



LATIN KITCHEN AND COFFEE STUDIO

LUNCH AND DINNER



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**

Para Compartir ||| **TO SHARE**

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

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

GAMBAS AL AJILLO | 8 Sauteed shrimp, with a butter - olive oil - crush red pepper - garlic - lemon - parsley - wine sauce, reggianito crouton **10.95**

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

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

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 & sherry vinaigrette **12.95**

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 10.75 with cuadril 14.95**

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

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 with shrimp 13.95**

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**

ARUGULA MOZZARELLA | Arugula, romaine salad with fresh 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 with shrimp 13.95**

Santas
SANDWICHES

Home-roasted and hand-carved meats made to order with bakery-fresh pop over, Ciabatta Roll, or Peruvian Pan de Yema. Served with choice of Yucca fries, potato 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-crust hanger beef steak 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**

BUENOS AIRES PRESS | Oven roasted tomato, basil and brie on pan de yema, grilled **9.50**

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

TOMATO MOZZARELLA BLTA | Vine ripen tomato, fresh mozzarella, basil mayo, avocado mash, bacon strips, mixed greens in a pressed ciabatta **9.95**

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

CHORI BURGER | Angus ground beef & Argentinean pork sausage patties with pecans, caramelized onions, sharp white cheddar, lettuce, tomato, avocado, mayo, horseradish pickles on pan de yema bread **9.95** with bacon **10.95**

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

BLTA POP OVER | Home baked pop over, mayo, avocado mash, bacon strips, vine ripe tomato and mixed greens **8.95**

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

*While dining,
the first 2 baskets of
award winning chips & cups of
fresh roasted salsa, are on the house
Baskets thereafter **2.75 each**
Thank you*

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

SIDES

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

CRISPY TOSTONES 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 | **3.25**

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**

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

La DUNI *Family* Dinner serves 3 to 4

Half slab pork ribs, 1/2 Pollo Aljibe,
Carne Asada, argentinean sausage,
basmati rice, black beans,
plantains & yucca frita **50.00**

ARGENTINIAN *Parrillada* Serves 2 to 3

16 oz bone-in rib eye, carne asada,
pork tenderloin & sausage,
pampas potatoes, beefsteak tomato,
watercress & mojos **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 rajias, fire roasted tomato salsa and mashed avocado **22.95**

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

TEQUILA -LIME - GUAVA BABY BACK PORK RIBS | Twice cooked baby back pork ribs, guava, lime, silver tequila glaze, side choice of salad, sweet potato fries, yucca fries, frites or pampas potatoes *half slab 14.50 full slab 26.50 (Julia's Favorite)*

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**

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

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**

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 panko crusted chicken breast steak, potatoes, creamy roasted chicken juice, tomatoes, fresh green beans **16.95**

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

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**

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



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, 12 to 180 guests

Split Charge 3.50
Substitutions Charge 3.00
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 & GARDEN

daily from 4pm to 7pm and 9pm to close
Must be ordered & consumed at the Bar or Garden areas

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
- 2 **MOJITO CRIOLLO MARTINI** | Muddled, shaken & strained
- 3 **CAIPIRINHA** | Muddled limes, ice, sugar & Cachaca
- 4 **MARGARINHA** | Muddled limes, ice, cane sugar, crushed ice, Jimador Silver Tequila, Orange Citronge
- 5 **MARGARITA on the ROCKS or FROZEN** | Handmade sweet and sour syrup, Jimador Silver Tequila, Orange Citronge
- 6 **CHUPITO** | Hand pressed fresh grapefruit and lime juices, homemade chile de arbol syrup, Bombay Sapphire Gin
- 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** | 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, Orange Citronge, shaken & strained
- 17 **LA DUNI MARY** | Hand made lime - peppers - roasted tomato mix, 42 Below Vodka or Lager Beer (Blodychela)

BEER SELECTION 4.75

Corona, XX Green Lager, XX Amber Dark, Cerveza Sol, Modelo Especial, Tecate, Pacifico, Bohemia, Negra Modelo, Cusquena, Cristal, Miller Lite, O'Douls, Amstel Light

LA DUNI STAFF 12.26.11

HOSTESS | Monica, Lena

SERVERS | Luis, Mary, Christopher, Zelaya, Rene, Daniel, Pilar, Adolfo, Andrea, Alex, David, Brett, Carlos, Jonathan, Brendan

BAR CHIEF | On the look

BAR CHEFS | Lidya, Amandine, Daniel, Chino

BAR PIT | Mario, Victor

SERVICE ASSISTANTS | Gonzalo, Maria, Edgar, Roberto, David

FOOD PILOTS | Benjamin, Victor, Maria, Cecilia

CHIEF CULINARY OFFICER | Julia Lopez

JEFECITOS | Chhun Guillaume

INGENIEROS PARRILLEROS | Jose R., Mario, Gregorio, Abel, Heriberto, Robert

ARCHI. PANTRY | Maria, Miguel, Jesus, Victor

LICENCIADO FREGADERO | Delia, Vicky, Luis, Gerardo, Mario

PASTRY ANGELS | Rosario, Sarah, Laura

COFFEE STUDIO | Malu, Uriel, Wendy

PRODUCTION SUPERVISORS | Robert, Sam Elma, Diana, Derek

BEAN COUNTING & ADM. | Samantha

ART DIRECTION | Sr. Mark

PRODUCED & DIRECTED BY | Duni, Taco & Brandon Borga

ASSEMBLED BY | Goyne Barbarin LLC.

FOOD PICS BY | Sir Ian Cole

FAMILY PICS BY | Kimberly Wylie

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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.