

menu



Breakfast • Brunch • Lunch



duni mary 9.75

42 Below vodka, tomato pulp, ginger, horseraddish, lime, chile de arbol, roasted tomato pulp, celery salt, ice

January 28 2012

*Open 7 Days a Week Lunch Dinner
Weekend Breakfast - Brunch
Espresso - Dessert Bar*

Lunch Monday through Friday 11:00 am to 5:00 pm
Dinner Sunday through Thursday 5:00 pm to 9:30 pm
Dinner Friday & Saturday 5:00 pm to 10:30 pm
Breakfast - Brunch Saturday & Sunday 9:00 am to 3:00 pm

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La Duni
LATIN CAFE

AMONG 2001 BEST 10
NEW RESTAURANTS IN AMERICA
AND TOP 5 IN DALLAS

*Esquire Magazine - Dallas Morning News
D Magazine - The Observer - KRLD - USA Today*

Eggs Buenos Dias

Jan. 28 2012

Huevos Rancheros 9.50

2 sunnyside up Eggs on top of crisped Corn Tortillas, topped with melted Asadero Cheese and fresh Red or Green Salsa, served with Black Beans and Roasted Potatoes

Rancheros riding on a side of Beef add 4.50

French Scrambled Eggs 8.50

2 Scrambled Eggs with Ham & Gruyere Cheese served with a homemade English Muffin, side of Hollandaise, Duni Jam and Roasted Potatoes

3 Breakfast Tacos 9.75

Three Charred Tomato Salsa, Bacon and Cheddar Cheese Scrambled Egg Tacos, served with Roasted Potatoes, Black Beans and Avocado Mash

Huevos Finos 9.95

Sliced Popover with Honey baked Ham, 2 poached Eggs, Gruyere Cheese and fresh Hollandaise sauce

Chilaquiles Rancho La Lira 7.95

Handmade crisped Corn Tortillas strips, topped with melted Asadero and Gruyere Cheeses, finished with fresh Red or Green Salsa and Mexican Cream, Black Beans

Add Grilled Chicken \$2.50 or Two Scrambled Eggs \$2.25

Filete a Caballo 17.95

Steak & Eggs, Carne asada topped with 2 Sunny Side Up Eggs with Ranchero Salsa Roasted Potatoes and Black Beans

Huevos Gauchos 8.75

2 Scrambled Eggs with Argentinian Sausage, Cheddar and Provolone Cheeses. Served with Flour Tortillas and Pompas Potatoes

Migas Cuatro Quesos 8.95

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 Verde. Served with Flour Tortillas and Roasted Potatoes

Brunch Chile Relleno 8.95

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 Verde and Roasted Potatoes

Huevos al Gusto 5.95

2 Eggs any style with Roasted Potatoes and Salsas

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

Sides

3.25 per Order

*Roasted Cheese Potatoes, Grilled Ham, Black Beans
5 Bacon Strips, 2 Argentinian Grilled Sausages
Mashed Avocado*

Homemade *Breads* choice of ONE

*popover, pan de yema english muffin
with home made jam 2.25 each one*

Split Charge 3.50

Substitutions Charge 3.00

Non Duni Cake Charge 3.50 p/g

La DUNI *Glorias*

homemade butter
puff pastry filled with
guava and bakers
cheese 3.75

Sweets

Butter Brioche French Toast 8.95

Served with pure warm Maple - Rum
- Pecan Syrup, Bacon Strips, Whipped
Cream. Choice of sliced Bananas or
Strawberries

*You may replace the Maple Syrup for
home made Chocolate Syrup*

Pastries

Breads & Pastry Baskets 6.75

Choose 3 from our daily basket

Banana Bread, Guava & Cheese Glorias,
Mantecadas, Popovers, Orange Brioche
Apple Pastries, Pecan Maple Pastries,
Served with Whipped Fruit Butter, Jams
or Homemade Citrus Curd

Cinnamon Brioche Slice with Caramelized Pecans, Served Warm 5.00

Homemade Granola & House Yogurt 8.50

Duni's house blend of rolled oats, 4 nuts and
8 fruits granola baked with honey and Maple
syrup. Served with freshly made yogurt, berries
and Texas honey

Continental Breakfast 9.95

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

La Duni *Famous* Cakes,
see dessert menu

Beverages

Juices

Freshly Squeezed Juices
Orange, Grapefruit, Sun

8 oz Glass 4.25

14 oz Pitcher 6.95

750 ml Jug 15.00

Hot Drinks

*See Espresso Bar Menu
for full list*

House Blend Teas 2.75

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

Duni Capuccino 3.95

Tinto (Cafe Americano) 2.50

LIMONADA SUIZA | Fresh hand-crushed lemons
and limes with cane sugar, water or soda and
crushed ice *regular or frozen* 3.50

