



La Duni
L A T I N C A F E

European Arcmas with Latin Flavor

sweets



Open 6 Days a Week

Lunch Dinner

Weekend Breakfast - Brunch

Espresso - Dessert Bar - Tea Service

CLOSED MONDAYS

4620 McKinney Avenue Dallas Texas 75205

Cafe 214 - 520 - 7300 Fax 214 - 520 - 7390

E-mail: manager@laduni.com Web: www.laduni.com



La Duni

Duni Cake Platter 21.00

Choice of 4 Slices From any of our Award Winning Cakes

“Where There is Cake,
There is Love”

Mami Duni



Cuatro Leches Cake

Layered Mantecado Vanilla Sponge Cake, soaked in Cuatro Leches Sauce, Topped with Caramelized Swiss Meringue and Dotted with Arequipe Reduction. Served with 3 Leches Sauce and Arequipe Caramel **AWARD WINNER**

Slice \$7.25

Whole Cakes 8" \$39 10" \$49 12" \$75



Venezuelan Triple Chocolate Truffle Cake

Layered Milk, Semisweet & Dark Chocolate Truffle Between Dark Espresso-Chocolate Cake, Studed with Caramelized Roasted Hazelnuts Dipped in Milk chocolate. Served with Raspberry Coulis **AWARD WINNER**

Slice \$7.25

Whole Cakes 8" \$45 10" \$59 12" \$85



Venezuelan Rum, Pastry Cream & Chocolate Truffle Cake

Layered Vanilla Sponge Cake Laced with Venezuelan Rum, Filled with Vanilla Pastry Cream, Glazed with Dark Chocolate Truffle and Milk Chocolate Ribbons. Served with Raspberry Coulis

Slice \$7.25

Whole Cakes 8" \$42 10" \$56 12" \$80



Panque de Limon

Layered Mantecada Vanilla Sponge Cake, Layered with Homemade Fresh Lemon-Lime Citrus Custard, Topped with Caramelized Swiss Meringue, Dusted with Caramelized Lemon Rind. Served with Raspberry Coulis

Slice \$7.25

Whole Cakes 8" \$39 10" \$49 12" \$75



Nutella Milk Chocolate Cake

Layered Vanilla Mantecada Cake, Frosted with Caramelized Roasted Hazelnut Milk Chocolate Truffle. Served with Espresso - White Chocolate Ganache Sauce

Slice \$7.25

Whole Cakes 8" \$45 10" \$59 12" \$85



Rollo de Canela Y Nuez

Double Butter Cinnamon Brioche Roll, Filled with Toasted Caramelized Texas Pecans, Served Warm with Vanilla Bean Ice Cream and Arequipe Caramel

Slice \$7.25

Whole Cakes 8" \$31 10" \$38 12" \$59

“ Because a Day Without Love, Laughter or Dessert is a Wasted Day “

Mami Duni



Special Desserts

Check for today's availability of the following

Warm Milk Chocolate Cake Pudding 8.25

Vanilla Cake baked in Milk Chocolate Custard served with Vanilla Bean Ice Cream, Homemade Chocolate Syrup, Arequipe Caramel, Raspberry Sauce and Pecan Crocante

Baked Alaska 12.00

Mantecada Sponge Cake Topped with Vanilla Bean Ice Cream, Covered with Caramelized Swiss Meringue, on a 3 Leches Sauce Mirror, Flamed at the table with Kahlua

Texas size, serves four to six \$39 Please allow 30 minutes

La Duni Cafe Con Leche Sunday 7.25

Double Vanilla Bean Ice Cream Served with Homemade Belgium Chocolate Sauce, Arequipe Caramel, Crystallized Toasted Pecans, Berries, Toasted Almond Devon Cream Cookies, and a Shot of Espresso

Peach - Apricot & Blueberry Cobbler 7.25

Caramelized Peaches, Apricots and Blueberries topped with a Sugar Crystallized Biscuit and served with Vanilla Ice Cream

