

# Menu

lunch & dinner

TAKE OUT, DELIVERY,  
&  
DINE IN

01.02.22

*La Duni*  
L A T I N C A F E

4620 McKinney Ave. Dallas TX. 75205 214 . 520 . 7300 [www.laduni.com](http://www.laduni.com)

**DUNI SIGNATURE**

*House or Top Shelf +*

*award-winner*

**MOJITO** Jarra

*(rocks or frozen)*

Cruzan or Diplomatico Mantuano rum - lime - mint - sugar - soda

**MARGARITA** Jarra

*(rocks or frozen)*

Hornitos Silver or Tesoro Reposado tequila - lime - simple syrup

*award-winner*

**MARGARINHA**

Hornitos Silver or Tesoro Reposado tequila - muddled lime sugar - pellet ice

**CAIPIRINHA**

P5I Cachaca or Avua Amburana Cachaca, muddled limes, sugar, ice

**PISCO SOUR**

Pisco La Caravedo or Quebranta Mosto Verde, Lime, simple syrup, egg white, ice shaken

**LETTY CHOCOLATE MARTINI**

Pure chocolate heaven & 3 leches

**WINES BY THE GLASS**

**5 REDS** *By the glass*

			6oz GLASS
56 CATENA VISTA FLORES	malbec	ARG.	12.50
350 MONTES ALPHA BV	merlot	CHILE	14
105 CHENNET	pinot noir	FRANCE	10
251 HOUSE SELECTION	cabernet	SURPRISE	8
253 MONTES	cab/carmenere	CHILE	12

**7 WHITES, ROSE & SPARKLING**

*By the glass*

500 MONTES CLASSIC	sauv. blanc	CHILE	10
600 MONTES ALPHA BV	chardonnay	CHILE	14
551 PINOT GRIGIO	house selection	ITALY	8.50
557 ROSEGOLD	rose - dry	FRANCE	14
558 SUSANA BALBO	malbec/pinot rose	ARG.	14
450 JP CHENET SPLIT	brut or rose	FRANCE	9.50
<i>with 4oz OJ add \$3.25</i>			
453 POEMA CAVA	brut or rose	SPAIN	8.50

**OTHER DUNI**  
*classics*

**DUNI POMELO**

Deep Eddy Grapefruit Vodka - grapefruit juice - muddled lime & orange - sugar soda

**LEMON 43**

Cruzan Silver Rum - Licor 43 muddled lemon - sugar

**DUNI OLD FASHION**

Makers Mark bourbon, maple syrup - orange - homemade bitters

**JALISCO PALOMA**

Tesoro Reposado tequila homemade grapefruit soda - lime

**SANGRIA**

*Glass - Carafe - Jarra*  
Red wine blend - vodka triple sec citrus medley sugar - soda

*Jar cocktails 15*

*8oz Jar - Yields 2 Servings*

*Perfect togo container,  
just shake and add ice*

- Classic Margarita
- Mango Tango Margarita
- Espresso Martini
- Duni Old Fashion
- Guava Daiquiri
- Passion Fruit Caipirinha
- Pina Colada

*Brunch Essentials*

**MIMOSA BAR**

*Brut or Rose Sprinkler, choice of juice or puree:*

- Freshly pressed OJ or Grapefruit
  - Mango puree
  - Berries puree
  - Passionfruit puree
  - White Peach puree (Bellini)
- Extra 16oz Juice Carafe*

**DUNI MIMOSA**

Duni Red Sangria, freshly pressed OJ, Brut or Rose Sparkling Wine

**DUNI MARY**

Double Cross vodka or beer choice. Homemade roasted tomato mix

**MIMOSA SPLIT**

Split Bottle of Brut or Rose Sparkling Wine, choice of juice or puree

**MIMOSA SERVICE**

*750ml / Magnum (2 x 750ml)*  
Choice of Sparkling Brut Bottle or Rose and choice of puree or freshly pressed juice

**CARAJILLO PAISA**

Cinnamon & Clove infused Colombian Aguardiente, Licor 43 & Espresso. Served over ice.

