



*La Duni*  
L A T I N C A F E

*European Aromas with Latin Flavor*

## MENU

Breakfast - Brunch - Lunch

August 08



**duni mary 9.75**

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

Open 6 Days a Week  
Lunch Dinner  
Weekend Breakfast - Brunch  
Espresso - Dessert Bar

**CLOSED MONDAYS**

**Lunch** Tuesday 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

4620 McKinney Avenue Dallas Texas 75205  
Cafe 214 . 520 . 7300 Fax 214 . 520 . 7390  
manager@laduni.com laduni.com

# Eggs Buenos Dias

## 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 Picanha Loin Medallion, add 4.50

## Huevos Araujo 8.45

2 scrambled Eggs served with a Grilled white Corn Arepa, Black Beans, Hogao Salsa (Tomatoes & Scallions) and Queso Fresco

## Huevos Arce 7.95

2 salsa cooked Eggs on top of soupy Black Beans, topped with roasted Tomato Salsa and Queso Fresco. Tortillas or Arepas

## French Scrambled Eggs 8.50

2 Scrambled Eggs with Ham & Gruyere Cheese served in a Brioche with side of Hollandaise and Roasted Potatoes

## Breakfast Perico Tacos 8.95

Scrambled Eggs with diced Potatoes, Scallions and Tomatoes, rolled in Corn or Flour Tortillas served with Salsas and Black Beans.

## 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

## Filete a Caballo 17.95

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

## 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, served with Black Beans Add Grilled Chicken \$2.50 or Two Scrambled Eggs \$2.25

## Huevos Finos 9.95

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

## Huevos al Gusto 5.95

2 Eggs any style with Roasted Potatoes and Salsas

## 3 Egg Omelettes 8.95

Choose 3 Ingredients Goat Cheese, Gruyere, Queso Fresco, Ham, Spinach, Tomatoes, Onions, Scallions, Black Beans, Serrano Peppers

## Arepas Criollas

2 Venezuelan (thick) 5.25 topped with Latin Cheese & Ham. Add 2 soft scrambled Eggs for 2.25

## Molletes de Frijol & Queso 7.95

2 French Baguette Halves Spread with Black Beans and Covered with Melted Latin Cheeses, Served with Salsas and Roasted Potatoes

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

## 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

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

## Sides

Toasted Pan de Yema Popover & Fresh Fruit Butter 3 Handmade Tortillas 1.95 per Order

2 Arepas Roasted Cheese Potatoes Grilled Ham Black Beans 3.25 per Order

5 Bacon Strips 2 Argentinian Grilled Sausages Mashed Avocado 3.25 per Order

## Sweets

**Orange Brioche French Toast 8.95**  
Filled with Double Cream Brie Cheese, topped with pure warm Maple - Caciue Rum - Pecan Syrup, Bacon Strips Choice of Sliced Bananas or Strawberries

**Rollo de Canela French Toast 8.95**  
Our Famous Pecan Sticky roll vanilla batter dipped, topped with pure warm Maple - Caciue Rum - Pecan Syrup, Bacon Strips. Choice of Sliced Bananas or Strawberries

You may replace the Maple Syrup for home made Chocolate Syrup

**Rum Banana Nut Waffles 8.45**  
Served with sliced Bananas Pure Warm Maple Syrup and oasted Pecan

**Continental Brekfast 9.95**  
Freshly Squeezed Orange Juice, Brewed Coffee, Basket of Pastries and Breads.

## Pastries

**Breads & Pastry Baskets 4.75**  
Choose 3 from our daily basket  
Banana Bread, Guava & Cheese Glorias, Mantecadas, Popovers, Orange Brioche Apple Pastries , Pecan Maple Pastries, Served with Whipped Butter, Jams or Homemade Citrus Curds

**Cinnamon Brioch Slice with Caramelized Pecans, Served Warm 5.00**

### Duni's Famous Cakes

### 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

## Beverages

### Freshly Squeezed Juices

Orange, Grapefruit,

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 2.25

French (thick) or Latin (foamy) Hot Chocolate

made with pure melted chocolate 5.25

Tinto (Cafe Americano) 2.50

### Other Drinks

Sparkling Mineral Water Pellegrino 3.00 & 6.00

Pana Mineral Water 3.00 & 6.00

Fresh Lemon-limeade or Berry 3.50

Sparkling Fresh Mint Limeade 3.50

Fresh Naranjada (Orangeade) 3.50

Iced Tea 2.50 Pop Soda 2.50

## Mimosas

Cava and Freshly Squeezed Orange Juice 6.25

La Duni Mimosa Sangria and Freshly Squeezed Orange Juice 6.25

### IMPERIAL MIMOSA 21.00

Made Table Side with a 187ml Split French Champagne and a Jug of Freshly Squeezed Orange Juice. *Yields 2 Glases*

### White Peach Bellini 7.50

Made with Fresh Frozen White Peach, Champagne and Peach Schnapps

# Tortas Sandwiches

Had Carved & Home Roasted Meats  
*Made to Order and Served with Bakery Fresh Bread,  
Today's Fries or House Salad*

## Slow Roasted Lomo 9.95

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

## Peppered Picanha 9.95

Marinated and Grilled Pepper Crusted Beef Culotte loin, with Watercress, Tomatoes, Chimichurri sauce and Manchego Cheese. Bread Choice

## Choripan 8.95

Grilled Argentinian Sausage, with Greens, Avocado, Tomato, Mayo, Chimichurri, Manchego Cheese. Bread Choice

## French Press 8.75

Grilled French Baguette with sliced Tomatoes, Gruyere Cheese, Baby Swiss, Honey Ham, Mayo and Mustard.

**With Chicken add \$3.00**

## Torta Cubana 9.45

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

## Gaucho 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 8.50

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

***"We make our drinks and food with true love,  
unfortunately true love takes time "*** *Mama Duni*

# Salads

## Berros Con Picanha o

### Puerco 14.95

Grilled Picanha Beef Loin Medallions, on a bed of Watercress, Bacon Bits, Fresh Spinach, Red Leaf, Cheese Arepita, Duni Onions, then Tossed in House Sherry Vinaigrette, Diced Tomatoes, Queso Fresco

## Tomate Con Aguacate 10.75

Sliced Vine Ripen Red Tomatoes, Grilled Purple Onions, Mashed Avocado, Harts of Palm and Balsamic Vinaigrette Queso Fresco

## 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

## Pollo & Tomate 13.95

Grilled Chicken Breast with Sliced Vine Ripen Red Tomatoes, Grilled Purple Onions, Mashed Avocado, Harts of Palm and Balsamic Vinaigrette. **With Picanha add \$1.00**

***Split Charge 3.50***

***Substitutions Charge 3.50***

***Non La Duni Cake Charge 18.00***