Duni Banana Split 7.00

Caramelized Bananas, Vanilla Bean Ice Cream, Homemade Chocolate Syrup, Arequipe Caramel and Crystallized Toasted Pecans

Cafe Con Leche Frozen Bar 7.25

Homemade Cookie Crust Dipped in Milk Chocolate, Filled with Cafe Con Leche Ice Cream, Rolled in Caramelized Roasted Pecans, Covered with Melted Chocolate and White Mocha Sauces

*All specially crafted for you by the
artisan pastry team of our award winning*

Pastry Chef Duni Borga

Silver Cake Platters

| | | | |
|-----------|-------|------------|-------|
| Round 14" | \$200 | Round 16" | \$220 |
| Round 22" | \$330 | Square 17" | \$270 |



Best Pastry Chef

100 Chefs' Choice Awards

In Dallas, restaurants come and go before the reviews even come out, and local chefs often play musical kitchens. So anyone who can make it work in this town knows a thing or two about dining in Dallas. We asked, and they spilled. These are the chefs' and restaurateurs' picks for the best of Dallas food.

By Nancy Nichols



22 ESPRESSO BAR



1 Espresso con Crema 3.25
Espresso Shot Served in a Short Glass with Whipped Cream and Chocolate Shavings



9 Euro-Coffee 3.50
Full Cup of Light Espresso



16 Tinto (American Drip Coffee) 2.50
European Blend of Latin Coffee Beans



2 Luna Negra 3.95
Double Espresso Shot Served in a Short Glass



10 Cafe au Lait (3 Layered Coffee) 4.25
Espresso Shot Served in a Large Glass with Hot Milk and Frothed Milk



17 French Hot Chocolate 5.25
Creamy and Intense, made with Melted Belgium Chocolate, Assorted Cocoas, Half & Half and topped with Whipped Cream



3 Duni Cappuccino 3.95
Espresso Shot Served with a 1/3 of Hot Milk and a 1/3 of Frothed Milk Mixed Table Side



11 Guajiro 3.50
Espresso Shot Served in a Cup with Hot Milk



18 Latin Hot Chocolate 5.25
Made with Melted Belgium Chocolate, Cocoas, Milk, Served extra foamy



4 Espresso Cortadito Doble 3.95
Double Espresso Shot Served with a Dash of Hot Milk and Frothed Milk



12 Cafe Mocca 3.95
Espresso Shot Served in a Cup with 2 Parts of Hot Milk, 1 Part of Froth, Hot Belgium Chocolate



19 Vaca Blanca 5.25
Made with Espresso, Melted Belgium White Chocolate, Milk, Served extra foamy



5 Espresso Short (Guayoyo) or Regular 2.75
Espresso Shot Served in Demitasse Cup



13 Cafe de Chinita 5.95
Espresso Shot Served in a Tall Glass with Hot Milk, served at table from 2 pitchers



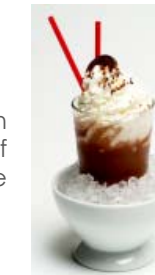
20 Cuban Espresso 3.00
Sweet Creamy Espresso Shot Served in a Demitasse Cup



6 Espresso Cortado 3.25
Espresso Shot Served in Demitasse Cup with a Dash of Hot Milk



14 Cappuccino Caramel 3.95
Espresso Served in a Cup with 1 Part of Hot Milk, 1 Part of milk Froth and Caramel Sauce



21 Viennese Truffle Iced Chocolate Milk 5.50
Made with Melted Belgium Chocolate, Assorted Cocoas, Half & Half. Served with Whipped Cream over Crushed Ice



7 Sol y Sombra 3.75
1/2 Espresso Shot Served in Demitasse Cup Filled with Hot Milk and Frothed Milk



15 French Cappuccino 3.95
Espresso Shot Served in a Cup with 1 Part of Hot Half & Half, and 1 Part of Froth



22 Iced Cappuccino 3.95
Espresso Shot Served in an Iced Glass with 1 Part of Cold Milk and 1 Part of Frothed Milk

We use Half & Half or 2% Milk