



MENU

lunch & dinner

August 2008

Baby Mojito (cuba) 5.75

1oz Bacardi Silver Rum, hand muddled limes, sugar, fresh mint, soda and crushed ice. traditional, orange or berries

Bar Chef Special

Gin Chupito 9.75

Flamed chile de arbol syrup, lime juice, freshly pressed grapefruit juice, Bombay Sapphire

Award Winner

Margarinha (house) 9.75

Jimador Silver tequila, hand muddled limes, sugar, Citronge and crushed ice

Award Winner

Mojito (cuba) 9.75

2oz Bacardi Silver Rum, hand muddled limes, sugar, fresh mint, soda and crushed ice. traditional, orange or berries

Jimador Margarita (mexico) 9.75

Frozen or on the rocks made with fresh lime and cane sugar

Caipirinha (brazil) 9.75

Cachaca, hand muddled limes, sugar, and crushed ice

Pisco Sour (peru) 9.75

Pisco Inca, fresh lime juice & cane sugar

Green Apple Martini 9.75

Stoli Vodka, Sour Apple, hand muddled green apples

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 blended red wines, freshly pressed orange juice, vodka, citronage, cane sugar, soda, orange slices and crushed ice

Lemon 43 (spain) 9.75

Bacardi Silver rum, hand muddled lemons, cane sugar, Liquor 43 and crushed ice

Toronjada - Pomelo (house) 9.75

Grey Goose Vodka, hand muddled limes, grapefruit, soda & crushed ice

Mandarita (house) 9.75

Mandarin Napoleon, Sauza Tequila, hand muddled oranges, limes, cane sugar, & crushed ice

Mojito Martini (cuba) 9.75

Bacardi Silver Rum, hand muddled limes, sugar, fresh mint, soda, Shaken & Strained

Cosmopolitan (house) 9.75

Gray Goose Orange, Cointreau, cranberry juice, fresh lime juice, crushed ice, shaken & strained

Beer Selection 5.00

Corona, Dos XX Lager, Dos XX Amber, Carta Blanca, Tecate, Pacifico, Bohemia, Negra Modelo, Cusquena, Suprema, Famosa, Cristal, O'douls, Amstel Light, Modelo Especial, Sol

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

We gladly accept Cash, Visa, MC, Dinners, Amex and Discover. Please no Personal Checks, nor more than 5 Credit Cards per Party. Thank you. 20% Gratuity for parties of 7 or more.

"Best Cocktails in Dallas"

 Magazine & Dallas Observer

Appetizers

Provoleta for two 6.25 for four 12.00

Grilled Provolone Cheese Wedge,
Drizzled with Olive Oil and Fine
Herbs Served with Flour Tortillas

Arepas Criollas 9.75

3 Grilled White Corn Masa Patties,
One each of Avocado & Roasted Chicken,
Ham & Cheese, Pork Loin & Tomato

Single Arepa Rellena 3.75

One Grilled White Corn Masa Patty,
Avocado & Roasted Chicken or Ham &
Cheese or Pork Loin & Tomato

Tortas - Sandwiches

Hand Carved & Home Roasted Meats Made to Order with Bakery Fresh Pop Overs
or Peruvian Pan de Yema. Served with Yucca 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
Culoite 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

Esparragos con Pimientos

Morrones 7.50

Grilled Asparagus and Roasted Red
Peppers, Marinated in Balsamic Vinaigrette
Crispy Baby Spinach

Empanadas Criollas 5.75

3 Crispy White Corn Masa Turnovers,
Filled with Latin Cheeses

House Salad 5.25

Watercress, Spinach, Mixed Lettuce,
Diced Tomatoes, Queso Fresco and
Cheese Arepita, tossed in a
Sherry Vinaigrette

Patacon de Oriente 9.75

Plantain Patacones topped with
Black Beans, Pabellon Beef, Queso Fresco,
Pickled Onions, on a Bed of Rice

Choriqueso for two 9.75

for four 18.00

Grilled Provolone Cheese Wedge,
Drizzled with Olive Oil and Fine Herbs
Topped with Argentinian Sausage,
Roasted Pimento and Chimichurri,
Served with Flour Tortillas

Chicharron de Pollo Ipanema 9.75

8 Fried Chicken Wing Pieces, Brazilian
Style, glazed with 2 special sauces, and
Pompas Potatos

Platon Campero 11.95

Plantains, Queso Fresco, Patacones, Cheese Arepitas,
Empanadas, Yucca Fries, Duni Onions and Salsa

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

French Press 8.75

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

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.

Entrées

Tacos de Picanha 19.75

Marinated, Adobo Butter Grilled and Sliced Picanha Beef Loin Strips, served with Duni Onions, Molcajete Salsas, Mashed Avocado. Greens, Radish, Serrano, Cucumber, Lime Salad, Corn or Flour Tortillas. Mahi Mahi Tacos 19.95

Pollo al Ajibé 17.95

Roasted half Chicken with Champagne, Green Orange-Citrus and Pan Juices Mojo, Served with Garlic White Rice, Pampero Black Beans and Plantains

Flautas De Pollo Con Ensalada 12.75

4 Crisped thin Corn Tortillas filled with hand pulled roasted chicken, tossed with Cilantro and Tomatoes, Served with Roasted Salsas, Mashed Avocados and Spinach Watercress Salad with Sherry Vinaigrette