**SEASONALS**

*Makes you and everyone around you..... chill & happy  
handmade natural freshly pressed juices*

**MANDARINA GOLONDRINA COUPE**

*El Tesoro Tequila Blanco, Napoleon Mandarine  
Freshly pressed Mandarina & Lime Juice  
Homemade Simple Syrup, Duni Umami Salt reem*

**HAVANAVERA COUPE**

*El Tesoro Tequila Blanco, Cruzan Light Rum  
Freshly Pressed Orange & Lemon Juice  
Homemade no so simple syrup, Orange twist*

**1862 FLUTE**

*Homemade not so Simple Syrup  
El Tesoro Tequila Reposado, Freshly pressed Lemon Juice,  
Filled with Rose Sparkling Wine, crushed ice & Lemon curls*

**BESOHATTAN A LA RUSA**

*El Tesoro Tequila Anejo, Dolin Sweet Vermouth,  
Homemade Coffee Bitters, Craft ice,  
2x2 Luxardo Drops & Cherries*

*20% server support fee added to all server taken  
orders, additional gratuities are optional,  
but highly appreciated*

**RELAX WITH**

**2000 MG CBD SHOTS**

**0.25 ml & 0.50 ml**

*Custom extracted for La DUNI in small batches.*

*Organic, gluten free, vegan,  
artisanal & haze good*

**HAND MUDDLED Lemon ADES**

*Crushed Ice or Frozen - Soda or Water (No free refills)*

**LIMONADA SUIZA** | Hand-crushed lemons and limes with cane sugar

**LIMONADA CON MENTA** | Hand-crushed mint and limes with cane sugar

**LIMONADA CON BERRIES** | Hand-crushed berries and limes with cane sugar

**NARANJADA** | Orange and citrus juices, homemade simple syrup

**LIMONADA CON MANGO** | Hand-crushed mango and limes with cane sugar

**LIMONADA MEXICANA** | Freshly pressed lime juice and grated peel, homemade simple syrup.

**CERVEZA & CIDER**

Modelo Especial - Negra Modelo  
XX Lager - Pacifico - Corona  
Stella Artois - Shiner Bock  
Michelob Ultra - Miller Lite  
Bud Light - **Strong Bow Cider**

**MAKE IT A MICHELADA! +**

**OTHER**

**ICED TEA** | La Duni apricot - kiwi decaf black tea blend

**SODAS** | Coca Cola, Sprite, Dr. Pepper, Diet Coke, Ginger Ale

**PELLEGRINO WATER or PANA WATER**  
500 ml 1000 ml

**TOPO CHICO**

**MEXICAN SODAS**  
Coke, Sprite, Fanta, Sidral, Squirt

**ST. ARNOLDS ROOT BEER or SUGAR DR. PEPPER**

## Botanas ||| APPETIZERS

### QUESO BAR

Served with corn chips, ask for spicy, regular or add some meats

**QUESO VERDE** | Creamy 3 cheese Queso Verde dip, roasted corn, roasted poblanos  
**TEXAS REAL CHEDDAR QUESO** | Crafted with 4 cheeses, finished with pickled jalapenos

Cup with guacamole or Bowl, may be ordered with with guacamole for extra charge

Add Homemade Chorizo or diced Arg. Sausage Or Shrimp Plancha

Served with homemade Chicharrones instead of Corn Chips or (GF) no chips Raw Veggies instead of Corn Chips for extra charge

**GUACAMOLE BOWL & CHIPS** | Mashed avocados,  
cilantro, lime juice, serranos, onions, cucumber, diced tomatoes  
with Queso Verde or Texas Queso cup or bowl for an extra charge  
served with homemade Chicharrones instead of Corn Chips (GF) no chips Or Raw Veggies instead of corn chips

**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:  
Choose one: cheese & beans, pork, beefasada, chicken, shrimp or mixed

**WHITE CORN ESQUITES** | Street white corn, cream, Cotija Cheese, mayo, lime, corn chip confetti,  
and Chef's Julia Salsa Macha

**COLOSSAL WINGS** Crispy large wings, tossed with spicy buffalo sauce, served with  
homemade yogurt - ranch dressing, carrots & celery sticks 8 pieces, 16 pieces or 32 pieces

∞ **HOMEMADE CHIPS & SALSA TUB:** 8oz - 16oz - 32oz ∞  
Homemade Corn Chips Bag Small - Large | Chicharrones Bag



### EMSPANADAS ARGENTINAS

Classic Argentinean turnover with homemade butter flaky crust and today's chef's choice of fillings with side choice add an extra Empanada for a fee  
Mixed Greens Salad, Fries, Sweet Potato Fr. (Camote) +, Plantains+, Waffle Fries+, Corn Esquites +,  
Yucca & sauce+, Butter Corn Rice +, Garlic Rice, Black Beans, Congri+, Broccoli & Asparagus+

**BAKE AT HOME BAGS OF EMPANADAS** : 2 emp. | 4 emp. | 6 emp. | 8 emp. | 12 emp.

Take home some today **FROZEN** or **BAKED** - large orders and other flavors available with a minimum special order

APOLOGIES FOR THE MENU REDUCTIONS & SERVICE CHALLENGES

THANK YOU FOR YOUR UNDERSTANDING AND PATIENCE

OUR STAFF SHORTAGES ARE AT CRITICAL LEVELS

SERVERS ARE VERY HARD TO FIND OR RETAIN - KITCHEN STAFF IS EVEN HARDER

Please be kind and generous to those that showed up .....

