



La Duni
L A T I N C A F É

• *Brunch* •
menu



May 15, 2021

Open 7 Days a Week

Lunch - Dinner

Weekend Breakfast - Brunch

Espresso - Dessert Bar - Craft Cocktails

Early Coffee & Limited Breakfast from 9:00 am Monday through Friday

Lunch Monday through Friday 11:00 am to 5:00 pm

Dinner Monday through Sunday 5:00 pm to close

Breakfast - Brunch Saturday & Sunday 10:00 am to 3:00 pm



Duni's Famous JarCakes
ask for dessert menu



**AMONGST 2001 BEST 10 NEW RESTAURANTS IN AMERICA
AND TOP 5 IN DALLAS**

Esquire Magazine - Dallas Morning News

D Magazine - The Observer - KRLD - USA Today



• Sweets & Pastries •

2 Duni *Butter* Conchas
Handmade extra crunchy butter sugar crust, baked on artisan egg bread. One Mexican Vanilla and One Aztec Chocolate per bag **4.50**



Famous *Guava* Gloria
Homemade butter puff pastry, guava & bakers cheese **4.75**



Delicious *Banana Nut* Bread
Slice **3.75** - 1/2 loaf **10**
Full loaf **18**



Best if
Toasted

**Butter Brioche & Baguette,
Banana French Toast,
Latin Style 15.45**

Made with Mexican vanilla-banana custard, served with pure warm Real Maple Syrup, 2 Bacon Strips, Caramelized Pecans and Whipped Cream. Choice of sliced Bananas, Strawberries or both.

You may replace the Maple Syrup for homemade Chocolate Syrup

Homemade Granola & House Yogurt 10.50
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 and Texas honey

Take home a
One pound Bag 15

NEW
La Duni *Cruffin*
Croissant-Muffin served warm
Filled **5.95**
Cinnamon or
Caramelized Sugar **4.95**

Nana Cinnamon jarBUNS



Take & Warm

La Duni *jarbun* Guava Roll

Best served warmed
please ask for availability

20 to 45 seconds to warm up

8oz 7.95 12oz 12.95 16oz 15.95

Caramelized Sticky Pecans jarBUNS



ADES & OTHER

LIMONADA SUIZA | Fresh hand-crushed lemons and limes with cane sugar, water or soda and crushed ice *regular or frozen* **5.00**

LIMONADA CON MENTA | Fresh hand-crushed mint and limes with cane sugar, soda and crushed ice *regular or frozen* **5.00**

LIMONADA MANGO | Fresh hand-crushed lemons and limes with cane sugar, mango, water or soda and crushed ice *regular or frozen* **5.00**

LIMONADA BERRIES | Fresh hand-crushed lemons and limes with cane sugar, berries, water or soda and crushed ice *regular or frozen* **5.00**

LIMONADA MEXICANA | Freshly pressed lime juice and grated peel, syrup crushed ice water or soda *regular or frozen* **5.00**

NARANJADA | Fresh orange and citrus juices, simple syrup, soda water and crushed ice *regular or frozen* **5.00**

ICED TEA | House blend of apricot, kiwi and decaf black tea leaves **3.00**

SODAS | Coca Cola, Sprite, Dr. Pepper, Diet Coke, Ginger Ale **3.00**

MINERAL WATER | Sparkling Pellegrino or Still Pana **3.00 & 6.00** TopoChico **2.25**

MIMOSAS & BELLINIS

MIMOSA BAR Glass **7.75** - Bottle **35.00**

Brut or Rose French Sparkling Wine Split, freshly pressed orange juice and choice of fruit puree:

Orange Classic, Grapefruit, Mango, Berries, Guava or Passion Fruit

JP CHENET
Brut or Rose
Mimosa Split **12.75** Yields 2
Mr. Big Jarra 50
made with 2 Sparkling Wine Bottles & Hand Pressed OJ or Frozen Mixer

WHITE PEACH BELLINI | Made with white peach puree, Split of Sparkling wine and Peach Schnapps **9.00**

LA DUNI MARY
Homemade roasted tomato bloody mary mix and Double Cross vodka **10.00**

BLOODYCHELA *made with Mexican beer* **10.00**

See our complete bar menu for
the Best Cocktails in Dallas

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

BEVERAGES

Juices

Freshly Squeezed Juices
Orange, Grapefruit, Sun

8 oz Glass reg. **4.25**
14 oz Glass large **6.95**
750 ml Jug **15.00**

BOTTLED SODAS
Mexican Coke, Sprite, Fanta, Squirt, Sidral **3.50**
St. Arnolds Root Beer or real sugar Dr. Pepper **2.95**

LA BOTICA

*Makes you and everyone around you.....
chill & happy
handmade natural cordial
syrups & infusions*

