

COLD DRINKS

LIMONADA SUIZA | Hand-crushed lemons and limes with cane sugar, water or soda and crushed ice

Regular or Frozen **3.50**

LIMONADA CON MENTA | Hand-crushed mint and limes with

cane sugar, soda and crushed ice Regular or Frozen **3.50**

LIMONADA CON BERRIES | Hand-crushed berries and limes with

cane sugar, soda and crushed ice Regular or Frozen **3.50**

NARANJADA | Orange and citrus juices, simple syrup, soda water and crushed ice

Regular or Frozen **3.50**

LIMONADA CON MANGO | Hand-crushed mango and limes with

cane sugar, 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**

OTHER

ICED TEA | La Duni

apricot - kiwi decaf blend **2.50**

SODAS | Coca Cola, Sprite,

Dr. Pepper, Diet Coke,

Ginger Ale **2.50**

PELLEGRINO WATER or **PANA WATER**

500 mL **3.00** 1000 mL **6.00**

LUMEN TEXAS WATER **3.00**

Where there is cake, there is love.

laduni.com

04.17.10

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

BRUNCH

Sat & Sun,
10:30 am-3 pm

LUNCH

M-Sun,
11am-5pm

DINNER

Sun-Th, 5-9:30 pm
Fri & Sat 5-10:30 pm

COFFEE STUDIO

M-F, 9am-9pm
Sat 10 am-10 pm
Sun 10 am-7 pm

TEA SERVICE/ MERIENDA

Daily, 3:00-5 pm

HAPPY HOUR

M-Sun, 4pm-7pm
& 9pm-Close
(Only at the bar & Garden)

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 DESSERT & COFFEE MENU



ONLINE ORDERING
laduni.com

214.987.2260

HOT TEAS

ORGANIC ENGLISH BREAKFAST | 2.95

POMEGRANATE OOLONG | 2.95

CARIBE | Green & black teas 2.95

PARIS | Black tea with currant
caramel & citrus 2.95

ASSAM | Black tea from india 2.95

CHAMOMILE * | 2.95

MINT VERBENA * | 2.95

ROOIBOS CHAI * | 2.95

LOOSE LEAF TEAS | 5.00 Pot

* Decaf

Freshly PRESSED ||| JUICES

ORANGE

8 oz glass **4.25**

14 oz glass **6.95**

GRAPEFRUIT

8 oz glass **4.25**

14 oz glass **6.95**

OTHER JUICES 2.75

tomato, pineapple,
cranberry

Brandon Baked
Chocolate Chip
Cookie 1.25

FUENTE DE SODAS

Ice Cream Desserts

DUNI BANANA SPLIT
Caramelized bananas, vanilla bean ice cream, homemade chocolate syrup, arequipe caramel and crystallized toasted pecans 8.00

LA DUNI CAFE con LECHE SUNDAE | Double vanilla bean ice cream served with homemade Belgium chocolate sauce, arequipe caramel, crystallized toasted pecans, berries, toasted almond devon cream cookies, and a shot of espresso 8.25

CAKE SUNDAE | Slice of triple chocolate truffle cake with two scoops of ice cream and chocolate syrup 9.95

COOKIE & ICE CREAM
Choice of one ice cream scoop and a butter cookie 4.50

HOT CHOCOLATE FLOAT
Sipping belgium hot chocolate with homemade vanilla ice cream float 7.75

HOMEMADE ICE CREAM
One scoop 3.75
Two scoops 6.50
Three scoops 9.50

ask for today's available ICE CREAM flavors
mexican vanilla bean - chocolate truffle
dulce de leche - toasted almond
texas pecan - pistacchio - toasted coconut
roasted banana - white chocolate
strawberries & cream

LA DUNI famous cakes

CUATRO LECHE CAKE | Layered Mantecado vanilla sponge cake, soaked in cuatro leches sauce, topped with caramelized Swiss meringue and dotted with Arequipe reduction. Served with 3 leches sauce and Arequipe caramel
Award Winner SLICE 7.25 WHOLE CAKES : 8" 39.00 | 10" 49.00 | 12" 75.00

VENEZUELAN TRIPLE CHOCOLATE TRUFFLE CAKE | Layered milk, semisweet and dark chocolate truffle between dark espresso-chocolate cake, studded with caramelized roasted hazelnuts dipped in milk chocolate. Served with raspberry coulis
Award Winner SLICE 7.25 WHOLE CAKES | 8" 45.00 | 10" 59.00 | 12" 85.00

VENEZUELAN RUM, PASTRY CREAM and CHOCOLATE TRUFFLE CAKE | Layered vanilla sponge cake laced with Venezuelan rum, filled with vanilla pastry cream, glazed with dark chocolate truffle and milk chocolate ribbons. Served with raspberry coulis
SLICE 7.25 WHOLE CAKES | 8" 42.00 | 10" 56.00 | 12" 80.00

CUP CAKES

Large size
3.95 Ea / 47.40 DZ
Baby size
3.25 Ea / 39.00 DZ

CALI OBLEA

European waffle cookie filled with dulce de leche or chocolate syrup
single 2.50 or sandwich 3.25