LIMONADA CON MENTA | Fresh hand-crushed mint
and limes with cane sugar, soda and crushed ice
regular or frozen 3.50

LIMONADA MANGO | Fresh hand-crushed lemons
and limes with cane sugar, mango, water or soda
and crushed ice *regular or frozen* 3.50

LIMONADA BERRIES | Fresh hand-crushed lemons
and limes with cane sugar, berries, water or soda
and crushed ice *regular or frozen* 3.50

LIMONADA MEXICANA | Freshly pressed lime juice
and grated peel, syrup crushed ice water or soda
regular or frozen 3.50

NARANJADA | Fresh orange and citrus juices,
simple syrup, soda water and crushed ice
regular or frozen 3.50

ICED TEA | House blend of apricot, kiwi and decaf
black tea leaves 2.50

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

MINERAL WATER | Sparkling Pellegrino
or Still Pana 3.00 & 6.00

MIMOSAS & BELLINIS

House Mimosa

Cava and Freshly Squeezed
Orange Juice 6.25

La Duni Mimosa

Sangria, Sparkling wine and
Freshly Squeezed Orange Juice 6.25

White Peach Bellini

Made with Fresh Frozen White
Peach, House sparkling Wine and
Peach Schnapps 7.50

Tortas Sandwiches

Home-roasted and hand-carved meats made to order with bakery-fresh pop over or Peruvian Pan de Yema, unless bread is specified. *Served with choice of yucca frita, potato frittes, sweet potatoes (camote) or house salad.*

Rajas Con Carne Asada 10.95 | Pan de yema bread, sliced prime skirt steak, melted manchego cheese sauce, roasted poblanos, pimento peppers and grilled onions

Chicken Gringa 9.75 | Grilled flour tortilla wrap, grilled chicken breast, goat cheese, spinach, caramelized onions, mozzarella cheese, crusted with crispy reggianito cheese, mash avocado, salsas

Torta Cubana 9.45
Grilled French Baguette with sliced Tomatoes, Gruyere Cheese, Baby Swiss, Honey Ham, Roasted Pork Loin, Pickles. Mayo and Mustard

French Press 9.75

Grilled French Baguette with sliced Tomatoes, Gruyere Cheese, Baby Swiss, Honey Ham, Mayo and Mustard. *With Chicken add \$3.00*

Gauche Chicken Breast 9.95

Citrus-Oregano Marinated and Grilled Skinless Chicken Breast, with Greens, Avocado, Tomato, Mayo and Manchego Cheese. Bread Choice

De La Rosa Egg Torta 9.25

2 scrambled Eggs, with Greens, Avocado, Tomatoes, Manchego Cheese, Mayo. Bread Choice

Salads

Salad Trio with Crispy Pork or Chicken Breast 13.95
Combination salad of rice salad choice, tomato & palmito salad and mixed greens *with shrimp 14.95*

Pollo Asado a la Menta-Limon 13.95
Grilled Chicken on a Mixed Lettuce bed with Tortilla Chip Strips, Diced Tomatoes, Mashed Avocado, Duni Onions and Balsamic Citrus Mint Vinaigrette and Queso Fresco

Esparragos 11.95
Grilled Asparagus, on a Bed of Spinach, Watercress and Red Leaf, Tossed with Balsamic Vinaigrette and Finished with Tomatoes, Queso Fresco, Harts of Palm and Arepitas *with chicken or beef 15.95*

Tomate con Pollo and Palmitos 13.95
Grilled Chicken Breast with Sliced Vine Ripen Red Tomatoes, Grilled Purple Onions, Mashed Avocado, Harts of Palm and Balsamic Vinaigrette. *With Beef 14.95 without meat 10.95*

Arroz Con Puerco o Pollo 12.95
Warm Basmati Rice Tossed with Diced Crispy Pork Loin or Grilled Chicken, Cilantro and Sherry Vinaigrette, Plantains, Mashed Avocado, Served with Mixed Greens, Diced Tomatoes and Queso Fresco *with shrimp 13.95*

House Salad 5.25 | mixed greens with sherry vinaigrette and cheese arepita



CONSUMING RAW UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

We gladly accept Cash, Visa, MasterCard, Dinners, Amex and Discover. Please, no personal checks, **nor more than 5 credit cards per table/party. 20% gratuity for parties of 7 or more.**

We reserve the right to refuse service to anyone. Thank you.

Oct. 04 2011