



LATIN KITCHEN AND COFFEE STUDIO

BREAKFAST • BRUNCH • LUNCH

**HUEVOS RANCHEROS** | Two sunny side up eggs on top of crisped corn tortillas, topped with melted Asadero cheese and fresh salsa roja or salsa verde, queso fresco, served with black beans and roasted potatoes **10.25** *Rancheros riding on a side of Cuadril loin medallion, add 4.50*

**HUEVOS FINOS** | Sliced pop-over with honey baked ham, two poached eggs, Gruyere cheese, fresh Hollandaise sauce and roasted potatoes **10.45**

**BRUNCH CHILE RELLENO** | Roated poblano pepper filled with refried black beans, 2 bacon scrambled eggs, cheddar, provolone and gruyere cheeses. Corn chips, queso fresco and choice of charred salsa roja, verde or both. Roasted pottoes **9.75**

**MIGAS CUATRO QUESOS** | Two scrambled eggs with bacon, cheddar, provolone and Gruyere cheeses, stone ground corn tortilla chips topped with queso fresco and choice of salsa roja or salsa verde. Served with flour tortillas and roasted potatoes **9.75**

**HUEVOS AL GUSTO** | Two eggs any style with roasted potatoes and salsas **6.95**

**HUEVOS GAUCHOS** | Two scrambled eggs with Argentinian sausage, cheddar and provolone cheeses. Served with flour tortillas and pompas potatoes **9.25**

**FILETE A CABALLO** | Steak and Eggs. Carne Asada topped with two sunny side up eggs with rancho salsa, queso fresco, roasted potatoes and black beans **17.95**

**BREAKFAST TACOS** | Three charred tomato salsa, bacon and cheddar cheese scrambled egg tacos, served with roasted potatoes, black beans and avocado mash **9.75**

**CHILAQUILES RANCHO LA LIRA** | Handmade crisped corn tortilla strips topped with melted Asadero and Gruyere cheeses, finished with salsa roja or salsa verde and Mexican crema, served with roasted potatoes and black beans **8.50** *add grilled chicken 2.75 or two scrambled eggs 2.25*

**GRUYERE AND HAM SCRAMBLE with HOMEMADE ENGLISH MUFFIN** | Honey Baked Ham and Gruyere cheese, scrambled eggs, buttered toasted homemade English muffin, jam, side of Hollandaise and roasted potatoes **9.25**

**BUTTER BRIOCHE FRENCH TOAST** | Served with warm pure maple syrup, bacon strips and choice of sliced bananas or strawberries **8.95**

**BANANA NUT WAFFLES** | Served with sliced bananas, warm pure maple syrup and toasted pecans **8.45**

Private Dinning at  
La DUNI  
ask the manager  
12 to 180 guests

**SIDES** 3.25 *per order*  
Two Argentinian Grilled Sausages  
Grilled Ham  
Five Bacon Strips  
Roasted Cheese Potatoes  
Roasted Potatoes  
Black Beans Whole Or Refried  
Mashed Avocado

Split Charge **3.50**  
Substitutions Charge **3.00**  
Non Duni Cake Charge **18.00**

All egg dishes can be made with egg whites only for 1.50 extra charge

*Today's*  
EMPANADAS

Classic Argentinian turnover with homemade flaky crust and today's chef's choice of fillings **5.50** with side of greens **8.75**

*Today's*  
SANDWICHES

Home-roasted and hand-carved meats made to order with bakery-fresh pop over, Ciabatta roll, or Peruvian Pan de Yema. Served with Yucca fries, sweet potato fries, frites, or house salad.

**CHORI BURGER** | Angus ground beef & Argentinean pork sausage patties with pecans, caramelized onions, sharp white cheddar, lettuce, tomato, mashed avocado, mayo, horseradish pickles on pan de yema bread **10.95**

**ROASTED TURKEY ON WHEAT** | Green apple, tart cherries, toasted pecans, white cheddar, evoo & lime-mustard vinaigrette on wheat bread **9.50**

**FRENCH PRESS** | Grilled French baguette with sliced tomato, Gruyere cheese, baby swiss, honey ham, mayo and mustard **9.45** *with chicken* **12.45**

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

**SLOW ROASTED LOMO** | Citrus-marinated pork loin with mojo, greens, mashed avocado, tomato, Manchego cheese and mayo. Bread choice **9.95**

