

## SIDES

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

**PAPAS FRITAS** | Garlic and sea salt frittes 3.75

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

**BUTTERMILK CRISPY ONIONS** | 4.00

**PAN SEARED GARLIC BROCCOLI & ASPARAGUS** | 5.50

**YUCCA FRIES OR SWEET PLANTAINS** | 4.25

**HOUSE SALAD** | Mixed greens with sherry vinaigrette 5.25

**CRISPY TOSTONES PLANTAINS** | 3.25

**SWEET PLANTAINS & GRILLED PROVOLONE** | 7.75

**SWEET POTATOES FRIES** | 3.75

**CHILES TREADOS** | Pan seared serrano peppers, onions, lime & cilantro | 2.75

## 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 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



*"Where there is cake, there is love..."*

laduni.com

03.02.09

## SERVICE HOURS

8687 North Central Expressway Suite 1516 Dallas, Texas 75225  
ph: 214.987.2260 fax: 214.987.2249 online ordering: laduni.com

**EARLY COFFEE/ BREAKFAST**  
M–F, 9–11am

**DINNER**  
Sun–Th, 5–10 pm  
Fri & Sat 5–11 pm

**TEA SERVICE/ MERIENDA**  
Daily, 3:00–5 pm

**BRUNCH**  
Sat & Sun,  
11 am–3 pm

**COFFEE STUDIO**  
M–F, 9am–9pm  
Sat 10 am–10 pm  
Sun 10 am–7 pm

**HAPPY HOUR**  
M–Sun, 4pm–7pm  
& 9pm–Close  
( Only at the bar )

**LUNCH**  
M–Sun, 11am–5pm

cake & coffee  
whenever  
we are open

LA DUNI PRIVATE DINNING ROOMS FOR 12 to 180 GUESTS,  
for details ask the manager 214.987.2260



La DUNI LATIN KITCHEN AND COFFEE STUDIO

BREAKFAST  
LUNCH & DINNER  
MENU

## Buenos Días ||| BREAKFAST

**HAM and GRUYERE CHEESE SCRAMBLE**  
| 4.75

with muffin or popover 6.75

**SCRAMBLED CLOUD EGGS** | 3.75

**TOASTED PAN de YEMA & CLOUD EGGS** |  
cheese, and ham or bacon 6.75

**2 EGGS OMELET** | bacon, ham,  
sausage, gruyere or cheddar 4.25  
*choose two, extra 0.75*

**BUTTER BRIOCHE FRENCH TOAST** | maple  
syrup 5.25

**HOMEMADE 7 NUTS and FRUIT GRANOLA** with  
DUNI YOGURT | 6.65

**BREAKFAST TACOS** | with bacon,  
sausage or ham 4.75

**HAM & CHEESE QUESADILLA** | 6.50

**SALSA BAKED EGGS** | & cheese 4.75

## FRESHLY PRESSED JUICES

Orange, Grapefruit or Blended Sunjuice  
8 oz glass 4.25 14 oz glass 6.95 jug 15.00

## Pastries

**MANTECADAS** | *original* 1.25 chocolate  
dipped 1.95

**GUAVA and CHEESE GLORIA** | 1.95

**CARAMELIZED PECAN BRIOCHE ROLL** | 3.75

**BRIOCHE SLICE** | *toasted or fresh* 1.95

**WALNUT & CHERRY SCONE** | 2.75

**HOME-BAKED ENGLISH MUFFIN** | 2.50

**NUZ MAPLE PECAN PASTRY** | 1.25

**MANZANA APPLE PASTRY** | 1.25

## SIDES

**THREE PIECES OF BACON** | 2.95

**ARGENTINIAN SAUSAGE** | 2.95

**ONE CLOUD EGG** | 2.00

**ROTI POATOES** | 2.00

**POP OVER, PAN DE YEMA or WHEAT**

**BREAD** | *toasted or fresh* 2.00

We gladly accept cash, Visa, MasterCard, Dinners, Amex and Discover. Please, no personal checks, nor more than 5 credit cards per party. 20% gratuity for parties of 7 or more. We reserve the right to refuse service to anyone. Thank you.

ONLINE ORDERING  
laduni.com

214.987.2260

## Ensaladas EMPAÑADAS

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

### Para Compartir ||| TO SHARE

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

**PROVOLETA** | Melted provolone with fine herbs and chimichurri mojo *for two* 7.50 *for four* 12.00

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

**HARINA PAN CRUSTED CRISPY CALAMARI** | Arepa white corn flour crusted calamari served with sweet & spicy nikei sauce and spicy aji amarillo ali-oli 11.75

**CHICHARRON DE POLLO IPANEMA** | Brazilian style 6 fried chicken wing pieces, two special sauces and pampas potatoes 11.95

**QUESO VERDE** | creamy 3 cheese queso verde dip, roasted corn, roasted poblanos served with chips, spicy or regular *cup* 6.25 *bowl* 12.00

**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, beef ASADA 12.75, CHICKEN 11.00, SHRIMP 13.75 or MIXED 14.75

### 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 vinagrette 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, avocado, heart of palm, grilled chicken, queso fresco and balsamic vinaigrette 13.95 *without chicken* 10.95 *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 add* 16.95

**RICE SALAD, CRISPY PORK OR CHICKEN BREAST** | Warm basmati rice tossed with diced crispy pork loin or grilled chicken, cilantro and sherry vinagrette, plantains, mashed avocado, served with mixed greens, diced tomatoes and queso fresco 11.95

**ARUGULA MOZZARELLA** | Arugula 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

## Ensaladas 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, frittes, sweet potatoes or house salad.*

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

**PEPPERED CUADRIL** | Marinated and grilled pepper-cruste beef culotte loin with watercress, tomato, chimichurri mojo and Manchego cheese. 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

**CHORIPAN** | Grilled Argentinian sausage with greens, avocado, tomato, mayo, chimichurri and Manchego cheese. Bread choice 8.95

**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

**FRENCH PRESS** | Grilled French baguette with sliced tomato, Gruyere cheese, baby swiss, honey ham, mayo and mustard 9.95 *with chicken add* 3.00

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

Split Charge 3.50  
Substitutions Charge 3.00  
Non Duni Cake Charge 18.00

PRICES & MENU ITEMS SUBJECT TO CHANGES WITH OUT NOTICE

## Entradas ||| ENTREES

**GUAVA BABY BACK PORK RIBS** | twice cooked pork ribs, guava, lime, silver tequila glaze, choice of salad or fries side *half slab* 14.50 & *full slab* 24.50

**ASADO ARGENTINO DE BIFE** | Chimichurri marinated beef cut of the day, served with buttermilk crispy onions and tomato salad with sherry vinaigrette 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 rajjas, fire roasted tomato salsa and mashed avocado 22.95

**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

**CUADRIL TACOS** | 3 Seared Cuadril steak strip tacos, iron skillet tomato-onion-serrano salsa, mashed avocados, lime vegetables, corn or flour tortillas 19.75

**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

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

**ENCHILADAS DE QUESO CUADRIL Y CAMARON** | Rolled corn tortillas with grilled shrimp, Manchego, Gruyere, mozzarella cheeses topped with chiltomate salsa, grilled cuadril steak and chipotle mojo, Basmati rice and black beans 23.95

**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

**PESCADO DE EL DIA** | Pan roasted fish of the day MARKET PRICE

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

CONSUMING RAW UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.