



LATIN KITCHEN AND COFFEE STUDIO

LUNCH AND DINNER

NORTH PARK

Today's  
EMPANADAS

Classic Argentinean 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 (GF) NO CHIPS

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

**PROVOLETA** | Melted provolone with fine herbs and chimichurri mojo for two 7.50 for four 12.00 (GF) CORN TORTILLAS

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

**CHORRIQUESO** | Melted provolone with grilled Argentinian sausage, fine herbs and chimichurri mojo for two 9.75 for four 18.00 (GF) CORN TORTILLAS

**BAKED BRIE** | Melted brie cheese, toasted pecans, homemade pepper jam and toast for two 9.75 for four 19.00

**PANCHOS (grown up NACHO)** | Crispy corn tortilla halves, 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 13.25, chicken 11.75, shrimp 13.75 or mixed 15.75

Ensaladas ||| SALADS

**HOUSE SALAD** | Mixed greens with sherry vinaigrette, reggianito crouton 5.25 (GF) No crouton

**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 & sherry vinaigrette 12.95 (GF)

**GALINHA ASSADA A BRASILEIRA** | Brazilian style pulled roasted chicken salad, vegetables, cilantro, creamy lime dressing, crispy pampas potatoes 13.95 (GF) no pampas

**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 (GF)

**DUNI CAESAR CON CALAMAR O POLLO** | Romaine chopped salad, reggianito crouton, caesar dressing and arepa crusted calamari or grilled chicken 13.95

**RICE SALAD, CRISPY PORK OR CHICKEN BREAST** | Warm basmati rice tossed with diced crispy pork loin or grilled chicken, cilantro and balsamic 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, crispy corn chip strips 14.95 with cuadril beef loin instead of chicken 16.95

**ARUGULA MOZZARELLA** | Arugula, romaine salad with fresh mozzarella, vine ripened 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 with mixed greens 13.95 with shrimp 14.95

Special  
QR CODES  
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*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 potato fries or house salad*

**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**

**BUENOS AIRES PRESS** | Oven roasted tomato, basil and brie on pan de yema, grilled **10.75**

**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 ripened tomato, fresh mozzarella, basil mayo, avocado mash, bacon strips, mixed greens in a pressed ciabatta **10.95**

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

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

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

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

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

*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, metal 24

SIDES

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

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

**YUCCA FRIES OR SWEET PLANTAINS** | **4.25**

**CRISPY TOSTONES PLANTAINS** | **3.25**

**MASHED POTATOES WITH GRUYERE CHEESE** | **3.25 (GF)**

**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**

**BUTTERMILK CRISPY ONIONS** | **4.00**

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

**QUINOA SALAD** | Red Quinoa, vegetables, pecans and tart cherries **6.75 (GF)**

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

**PAN SEARED GARLIC BROCCOLI & ASPARAGUS** | **6.50 (GF)**

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 **54.00**

### ARGENTINEAN *Parrillada*

Serves 2 to 3

16 oz rib eye, carne asada,  
pork tenderloin & sausage,  
pampas potatoes, beefsteak tomato,  
watercress & mojos **MARKET PRICE**

**CARNE ASADA ARRACHERA** | Lime-garlic marinated and grilled prime skirt steak, served with garlic Basmati rice, sweet plantains, black beans, Duni onions, roasted poblano red bell pepper cheese rajás, fire roasted tomato salsa and mashed avocado **24.95** (GF) NO RICE or BEANS

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

**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 15.50 full slab 28.50 (Julia's Favorite)* (GF ONLY W/SALAD)

**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** (GF)

**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 **24.95** (GF) NO RICE or BEANS

**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** (GF) CORN

**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. Side of Basmati rice and black beans **14.50** (GF) NO RICE or BEANS

**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, mashed potatoes, creamy roasted chicken juice, tomatoes, fresh green beans **16.95**

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

**VEGETABLE PLATTER** | Sauteed vegetables of the day **15.95** (GF)

**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**



(GF) = GLUTEN FREE OPTION - FRIED ITEMS MAY NOT BE GLUTEN FREE AS GLUTEN MAY BE PRESENT IN OIL FROM OTHER ITEMS

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

## 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

**MINERAL WATERS** | Lumen TX 500 ml 3.00  
Pana & Pellegrino 500 ml 3.00 750 ml 6.00

**FRESHLY PRESSED JUICES** | Orange & Grapefruit  
8oz glass 4.25 - 14oz glass 6.95 - Jug 700 ml 15.00

**COFFEE OR TEA** | See our menu of  
22 Espresso Drinks and Teas

Private dining at **La DUNI**  
ask manager, 12 to 180 guests

Non Duni Dessert Charge 3.50 pr. gst  
Substitutions Charge 3.00  
Split Charge 3.50

## HAPPY HOUR COCKTAIL

SELECTED HAPPY HOUR DRINKS 6.00 - ASK FOR DAILY BAR SPECIAL  
ALL BEERS 3.00 - HH WINE OPTION 5.00

*happy hour cocktails made with well brands  
daily from 4pm to 6:30pm, then 9:00pm to close - by popular request*

## 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 11.00
- 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, Jimador 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)

● HAPPY HOUR COCKTAIL ●

## BEER SELECTION 4.75

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

## 20 APERITAL BATIDO

*(Taco's family drink)*  
Campari, hand pressed  
fresh orange juice, dash  
of lime juice, homemade  
simple syrup, egg white  
7.00

## LA DUNI STAFF 01.06.13

**HOSTESS** | Patty, Yanni, Jessi

**SERVERS** | Luis, Mary, Christopher,  
Zelaya, Rene, Daniel, Pilar, Adolfo,  
David, Carlos, Oscar, Brian, Cynthia,  
Victor, Robert, Jessi

**BAR CHIEF** | Daniel "Alpaca" Guillen

**BAR CHEFS** | Victor "ChinoMarriato",  
Anthony "GQ", Salomon

**BAR PIT** | Daniel A, Fernando, Patty

**SERVICE ASSISTANTS** | Don Gonzalo,  
Maria, Antonio, Daniel R

**FOOD PILOTS** | Benjamin, Cecilia, Don  
Gonzalo

**CHIEF CULINARY OFFICER** | Julia Lopez

**JEFECITOS** | Chhun, Steve, Jose Reyes

**INGENIEROS PARRILLEROS** | Luis, Araceli,  
Leo, Jeffrey

**ARCHI. PANTRY** | Maria, Franklin, Araceli,  
Jennifer, Enrique, Roberto

**LICENCIADO FREGADERO** | Delia, Vicky,  
Manuel, Flor, Fernando

**PASTRY ANGELS** | Rosario, Sarah, Jennifer

**COFFEE STUDIO** | Malu, Uriel, Fer "Urielito"

**PRODUCTION SUPERVISORS** | Elma, 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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