



LATIN KITCHEN AND COFFEE STUDIO

BREAKFAST • BRUNCH • LUNCH

NORTH PARK

**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 5.50*

**HUEVOS FINOS** | Sliced pop-over with honey baked ham, two poached eggs, Gruyere cheese, fresh Hollandaise sauce and roasted potatoes 12.45

**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 11.50

**BRUNCH CHILE RELLENO** | Roasted poblano pepper filled with refried black beans, bacon bits, 2 scrambled eggs, cheddar, provolone and gruyere cheeses, queso fresco, and choice of charred salsa roja, salsa verde or both and roasted potatoes 11.75

**HUEVOS AL GUSTO** | Two eggs any style with roasted potatoes and salsas 7.95

**HUEVOS GAUCHOS with SAUSAGE or CHORIZO** | Two scrambled eggs with Argentinian sausage or Spanish chorizo, cheddar and provolone cheeses. Served with flour tortillas and pampas potatoes 10.75

**FILETE A CABALLO** | Steak and Eggs. Carne Asada topped with two sunny side up eggs with ranchero salsa, queso fresco, roasted potatoes and black beans 19.95

**BREAKFAST TACOS** | Three charred tomato salsa, bacon and cheddar cheese scrambled egg tacos, served with roasted potatoes, black beans and avocado mash 11.75

**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 10.75  
*add grilled chicken 2.75 or two scrambled eggs 2.50*

**GRUYERE AND HAM SCRAMBLE with HOMEMADE ENGLISH MUFFIN** | Honey Baked Ham and Gruyere cheese, scrambled eggs, buttered toasted homemade English muffin, red jam, side of Hollandaise and roasted potatoes 11.25

**BUTTER BRIOCHE FRENCH TOAST** | Served with warm rum-pecan pure maple syrup, bacon strips and choice of sliced bananas or strawberries 11.25

**RUM BANANA NUT WAFFLES** | Served with sliced bananas, warm pure maple syrup and toasted pecans 11.25

**LATIN FRENCH TOAST** | Capirotada, Mexican banana- pecan breakfast bread pudding served with warm pure maple syrup and 2 slices of bacon 11.95

**HOMEMADE GRANOLA & HOUSE YOGURT** | Duni's house blend of rolled oats, 4 nuts and 8 fruits granola baked with honey and maple syrup. Served with freshly made yogurt, berries, bananas and maple syrup or honey 9.50

**Homemade *Breads* choice of ONE**

*popover, pan de yema, wheat, english muffin with home made jam 2.25 each one*

**SIDES 3.25 per order**

*Argentinean grilled sausage  
 Grilled ham, Three bacon strips  
 Roasted cheese potatoes, Roasted potatoes  
 Black beans whole or refried, Mashed avocado*

Take home  
 a Jar of La Duni  
 Hand made - micro batch  
**Jams & Marmalades**  
 Large 9.00 or Small 5.00

La DUNI *Glorias*  
 homemade butter  
 puff pastry filled with  
 guava and bakers  
 cheese 3.75

All egg dishes can be made with egg whites only for 1.50 extra charge  
 Split Charge 3.50 - Substitutions Charge 3.00 - Non Duni Cake Charge 3.50 p/g

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

**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**



**GUACAMOLE** | Mashed avocado, lime, tomatoes, cilantro, radishes, cucumber, serranos toreados **6.75** with queso verde cup **12.50** with queso verde bowl **18.00**

*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, frittes, sweet potatoes or house salad.*

**\* 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 **12.95**  
with bacon **13.95**

**ROASTED TURKEY ON WHEAT** | Green apple, tart cherries, toasted pecans, white cheddar, evoo & lime-mustard vinaigrette on wheat bread **10.50**

**SLOW ROASTED LOMO** | Citrus-marinated pork loin with mojo, greens, avocado, tomato, Manchego cheese and mayo. Bread choice **10.95**

**GAUCHO CHICKEN BREAST** | Citrus-Oregano marinated, grilled skinless chicken breast with greens, avocado, tomato, mayo and Manchego cheese. Bread choice **10.95**

**FRENCH PRESS** | Grilled French baguette with sliced tomato, Gruyere cheese, baby swiss, honey ham, mayo and mustard **10.95**  
with chicken **13.45**

**TORTA CUBANA** | Grilled French baguette with sliced tomato, Gruyere cheese, baby swiss, honey ham, roasted pork loin, pickles, mayo and mustard **10.45**

**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 **12.95**

**TOMATO MOZZARELLA BLTA** | Vine ripen tomato, fresh mozzarella, basil mayo, avocado mash, bacon strips, mixed greens in a pressed ciabatta **10.95**

*Ensaladas* ||| SALADS

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

**QUINOA SALAD** | combination salad of red quinoa with vegetables, pecans, tart cherries, pampas potatoes and side of romain greens, tomatoes, reggianito cheese and sherry vinaigrette **10.75** with chicken **13.95 (GF)**

**PULLED ROASTED TURKEY** | green apple, tart cherries, toasted pecans, white cheddar, evoo & lime-mustard vinaigrette **12.95 (GF)**

**GALINHA ASSADA A BRASILEIRA** | Brazilian style pulled roasted chicken salad, vegetables, creamy lime dressing, crispy pampas potatoes, cilantro **13.95**



**TOMATE CON POLLO AND PALMITOS** | Tomato, mashed avocado, heart of palm, grilled chicken, queso fresco and balsamic vinaigrette **13.95 (GF)**  
*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 **13.95**

**RICE SALAD, CRISPY PORK, SHRIMP 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*

**POLLO ASADO A LA MENTA - LIMON** | Mixed greens, grilled chicken and balsamic mint-vinaigrette **14.95** *with cuadril beef loin instead of chicken 16.95*

**ARUGULA MOZZARELLA** | Arugula, mixed greens salad with fresh fresh mozzarella, vine ripen roma tomatoes, fresh basil and balsamic vinaigrette **12.95 (GF)**

**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*

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*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 rajias, fire roasted tomato salsa and mashed avocado **24.95 (GF)**

**ASADO ARGENTINO DE BIFE** | Chimichurri marinated beef cut of the day, served with pampas potatoes and tomato - watercress salad with sherry vinaigrette **MARKET PRICE (GF WITHOUT PAMPAS)**

**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 **14.50**

**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, brunch potatoes, creamy roasted chicken juice, tomatoes, fresh green beans **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**

01.12.13

**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 Hot Teas 2.95

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

Tinto (Cafe Americano) 2.50

**LA DUNI MARY**

Homemade roasted tomato bloody mary mix and 42 below vodka 9.75

**MIMOSAS & BELLINIS**

**MIMOSA**

Cava and freshly pressed orange juice 7.45

**LA DUNI MIMOSA** | Sangria, sparkling wine and freshly pressed orange juice 7.75

**WHITE PEACH BELLINI** | Made with white peach puree, Sparkling wine and Peach Schnapps 7.95

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

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

We gladly accept cash, Visa, MasterCard, Diners, 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

(\*) CONSUMING RAW UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Special  
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