



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**

**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, 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 & 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, 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**

**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**

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

**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**

*Sortas*  
SANDWICHES

Home-roasted and hand-carved meats made to order with bakery-fresh pop over, Cibatta 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-crust 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**

**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, pimento peppers and grilled onions **10.95**

**TOMATO MOZZARELLA BLTA** | Vine ripen tomato, buffalo mozzarella, crispy bacon, lettuce & avocado on pressed ciabatta roll **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 vinagrette 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 **9.45** with chicken **12.45**

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 POTATO FRIES** or **PAMPAS POTATOES** | **3.75**

**MASHED POTATOES** | **3.75**

**CONGRI CON MADUROS** | Black beans, Basmati rice and sweet 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

**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 mashed potato, pampas potato and tomato salad with sherry vinaigrette  
**MARKET PRICE**

**TEQUILA - GUAVA BABY BACK PORK RIBS** | twice cooked baby 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, 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 crusted chicken breast steak, potatoes, fresh green beans and mojo **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

02.12.09

### 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

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**

*Award winning*

### COCKTAILS 9.75

**1 MOJITOS** on the **ROCKS** or **FROZEN** | Criollo, Orange or Berry, muddled limes, cane sugar, mint, soda, ice and Bacardi Silver Rum

**2 MOJITO CRIOLLO MARTINI** | Shaken & strained

**3 CAIPIRINHA** | Cachaca, muddled limes, ice & sugar

**4 MARGARINHA** | Muddled limes, cane sugar, ice, Jimador Silver, tequila, Citronge

**5 MARGARITA** on the **ROCKS** or **FROZEN** | Handmade sweet & sour, Jimador Silver tequila, Citronge

**6 CHUPITO** | Hand pressed grapefruit and lime juice, chile de arbol syrup, Bombay Sapphire gin

**7 SHAKEN MARIANA** | Hand pressed orange juice, muddled limes, cane sugar, Soho Lychee

**8 LEMON 43** | Muddled lemons, cane sugar, crushed ice, Liquor 43, Bacardi Silver rum

**9 LA DUNI PASSION** | Hand pressed orange juice, passion fruit puree, coco lopez, Bacardi CoCo

**10 PISCO SOUR** | Pisco Peru, Hand pressed lime juice, handmade simple syrup, egg whites, bitters

**11 HOUSE SANGRIA** Glass **8.75** Jug **25** | Hand pressed citrus juices, red wine blend, 42 Below vodka, Citronge

**12 TORONJADA** | Hand pressed grapefruit juice, muddled limes & oranges, Grey Goose L'Orange vodka

**13 GREEN APPLE MARTINI** | Green apple puree, apple Pucker, Smirnoff apple vodka

**14 DONA MARGARITA** | Hand pressed orange juice, cane sugar, Cazadores Silver tequila, Liquor 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, Citronge, shaken & strained

**17 LA DUNI MARY** | Handmade lime, peppers & roasted tomato mix, 42 Below vodka

### BEER SELECTION 4.75

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

### LA DUNI STAFF

**HOSTESS** | Maria, Jordiana

**SERVERS** | Ruben M., Cesar, Wilson, Andres, Jose, Christopher, Chris G., Autum, Rene, Elizabeth, Andrea, Fernando, Juan

**BAR CHIEF** | Ivan "The Master"

**BAR CHEFS** | Lydia, Amandine, Daniel

**BAR PIT** | Jorge, Martin

**SERVICE ASSISTANTS** | Giovani, Santana

**FOOD PILOTS** | Oswaldo, Fabiola, Luis

**"BAD BOY"** | Jesse J. Verghese

**CHIEF CULINARY OFFICER** | Julia Lopez

**JEFECITOS** | Chhun Guillaume, Marcus

**INGENIEROS PARRILLEROS** | Rene, Jesus, Jose R, Jose M., Jaime, Mario, Noel, Gregorio

**ARCHI. PANTRY** | Jose, Rosio, Maria

**LICENCIADO FREGADERO** | Delia, Francisco, Eric, Daniel

**PASTRY ANGELS** | Carolina, Jimena, Sally

**COFFEE STUDIO** | Victor, Fabrizio, Balbi

**PRODUCTION SUPERVISOR** | Still looking

**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

**BRANDON PICS BY** | Kimberly Wylie

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.



*Where there is cake, there is love.*

laduni.com

**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

**LUNCH**

M-Sun, 11am-5pm

**TEA SERVICE/ MERIENDA**

Daily, 3:30-5 pm

**BRUNCH**

Sat & Sun, 11 am-3 pm

**DINNER**

Sun-Th, 5-10 pm

Fri & Sat 5-11 pm

**COFFEE STUDIO**

M-F, 9am-9 pm

Sat 10 am-10 pm

Sun 10 am-7 pm

cake & coffee  
whenever  
we are open