



La DUNI LATIN CAFE

LUNCH AND DINNER



Famous
QUESO VERDE

creamy 3 cheese queso verde dip, roasted corn, roasted poblanos
served with chips, spicy or regular *cup* 6.25 *bowl* 12.00 *add guacamole* 17.75

Para Compartir ||| **APPETIZERS to SHARE**

PANCHOS (grown up NACHO) | Crispy corn tortillas, four cheeses, lime roasted serranos, black beans, mashed avocado, tomatoes, citrus lettuce, mexican cream, cilantro, raddish and choice of topping:

cheese & beans 8.00, pork 11.00, beef asada 12.75, chicken 11.00, shrimp 13.75 or mixed 14.75

PLATON CAMPERO | Sweet plantains, queso fresco, patacones, empanada, yucca fries, cheese arepitas, duni onions and salsa 11.95

PROVOLETA | Melted provolone with fine herbs and chimichurri mojo, roasted red bell peppers *for two* 7.50 *for four* 12.00

GAMBAS AL AJILLO | 6 Sauteed shrimp, with a butter - olive oil - crush red pepper - garlic - lemon - parsley - wine sauce, patacon, basmati rice 10.95

CHORIQUESO | Melted provolone with grilled Argentinian sausage, fine herbs and chimichurri mojo, roasted red bell peppers *for two* 9.75 *for four* 18.00

GUACAMOLE BOWL & CHIPS | Mashed avocados, cilantro, lime juice, serranos, onions, cucumber, diced tomatoes 6.75

AREPAS CRIOLLAS | Grilled white corn masa patties, one each of avocado & roasted chicken, ham & cheese, pork loin & tomato, 9.75 *only one* 3.75

ESPARRAGOS CON PIMIENTOS MORRONES | Grilled asparagus and roasted red peppers, marinated in balsamic vinaigrette, crispy baby spinach 7.50

EMPANADAS CRIOLLAS | 3 Latin cheese crispy white corn masa turnovers 5.75

SIDES

CONGRI CON MADUROS | Black beans, Basmati rice and plantains 4.95

PAPAS FRITAS | Garlic and sea salt frites 3.75

FRIJOL NEGRO DE OLLA O ARROZ BLANCO | Side order of black beans or Basmati rice 3.25

PAN SEARED GARLIC BROCCOLI & ASPARAGUS | 5.50

YUCCA FRIES OR SWEET PLANTAINS | 4.25

HOUSE SALAD | Mixed greens with sherry vinaigrette 5.25

CRISPY PATACONES PLANTAINS | 3.25

SWEET PLANTAINS & GRILLED PROVOLONE | 7.75

CHILES TOREADOS | Pan seared serrano peppers, onions, lime & cilantro 3.75

SWEET POTATOES FRIES or PAMPAS POTATOES | 3.75

MASHED POTATOES WITH GRUYERE CHEESE | 3.75

ESPARRAGOS ASADOS grilled asparagus | 6.95

MASHED AVOCADO CUP with lime juice | 3.50

Salt Shakers ||| One 2.75 - Four & wood box 18.50

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



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.

SLOW ROASTED LOMO | Citrus-marinated pork loin with mojo, greens, avocado, tomato, manchego cheese and mayo, bread choice **9.95**

GAUCHO CHICKEN BREAST | Citrus-Oregano marinated, grilled skinless chicken breast with greens, avocado, tomato, mayo and manchego cheese, bread choice **9.95**

RAJAS CON QUESO Y CARNE ASADA | Pan de yema bread, sliced prime skirt steak, melted manchego cheese sauce, roasted poblanos, pimento peppers and grilled onions **10.95**

LATIN GRILLED CLUB | Roasted turkey, sliced tomato, baby swiss, lettuce, bacon, ham, gruyere chese, mashed avocado, mustard, mayo, chimichurri, homemade bread of the day **9.75**

TORTA CUBANA | Grilled french baguette with sliced tomato, gruyere cheese, baby swiss, honey ham, roasted pork loin, pickles, mayo and dijon mustard **9.45**

FRENCH PRESS | Grilled french baguette with sliced tomato, gruyere cheese, baby swiss, honey ham, mayo and mustard **9.95** add chicken **12.45**

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

DE LA ROSA EGG TORTA | 2 eggs french omelette, greens, avocado mash, latin manchego cheese, mayo, bread choice **9.25**

Ensaladas ||| **SALADS**

RICE SALAD, CRISPY PORK OR CHICKEN BREAST | 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 **12.95** with shrimp **13.95**