## Extras ||| SIDES

**CONGRI CON MADUROS** | Black beans,  
Basmati rice, sweet plantains, queso fresco

**PAPAS FRITAS** | Garlic and sea salt frites  
3 Waffle Fries+

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

**YUCCA FRIES** |  
Chimichurri or Buffalo

**PAN SEARED GARLIC BROCCOLI & ASPARAGUS**

**BUTTER RICE & ROASTED WHITE CORN**

**HOMEMADE PORK CHICHARRON**  
Tossed with La DUNI Umami salt

**HOUSE SALAD** | Mixed greens with sherry vinaigrette and homemade butter croutons

**SWEET POTATOES FRIES or PAMPAS POTATOES**

**MASHED POTATOES WITH GRUYERE CHEESE**

**ESPARRAGOS ASADOS**  
Grilled asparagus

**MASHED AVOCADO CUP**  
With lime juice

**EXTRA PANCHOS SERRANOS**  
Grilled, lime and soy chopped serrano peppers

**SWEET PLANTAINS**

∞ Split Charge 3.50 - Substitutions Charge 3.50 - Non Duni Dessert Charge 3.50 pr. gst ∞

OPEN 7 Days 4620 McKinney Ave. Dallas, Texas 75205 ph: 214.520.7300

online ordering: www.laduni.com | Delivery: Grubhub, UberEats, Postmates, Favor & Caviar/Doordash

- Coming Soon: Autonomous Dunivery Bot Fleet with Kiwibots -

Food delivery by bot-butler "Panchita" - Beverages delivery by bot-butler "Alexcita"

Host Support by bot-butler "Coqueta" - Modern Ordering System by H1 POS

## Tortas || SANDWICHES

Home-roasted-grilled and hand-carved meats made to order with bakery-fresh pop over or Peruvian Pan de Yema, unless bread is specified. Served with choice of: Mixed Greens Salad, Potato Fries, Sweet Potato Fr. (Camote) +, Plantains+, Waffle Fries+, Corn Esquites +, Yucca Fritta & sauce+, Butter Corn Rice +, Garlic Rice, Black Beans, Congri+, Broccoli & Asparagus+

**GAUCHO, CHICKEN** | Citrus-oregano marinated, grilled skinless chicken breast with greens, avocado, tomato, mayo and baby Swiss cheese, bread choice

**CHICKEN BACON AVOCADO** *(Brandon's Fave)*  
Citrus-oregano marinated, grilled skinless chicken breast with greens, avocado, tomato, mayo, bacon and provolone cheese on wheat toast

**RAJAS CON QUESO Y CARNE ASADA**  
Pan de yema bread, sliced prime skirt steak, melted mozzarella cheese sauce, roasted poblanos, pimento peppers and grilled onions

**TORTA CUBANA** | Grilled French baguette with sliced tomato, Gruyere cheese, baby Swiss, honey ham, roasted pork shoulder, pickles, mayo and Dijon mustard

\* **RIBEYE BURGER** - *when available, limited* -  
Sharp white cheddar, lettuce, tomato, avocado, mayo, pickles, on pan de yema bun  
with bacon +

**QUINOA BURGER**  
Red quinoa with vegetables, black beans, and toppings, with bacon+ (GF)

**#3 CLASSIC CHICKEN** *naked-mild-medium-spicy hot*  
Hand Breaded Chicken Breast, Jicama Slaw, homemade Pickles, Scratch Pink Sauce, Home Baked Challah Bun

## Recados by the pound || TACOS por LIBRA

Apologies, not available during Saturday & Sunday BRUNCH

Slow cooked meats, marinated with handmade recados by our guest Chef Julia Lopez. Please allow 25 minutes.  
All served with choice of 12 street corn tortillas or 6 flour & *Jardin*: Onions and Cilantro 4oz each with Lime

### BARBACOA

One pound of Prime Beef Cuts Ranch Barbacoa and Chef Julia's Chile de Arbol Salsa 6oz

### CHILORIO

One pound of Pork Chilorio and Pickled Oregano White Onions 4oz

### COCHINITA PIBIL

One pound Pork Pibil and Chef Malter's Special Salsa Roja 6oz and Pickled Onions 4oz

1 lb  
serves  
2 guests

## FAJITAS Especiales

Apologies, not available during Saturday & Sunday BRUNCH

Served with choice of 8oz meat, grilled peppers and onions, hand cut Pico, sour cream, cheddar, Duni serranos, choice of tortillas

Ribeye # - Chicken

Shrimp - Pork

#Duni's Choice

## Ensaladas || SALADS

### GALINHA ASSADA A BRASILEIRA

Brazilian style pulled roasted chicken salad, vegetables, cilantro, creamy lime dressing, crispy pampas potatoes.

