made English muffin	9.25	Honey Baked Ham and Gruyere Cheese Scrambled Eggs, Buttered Toasted Home Made English Muffin, Red Currant Jam, side of Hollandaise and Roasted Potatoes
Breakfast Tacos	9.75	3 Charred Tomato Salsa, Bacon and Cheddar Cheese Scrambled Eggs Tacos, served with Roasted Potatoes, Black Beans and Avocado Mash
Breakfast Toast	9.75	Gruyere Cheese Scrambled Eggs with Honey Baked Ham or Bacon, on a Buttered Pan de Yema Toast, Salsa Roja and Roasted Potatoes
Salmon Scramble	12.25	Soft Scrambled Eggs, Scottish Smoked Salmon, English Muffin, Serrano-Chive-Lime Cream Cheese and Roasted Potatoes

We use a Canola-Peanut oil blend for all our fried items

## Sides

Toasted Pan de Yema - Popover & Fresh Fruit Butter - 2 Freshly Baked English Muffins 1.95 per order

Roasted Cheese Potatoes - Grilled Ham - Black Beans - Mashed Avocado Roasted Potatoe 5 Bacon Strips - 2 Argentinian Grilled Sausages 3.25 per order

All egg dishes can be made with egg whites only for \$1.50 extra charge

Split Charge 3.50  
Substitutions Charge 3.00

V.03.25.06



## Sweets

Butter Brioche French Toast 8.95

Filled with Double Cream Brie Cheese, topped with warm Rum - Pecan Pure Maple Syrup, Bacon Strips and Choice of Sliced Bananas or Strawberries

Rollo de Canela French Toast 8.95

Our Famous Pecan Sticky Roll vanilla batter dipped, topped with warm Rum - Pecan Pure Maple Syrup and Bacon Strips. Choice of Sliced Bananas or Strawberries. You may replace the Maple Syrup with homemade Chocolate Syrup

Rum Banana Nut Waffles 8.45

Served with sliced Bananas Warm Pure Maple Syrup and Toasted Pecans

Continental Breakfast 9.95

Freshly Squeezed Orange Juice, Brewed Coffee, Basket of Pastries and Breads

Homemade 7 Nuts & Fruits Granola with Duni Yogurt and Strawberries 8.50

## Pastries

Breads & Pastry Baskets 4.75

Choose 3 from our Daily Basket: Banana Bread, Guava & Cheese Glorias, Mantecadas, Pop-overs, Butter Brioche Apple Pastry, Pecan Maple Pastry. Served with Whipped Butter, Jams or Homemade Citrus Curds

Warm Cinnamon Brioche Slice with Caramelized Pecans 4.00

**Duni's Famous Cakes 7.25**

## Beverages

## Mimosas & Bellinis

Freshly Pressed Juices: Orange,  
Grapefruit or Blended Sunjuice

Cava and Freshly Pressed  
Orange Juice 6.25

8 oz Glass 4.25

14 oz Pitcher 6.95

750 ml Jug 15.00

La Duni Mimosa  
Ruby Sparkling Wine and  
Freshly Pressed Orange  
Juice 6.25

## Hot Drinks

*See 22 Espresso Bar Menu for full list*

House Blend Teas 2.25

French (thick) or Latin (foamy) Hot Chocolate  
made with melted chocolate 5.25

Tinto (Cafe Americano) 2.50

## Other Drinks

**IMPERIAL MIMOSA 21.00**

Made Tableside with a 187ml Laurent Perrier  
Split French Champagne and a Jug of Freshly  
Pressed Orange Juice. *Serves Two Guests*

**White Peach Bellini 7.50**

Made with White Peach Puree, Francois Montand  
Champagne and Peach Schnapps

Sparkling Pellegrino Mineral Water 3.00 & 6.00

Pana Mineral Water 3.00 & 6.00

Fresh Lemon-Limeade 3.50

Sparkling Fresh Mint Limeade 3.50

Fresh Naranjada (Orangeade) 3.50

Iced Tea 2.50 Pop Soda 2.50



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## Tortas - Sandwiches

De La Rosa Egg Torta

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

2 Egg French Omelette with Greens, Avocado, Tomatoes, Manchego Cheese  
and Mayo. Bread Choice **7.50**

Slow Roasted Lomo

Citrus-marinated Pork Loin with Mojo, Greens, Avocado, Tomato, Manchego  
Cheese and Mayo. Bread Choice **8.95**

Peppered Cuadril

Marinated and Grilled Pepper-crusted Beef Culotte loin with Watercress,  
Tomatoes, Chimichurri Mojo and Manchego Cheese. Bread Choice **8.95**

Gaucha 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**

BLTA Pop Over

Home Baked Pop Over, Mayo, Avocado Mash, Bacon Strips, Vine Ripe  
Tomato and Mixed Greens **7.50**

Tostada de Salmon  
Ahumado Escoces

HomeMade English Muffin, Scottish Smoked Salmon, Watercress, Lime-  
Serrano-Chive Cream Cheese, Raddish, Frisse, Sherry Vinaigrette **11.50**

Buenos Aires Press

Oven Roasted Tomato, Basil and Brie on Pan de Yema, Grilled **8.75**

## Ensaladas

Galinha Assada a Brasileira

Brazilian Pulled Roasted Chicken Salad **9.95**

Tomate con Pollo & Palmitos

Tomato, Avocado, Heart of Palm, Grilled Chicken and Balsamic  
Vinaigrette **11.75** Without Chicken **9.75** With Cuadril **12.75**

Puerco & Coles

Grilled Pork Loin over Cabbage and Roasted Apple  
Balsamic Vinaigrette **9.75**

Duni Caesar con Calamar

Romaine Chop Salad, Caesar Dressing and Arepa Crusted Calamari **9.95**

Pollo Asado a La Menta - Limon

Mixed Greens, Grilled Chicken and Balsamic-Mint Vinaigrette **10.95**  
With Cuadril Beef Loin Instead of Chicken add **3.00**

Pechuga de Pollo Con Uvas

Boneless, Skinless, Grilled Chicken Breast, Creamy Fine Herbs  
Dressing, Vegetables, Toasted Pecans and Red Grape Salad **9.95**

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

4264 OAK LAWN AVENUE HIGHLAND PARK TEXAS 75219

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V.03.10.06