SILVER Cake PLATTERS

ROUND 14" 200.00 | ROUND 16" 220.00
ROUND 22" 270.00 | SQUARE 17" 330.00

whole CAKE servings

8" serves 6 to 12 | 10" serves 16 to 24
12" serves 36 to 50

Duni
CAKE PLATTER

Choice of four 1/2 slices from any of our award winning cakes 21.00

PANQUE DE LIMON | Layered Mantecada vanilla sponge cake, layered with homemade fresh lemon-lime citrus custard, topped with caramelized Swiss meringue, dusted with caramelized lemon rind. Served with raspberry coulis
SLICE 7.25 WHOLE CAKES | 8" 39.00 | 10" 49.00 | 12" 75.00

NUTELLA MILK CHOCOLATE CAKE | Layered vanilla Mantecada cake, frosted with caramelized roasted hazelnut milk chocolate truffle. Served with espresso white chocolate ganache sauce
SLICE 7.25 WHOLE CAKES | 8" 45.00 | 10" 59.00 | 12" 85.00

ROLLO DE CANELA Y NUEZ | Double butter cinnamon brioche roll filled with toasted caramelized Texas pecans. Served warm with vanilla bean ice cream and Arequipe caramel
SLICE 7.25 WHOLE CAKES | 8" 31.00 | 10" 38.00 | 12" 59.00

Special DESSERTS

All specially crafted for you by the artisan pastry team of our award winning Pastry Chef Duni Borgia

WARM MILK CHOCOLATE CAKE PUDDING | Vanilla cake baked in milk chocolate custard served with vanilla bean ice cream, homemade chocolate syrup, Arequipe caramel. Raspberry sauce and pecan crocante 8.25

4 LECHEs ala BAKED ALASKA | Slice of 4 Leches cake topped with vanilla bean ice cream. Flamed at the table with Kahlua-vodka mix 11.50

PEACH APRICOT & BLUEBERRY COBBLER | Caramelized peaches, apricots and blueberries topped with a sugar crystallized biscuit and served with vanilla ice cream 8.25

TRUFFLE-TOASTED PECAN TART | Belgium chocolate chips and caramelized toasted pecans on homemade flaky tart served warm with vanilla ice cream 7.75

COOKIE BAR | Largen Individual 1.75 Gift Bag of 6 4.75

TRUFFLE BAR | Individual 1.25 Gift Box of 2 3.75
Gift Box of 5 7.00

ESPRESSO BAR

1

ESPRESSO CON CREMA
Espresso shot served in a short glass with whipped cream and chocolate shavings 3.25

4

ESPRESSO CORTADITO DOBLE
Double espresso shot served with a dash of hot milk and frothed milk 3.95

7

SOL Y SOMBRA
Half espresso shot served in Demitasse cup filled with hot milk and frothed milk 3.75

10

CAFE AU LAIT (3 LAYERED COFFEE)
Espresso shot served in a large glass with hot milk and frothed milk 4.25

13

CAFE DE CHINITA
Espresso shot served in a tall glass with hot milk, mixed at table from two pitchers 5.95

16

TINTO (AMERICAN DRIP COFFEE)
European blend of Latin coffee beans 2.50

19

VACA BLANCA
Made with espresso, melted Belgium white chocolate and milk. Served extra foamy 5.25

22

ICED CAPPUCCINO
Espresso shot served in an iced glass with 1 part cold milk and 1 part frothed milk 3.95

2

LUNA NEGRA
Double espresso shot served in a short glass 3.95

5

ESPRESSO SHORT (GUAYOYO) or REGULAR
Espresso shot served in Demitasse cup 2.75

8

CAFE CON LECHE Espresso shot or tinto served in a glass with 2 parts of hot milk and a dash of frothed milk 4.75

11

GUAJIRO
Espresso shot served in a cup with hot milk 3.50

14

CAPPUCCINO CARAMEL
Espresso served in a cup with 1 part hot milk, 1 part milk froth and caramel sauce 3.95

17

FRENCH HOT CHOCOLATE
Creamy and intense, made with melted Belgium chocolate, assorted cocoas, half-and-half and topped with whipped cream 5.25

20

CUBAN ESPRESSO
Sweet creamy espresso shot served in a Demitasse cup 4.75

23

VIENNESE TRUFFLE ICED CHOCOLATE MILK
Made with melted Belgium chocolate, assorted cocoas and half-and-half. Served with whipped cream over crushed ice 5.50

3

DUNI CAPPUCCINO
Espresso shot served with a 1/3 of hot milk and a 1/3 of frothed milk. Mixed table side 3.95

6

ESPRESSO CORTADO
Espresso shot served in Demitasse cup with a dash of hot milk 3.25

9

EURO-COFFEE
Full cup of light espresso 3.50

12

CAFE MOCCA
Espresso shot served in a cup with 2 parts of hot milk, 1 part of froth and hot belgium chocolate 3.95

15

FRENCH CAPPUCCINO
Espresso shot served in a cup with 1 part hot half-and-half and 1 part froth 3.95

18

LATIN HOT CHOCOLATE
Made with melted Belgium chocolate, cocoas, and milk. Served extra foamy 5.25

21

VIENNESE TRUFFLE ICED CHOCOLATE MILK
Made with melted Belgium chocolate, assorted cocoas and half-and-half. Served with whipped cream over crushed ice 5.50

Add a cookie to your coffee for 0.99

Ask for our Tea Service Menu