Brazilian with mixed greens & tomato-palmito salad + (GF)

### QUINOA SALAD

Combination salad of red quinoa with vegetables, pecans, tart cherries, pampas potatoes and ring of romaine greens, tomatoes, Reggiano cheese and sherry vinaigrette, add chicken + (GF)

### TOMATE CON POLLO AND PALMITOS

Tomato, avocado, hearts of palm, grilled chicken, queso fresco and balsamic vinaigrette.  
without chicken or with beef+ (GF)

### 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.

Options: with beans, with shrimp+

Only Rice (traditional), Rice & Quinoa Mixed+, or Replace rice with only Quinoa+

### SALAD TRIO WITH CRISPY PORK OR CHICKEN BREAST

Combination of rice salad choice, tomato & palmito salad, queso fresco and mixed greens  
with shrimp+

*Peruvian Style*

**POLLO A LA PARRILLA**

Whole grilled chicken, marinated overnight with Peruvian style spices. Served with potato wedges, arugula salad, lime, side of traditional dipping Huacatay basil-black mint sauce **GF**

Please allow 45 minutes to grill or better if preordered after 10 am

*Specials*

**ARGENTINEAN**

*Parrillada*

Serves 2 to 3

Choice of one beef cut, grilled pork tenderloin, Argentinean sausage, chimichurri, black beans, basmati rice, plantains, yucca fries, pampas potatoes, green salad, vine ripen tomato

**Market Price**

Please Confirm Today's Availability of Chef's Favorite Argentinean Style Beef Cuts:

*Asada*

**con Papas & Ensalada**

**Market Price**

Choice of beef cut:

Bife de Chorizo

(12oz Strip Loin) or

Arrachera (8oz outside skirt)

served with potato choice,

farm tomato, greens salad,

Handcut Chimichurri Mojo

Arrachera/Falda Outside Skirt

Bife de Chorizo Strip Loin

*Entradas* ||| **ENTREES**

**CARNE ASADA** | Choice of lime-garlic marinated and grilled prime **Arrachera** (8oz Skirt Steak), served with garlic Basmati rice, sweet plantains, black beans, Duni onions, roasted poblano - red bell pepper cheese rajas, fire roasted tomato salsa, mashed avocado **(GF)NO RICE or BEANS** **Bife de Chorizo** (12oz prime Strip loin) **Market Price**

**PECHUGA DE POLLO CON BROCCOLI** | Grilled boneless-skinless chicken breast with lime-oregano mojo, pan seared garlic-chili flakes broccoli-asparagus, Gruyere crusted mashed potatoes and grilled tomato **(GF) with skirt beef asada+**

**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 *(Chef Julia's Favorite)* **(GF ONLY W/SALAD)** **Choose:** half slab or full slab

**PERUVIAN CHAUF A FRIED RICE WITH SHRIMP** | Pan seared shrimp, Peruvian fried rice, diced veggies, ginger, sesame oil, aji amarillo  
only veggies, with crispy pork, pork & shrimp \*, add a sunny side up egg \*

**POLLO ALJIBE** | Roasted half chicken, champagne, green orange-citrus and pan jus mojo, garlic Basmati white rice, Pampero black beans and sweet plantains  
**BONE-IN HALF CHICKEN or BONE-IN WHOLE CHICKEN (GF)**

**ENCHILADAS DE POLLO CON QUESO** | Corn tortilla rolled roasted chicken with Latin cheese, topped with chiltomate salsa, tomatillo salsa, Gruyere cheese, Mexican cream, Basmati rice & black beans, or with sourcream salsa verde

**PLEASE BE CAREFUL, HAND PULLED ROASTED CHICKEN MAY CONTAIN BONES**

**CUBAN PORK BOWL** Diced grilled pork loin, Basmati rice, black beans, diced plantains and yucca, avocado mash, tomatoes, cilantro, Cuban garlic-lime mojo criollo

**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 with rice and beans

**PLEASE BE CAREFUL, HAND PULLED ROASTED CHICKEN MAY CONTAIN BONES**

**HAVANA PORK** Crispy pork shoulder carnitas, orange-citrus mojo, Basmati rice, black beans, corn-radish, sweet plantains, fried yucca, avocado mash

**FISH OF THE DAY** Today's fresh catch with Latin flavors **market price**

*Out of consideration for our guests who are waiting, we may ask for your table once you've finished enjoying your meal*

*20% server support fee added to all server taken orders, additional gratuities are optional, but highly appreciated*

**(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  
**PRICES AND ITEMS MAY CHANGE WITHOUT NOTICE. WE RESERVE RIGHT TO REFUSE SERVICE**

be safe, love all



scan 2 order  
**TAKE OUT**