Frijol Con Puerco 18.95

Bed of White Long Grain Rice and Pampero Black Beans, Topped with Roasted Pork Tenderloin and Dressed with Radish-Lime Picadillo. Served with Arepa or Tortillas

Split Charge \$3.50

Substitution Charge \$3.50

Non Duni Cake Serving Charge \$18.00

Pollo al Oreganato 15.95

Italian Parsley, Oregano, Lime and Garlic Marinated and Grilled Breast of Chicken, served with a Watercress, Spinach and Red Leaf Salad Tossed in Sherry Vinaigrette with a Side of Garlic-Parsley Crispy Pampas Potatoes

Pescado del Dia *Market Price*

Pan Roasted Fish of the Day Served with Mojo de Ajo, Basmati White Rice, Plantains, Patacon Vine Ripen Tomatoes, Grilled Asparagus, Balsamic Vinaigrette and Aji Amarillo Escabeche

Asado de Bife *Market Price*

Chimichurri Marinated Today's Beef Cut, Served with Chef's Potatoes and Green Salad Tossed in a Sherry Vinaigrette

Pabellon Criollo 15.75

Salsa Stewed, and Hand Pulled Flank Steak, served with Garlic Rice, Pampero Black Beans, Plantains, Queso Fresco and Arepa

Pechuga de Pollo con Broccoli 16.75

Grilled Boneless Skinless Breast of Chicken with Lime Oregano - Mojo, Served with Garlic - Chili Flakes Pan Seared Broccoli - Asparagus, Mashed Potatoes and Grilled Tomato

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

Carne Asada Arrachera 22.95

Lime-Garlic Marinated and Grilled 10 oz Prime Skirt Strip, Served with Basmati Garlic Rice, Plantains, Black Beans, Duni Onions, Roasted Poblano and Bell Red Pepper Cheese Rajas, Salsa and Mashed Avocado

Parrillada Argentina for 2 *Market Price*

18 oz Iron Seared Prime Bone in rib eye Steak, Grilled Pork Tenderloin, 3 Argentinian Sausages, Chimichurri, Black Beans, Basmati Rice, Plantains, Yucca Fries, Pampas Potatoes, Green Salad & Vine Ripen Tomato

Asado Brasileiro 19.95

Marinated then Grilled Picanha Steak, served on a bed of Garlic Rice, with Chimichurri, roasted pimientos, plantains and sour orange pickled onions

Enchiladas de Pollo Con Queso 13.95

Corn Tortilla Rolled Roasted Chicken with Latin Cheese, topped with Chiltomate Salsa, Tomatillo Salsa, Gratinated with Gruyere Cheese and a touch of Mexican Cream. Basmati Rice & Black Beans

Quesadillas de Pescado 18.95

3 Crisped, Guajillo Dipped and Grilled Handmade Corn Tortillas, filled with today's Sauteed Fresh Fish Picadillo and Latin Cheese, Served with Molcajete Salsas and Mashed Avocado, Basmati Rice & Black Beans

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**

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

Salads

Berros Con Picanha or Pork 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

Side Orders

Patacones 2.95
Green Plantains, Cooked, Smashed,
then Crisped and Sprinkled with Salt

Platano Frito o Tajadas 3.25
Sautéed Plantains, with
Melted Provolone Cheese 7.75

Yucca Fries 4.25
Crisped Yucca Strips with Mojos

Caraotas Negras 3.25
Stewed Whole Black Beans



Arroz Blanco 3.25
Garlic Basmati Rice

Congri Con Maduros 4.95
Garlic Basmati Rice, Black Beans and
Fried Plantains in a Bowl

Esparragos Asados 6.95
Grilled Asparagus

Brocoli con Esparragos 5.50
Pan Seared Broccoli and Asparagus
or Broccoli Only

Chiles Treados 2.75
Pan Seared Serrano Peppers,
Onions, Lime & Cilantro

****Consuming raw undercooked meats, poultry,
seafood, shellfish, or eggs may increase
your risk of foodborne illness***

CREW 08.06.08

Hostess Maggi, Meredith
Servers Katherine "Kitcat", Paola, Catalina, Cesar, Christian,
Nicolas,

Best Server 2003, 04, 05, 06 Katherine "Merlot", Lydia, Felipe, Edgar x 2

Bar Chefs Fernando, Oscar, Nico

Busboys Antonio, Basilio, Norberto, Luis

Food Runners Miguel "Milusos", Tono, Luis

Chef de Cuisine Julia Lopez

Sous Chefs Faustino

Line Cooks Juan Chepito, Jorge, Gerardo, Rodrigo

Arepa Girls Maria, Laura, Juana

Dishwashers Manuel, Rodolfo, Rodrigo, Omar

Pastry Girls Maria, Lupe

Production Supervisor Ivan "Master", Yanet "MM"

Bean Counting & Adm. Charlie Boy

Produced & Directed By Duni, Taco & Brandon Borgia



Beverages

Limonada Suiza 3.50
Fresh Hand Crushed Lemons & 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

Limonada Berries 3.50
Fresh Hand Crushed Lemons & Limes with
Cane Sugar, Water or Soda, Raspberry Juice
and Crushed Ice

Iced Tea 2.50
House Blend of Kiwi - Apricot Decaf Black Tea
Leaves

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

Pellegrino or Pana
Mineral Water 3.00 & 6.00
500 ml & 1000 ml

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

Coffee Or Tea
See our list of Espresso Drinks and Teas

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

Tea Service Tuesday through Sunday 3:30 pm to 5:00 pm