HOUSE SALAD | mixed greens with sherry vinaigrette and cheese arepita **5.25**

TOMATE CON POLLO AND PALMITOS | Tomato, avocado, heart of palm, grilled chicken, queso fresco and balsamic vinaigrette **13.95** without chicken **10.75** with beef **14.95**

ESPARRAGOS | Grilled asparagus, spinach, watercress and red leaf, balsamic vinaigrette tomatoes, queso fresco, hearts of palm and cheese arepitas **11.95** with chicken or beef **15.95**

POLLO ASADO A LA MENTA - LIMON | Mixed greens, grilled chicken and balsamic mint-vinaigrette **13.95** with beef **16.95**

SALAD TRIO WITH CRISPY PORK OR CHICKEN BREAST | Combination salad of rice salad choice, tomato & palmito salad and mixed greens **13.95** with shrimp **14.95**

WE USE A CANOLA-PEANUT OIL BLEND FOR ALL CRISPY ITEMS, INCLUDING OUR AWARD WINNING CORN CHIPS.
IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUESTS PLEASE LET US KNOW BEFORE ORDERING

Specials

ASADO *Argentina* DE BIFE

Chimichurri marinated beef cut of the day, served with mashed potato, pampas potato and tomato salad with sherry vinaigrette **market price**

ARGENTINIAN *Parrillada*

Serves 2 to 3

prime 16 oz bone-in rib eye, grilled pork tenderloin, argentinian sausage, chimichurri, black beans, basmati rice, plantains, yucca fries, pampas potatoes, green salad, vine ripen tomato, **market price**

CARNE ASADA ARRACHERA | Lime-garlic marinated and grilled 10 oz prime skirt steak, served with garlic Basmati rice, sweet plantains, black beans, duni onions, roasted poblano red bell pepper cheese rajas, fire roasted tomato salsa and mashed avocado **22.95**

STREET TACOS | 3 tacos served with iron skillet tomato-onion-serrano salsa, mashed avocados, lime vegetables, latin cheese (not with fish), corn or flour tortillas
beef tenderloin, fish of day or grilled shrimp, please choose only one type, no mixing 19.95

PECHUGA DE POLLO CON BROCCOLI | Grilled boneless skinless chicken breast with lime-oregano mojo, pan seared garlic-chili flakes broccoli-asparagus, mashed potatoes and roasted tomato **16.95**

POLLO ALJIBE | Roasted half chicken, champagne, green orange-citrus and pan jus mojo, garlic basmati white rice, pampero black beans and plantains **17.95**

ASADO VERDE | Seared 6oz Picanha beef loin (hanger steak) tomatillo green rice, chimichurri mojo, watercress, roma tomatoes, sherry vinaigrette, pampas potatoes **19.95**

ENCHILADAS DE POLLO CON QUESO | Corn tortilla rolled roasted chicken with latin cheese, topped with chiltomate salsa, tomatillo salsa, gruyere cheese, mexican cream, basmati rice & black beans **13.95**

FLAUTAS DE POLLO CON ENSALADA | Four crisped thin corn tortillas filled with hand pulled roasted chicken, tossed with cilantro and tomatoes, served with roasted salsas, mashed avocado, mixed greens salad with sherry vinaigrette **12.95**

PESCADO DEL DIA | Pan roasted fish of the day, basmati white rice, patacon, roma tomatoes, grilled asparagus, balsamic vinaigrette and aji amarillo escabeche **MARKET PRICE**

FRIJOL CON PUERCO | White long grain basmati rice and pampero black beans, topped with grilled pork tenderloin, dressed with raddish lime picadillo, arepas or tortillas **18.95**

POLLO AL OREGANATO 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 **15.95**

PABELLON CRIOLLO Salsa stewed, and hand pulled flank steak, served with garlic rice, pampero black beans, plantains, queso fresco and arepa **15.75**

QUESADILLAS DE PESCADO 3 Crisped, guajillo dipped and grilled handmade corn tortillas, filled with today's sauteed fresh fish picadillo and latin cheese, molcajete salsas and mashed avocado, basmati rice & black beans **18.95**