**GAUCHO CHICKEN BREAST** | Citrus-Oregano marinated, grilled skinless chicken breast with greens, mashed avocado, tomato, mayo and Manchego cheese. Bread choice **9.95**

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

**TOMATO MOZZARELLA BLTA** | Vine ripen tomato, buffalo mozzarella, crispy bacon, lettuce & mashed avocado on pressed ciabatta roll **9.95**

*Ensaladas* ||| SALADS

**HOUSE SALAD** | mixed greens with sherry vinaigrette and reggianito crouton **5.25**

**PECHUGA DE POLLO CON UVAS** | Boneless, skinless, grilled chicken breast, creamy fine herbs dressing, vegetables, toasted pecans, reggianito crouton and red grape salad **10.95**

**PULLED ROASTED TURKEY** | green apple, tart cherries, toasted pecans, white cheddar, evoo & lime-mustard vinaigrette **12.50**

**GALINHA ASSADA A BRASILEIRA** | Brazilian style pulled roasted chicken salad, vegetables, creamy lime dressing, crispy pampas potatoes, cilantro **11.95**

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

**DUNI CAESAR CON CALAMAR O POLLO** | Romaine chop salad, reggianito crouton, caesar dressing and arepa crusted calamari or grilled chicken **12.95**

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

**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 **11.95**

**ARUGULA MOZZARELLA** | Arugula - romain salad with fresh buffalo mozzarella, vine ripen roma tomatoes, fresh basil and balsamic vinaigrette **11.95**

**SALAD TRIO WITH CRISPY PORK OR CHICKEN BREAST** | Combination salad of rice salad choice, tomato & palmito salad and mixed greens **12.95**

*Entradas* ||| ENTREES

**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**

**ASADO ARGENTINO DE BIFE** | Chimichurri marinated beef cut of the day, served with pampas potato and tomato salad with sherry vinaigrette **MARKET PRICE**

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

**ENCHILADAS SUIZAS DE POLLO CON QUESO GRUYERE** | Rolled corn tortillas with roasted chicken, Manchego cheese topped with chiltomate salsa, gratinated with Gruyere cheese and Mexican crema. Served with a side of Basmati rice and 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**

**MILANESA DE POLLO** | Pan fried, pounded and crusted chicken breast steak, potatoes, fresh green beans and mojo **16.95**

**LOMITO CUBANO** | White long grain Basmati rice and pampero black beans, topped with roasted then grilled pork tenderloin, dressed with Cuban mojo criollo, sweet plantains and yucca frita **17.95**

## BEVERAGES

### FRESHLY PRESSED JUICES

Orange, Grapefruit or Blended Sunjuice

8 oz glass 4.25 14 oz glass 6.95 jug 15.00

### HOT DRINKS

See our 22 item Espresso Bar Menu for full list

House Blend Teas 2.25

French (*thick*) or Latin (*foamy*) hot chocolate made with melted chocolate 5.25

Tinto (*Cafe Americano*) 2.50

### LA DUNI MARY

Home made roasted tomato bloody mary mix and 42 below vodka 9.75

### MIMOSAS & BELLINIS

#### MIMOSA

Cava and freshly pressed orange or grape fruit juice 6.50

**LA DUNI MIMOSA** | House Sangria, sparkling wine and freshly pressed orange juice 6.75

**WHITE PEACH BELLINI** | Made with white peach puree, Cava and Peach Schnapps 7.50

See our 22 item Espresso Bar Menu for full list

### *Other Drinks*

**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 caramelized peach, mango 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

See our complete bar menu for the Best Cocktails in Dallas

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

20% GRATUITY FOR PARTIES OF 7 OR MORE



*Where there is cake, there is love.*

laduni.com

**SERVICE HOURS**

8687 North Central Expressway Suite 1516 Dallas TX 75225  
Tel. 214.987.2260

**EARLY COFFEE**

M-F, 9-11am

**LUNCH**

M-F, 11am-5pm

**TEA SERVICE**

Daily, 3:30-5:00 pm

**BREAKFAST/ BRUNCH**

Sat & Sun, 11 am-3 pm

**DINNER**

Sun-Th, 5-9.30 pm  
Fri & Sat 5-10.:30 pm