"Food is life, great food is great life" Chef Julia



FROZEN ADES & BEVERAGES

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

COFFEE OR TEA | See our menu of 22 Espresso Drinks and Teas

Private dining at **LaDUNI**
ask manager, 25 to 140 guests

Split Charge 3.50
Substitutions Charge 3.50
Non Duni Dessert Charge 3.50 pr. gst

HAPPY HOUR ALL 9.75 DRINKS FOR 5.00 & ALL 4.75 BEER FOR 3.00

ONLY AT THE BAR

daily from 4pm to 7pm
Must be ordered & consumed at the Bar

Award
COCKTAILS 9.75

- 1 **MOJITO on the ROCKS or FROZEN** | Criollo, Orange or Berry, muddled limes, cane sugar, mint, soda, ice and Bacardi Silver Rum, **BABY 5.75** (*baby no HH discount*) award winner
- 2 **MOJITO CRIOLLO MARTINI** | Muddled, shaken & strained
- 3 **CAIPIRINHA** | Muddled limes, ice, sugar & Cachaca
- 4 **MARGARINHA** | Muddled limes, ice, cane sugar, crushed ice, Cazadores Silver Tequila, Orange Citronge award winner
- 5 **MARGARITA on the ROCKS or FROZEN** | Handmade sweet and sour syrup, Cazadores Silver Tequila, Orange Citronge
- 6 **JARRA de REFAJO 8.75** | 12 oz Pitcher of Colombiana soda, Limes and Pilsner beer
- 7 **SHAKEN MARIANA** | Hand pressed fresh orange juice, muddled limes, cane sugar, Soho Lychee Liqueur
- 8 **LEMON 43** | Muddled lemons, cane sugar, crushed ice, Liqueur 43, Bacardi Silver Rum
- 9 **LA DUNI PASSION** | Hand pressed fresh orange juice, passion fruit puree, Coco Lopez, Bacardi CoCo
- 10 **PISCO SOUR** | HPisco Peru, hand pressed fresh lime juice, handmade simple syrup, egg whites, bitters
- 11 **HOUSE SANGRIA Glass 8.75 Jug 25** | Hand pressed fresh citrus juices, red wine blend, 42 Below Vodka, Orange Citronge
- 12 **TORONJADA** | Hand pressed fresh grapefruit juice, muddled limes & oranges, Gray Goose L'Orange Vodka
- 13 **GREEN APPLE MARTINI** | Green Apple Puree, Sour Apple Pucker, Smirnoff Apple Vodka
- 14 **DONA MARGARITA** | Hand pressed fresh orange juice, cane sugar, Cazadores Silver Tequila, Liqueur 43
- 15 **LA DUNI COLLINS gin OR vodka** | Muddled limes, cane sugar, crushed ice, Bombay Sapphire Gin or 42 Below Vodka
- 16 **COSMOPOLITAN** | Cranberry juice, Grey Goose L'Orange Vodka, Cointreau, shaken & strained
- 17 **LA DUNI MARY** | Hand made lime - peppers - roasted tomato mix, 42 Below Vodka or Lager Beer (Bloodychela)
- 18 **CHUPITO** | Hand pressed fresh grapefruit and lime juices, homemade chile de arbol syrup, Bombay Sapphire Gin

BEER SELECTION 4.75

Corona, XX Green Lager, XX Amber Dark, Carta Blanca, Cerveza Sol, Modelo Especial, Tecate, Pacifico, Bohemia, Negra Modelo, Cusquena, Cristal, Suprema, Famosa, O'Douls, Amstel Light

LA DUNI CAST 12.20.11

HOSTESS | Diana, Natalia, Luz Elena

SERVERS | Kata, Mango, Sergio, Cesar, Gerardo, Nicole, Chad, Cesar 2

BAR CHIEF | Ivan "Bye bye The Quiter"

BAR CHEFS | Grettel, Amandine, Sra. Ley

BAR PIT | Alma

SERVICE ASSISTANTS | Nicolas

FOOD PILOTS | Mario, Trever

CHIEF CULINARY OFFICER | Julia Lopez

JEFECITOS | Taide "Ariel"; Costa "The Beast"

INGENIEROS PARRILLEROS | Martin "Profe 2"

ARCHI. PANTRY | All new

AREPERAS | Coco, Lily

LICENCIADO FREGADERO | Christian, Miguel

PASTRY ANGELS | Marta & Lupe

PRODUCTION SUPERVISOR | Jesus "I will Survive Prada"

BEAN COUNTING & ADM. | Samantha

PRODUCED & DIRECTED BY | Duni, Taco & Brandon Borga

FOOD PICS BY | Sir Ian Cole

FAMILY PICS BY | Kimberly Wylie

FRUIT ART | Sylvia Angeli (Original Art for Sale)

OPEN 7 Days 4620 McKinney Ave. Dallas, Texas 75205 ph: 214.520.7300 fax: 214.520.7390 online ordering: laduni.com

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.