ARTISAN SODAS 6

TopoChico with Choice of 1.5 oz
Hand Crafted Flavored Syrup Cordials

Pink Grapefruit - Lime/Orange
Chicha Morada
Hibiscus - Mango & Chamoy

TAKE HOME AN
8OZ BOTTLE OF
HANDCRAFTED
SYRUP CORDIAL **15**

Filete a Caballo 29.95

Steak & Eggs, Carne Asada topped with 2 Sunny Side Up Eggs, Ranchero Salsas, Roasted Potatoes and Black Beans (GF) no potatoes

Chilaquiles Rancho La Lira 15.95

Handmade crisped Corn Tortillas strips, topped with melted Asadero and Gruyere Cheeses, finished with fresh Red or Green Salsa and Mexican Cream, Black Beans Choice

Choose Grilled Chicken or Two Scrambled Eggs or both add 2.50 or Egg and Homemade Chorizo add 2.00

French Scrambled Eggs 15.50

Scrambled Eggs with Ham & Gruyere Cheese served with a homemade English Muffin or Popover side of Hollandaise, Duni Jam and Roasted Potatoes.

Replace with a Home Baked Buttery Croissant add 1.25

Huevos Rancheros 13.25

2 sunnyside up Eggs on top of crisped Corn Tortillas, topped with melted Asadero Cheese and fresh Red or Green Salsa, served with Black Beans and Roasted Potatoes

(GF) no potatoes Rancheros riding on a side of Beef add 5.50 with Puffy Tortillas add 2.00

3 Breakfast Tacos 14.50

Three Charred Tomato Salsa, Bacon and Cheddar Cheese Scrambled Egg Tacos, served with Brunch Potatoes, Black Beans and Avocado Mash. Corn or flour tortillas (GF) no potatoes and order corn tortillas

Add Homemade Chorizo 2.25

Ask for Lettuce Caps 1.25 with Puffy Tortillas add 2.00

Huevos Finos 15.50

Home Baked sliced Popover or English Muffins with Honey baked Ham, 2 poached Eggs, Gruyere Cheese and fresh

Hollandaise sauce, Brunch Potatoes

Replace with a Home Baked Buttery Croissant add 1.25

Huevos al Gusto 10.25

2 Eggs any style with Brunch Potatoes and Roasted Salsas

Add Bacon 3.20 Add Chorizo 1.70

Migas Cuatro Quesos 15.25

Scrambled Eggs with Bacon, Cheddar, Provolone and Gruyere Cheeses, Stone Ground Corn Tortilla Chips, topped with Queso Fresco and choice of Salsa Roja or Verde. Served with Flour Tortillas and Brunch Potatoes, Whole or refried beans

Add Homemade Chorizo \$1.70 - Ask for Lettuce Caps add 1.25

Add Puffy Tortillas 2.00

Brunch Chile Relleno 14.95

Roasted Poblano Pepper, filled with Refried Beans, Scrambled Eggs with Bacon, Cheddar, Provolone and Gruyere Cheeses, Stone Ground Corn Tortilla Chips, topped with Queso Fresco and choice of Salsa Roja or Verde. Served with Flour Tortillas and Brunch Potatoes

Add Homemade Chorizo \$1.80 Ask for Lettuce Caps 1.25

- All egg dishes made with whites only \$1.50 extra charge -

Extra Sides

3.95 per Order

Brunch Cheese Potatoes, Grilled Ham, Black Beans, Homemade Chorizo, 3 Bacon Strips, Argentinean Grilled Sausage or Mashed Avocado

- Replace tortillas with lettuce cups 1.50 -

- Pan Seared Garlic Broccoli & Asparagus 8.50 -

Homemade Breads choose ONE

Popover 2.25 with Jam & Fruit Butter 3.25

Buttered English Muffin with homemade Jam 2.50

Wheat toast or Pan de Yema with homemade Jam 2.25

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

20% SERVER SUPPORT FEE ADDED TO ALL SERVER TAKEN ORDERS, ADDITIONAL GRATUITIES ARE OPTIONAL, BUT HIGHLY APPRECIATED

Thank you

(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

BE SAFE, LOVE ALL



SCAN 2 ORDER

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

Thank you

We gladly accept Cash, Visa, Master Card, Diners, Amex and Discover.

Please, no personal checks. **Nor more than 5 credit cards per table/party.**

We reserve the right to refuse service to anyone

OPEN 7 Days 4620 McKinney Ave. Dallas, Texas 75205 ph: 214-520-7300
online ordering: laduni.com - Delivery: Grubhub, Ubereats, Postmates, Favor & Doordash/Caviar

SCAN 2 JOIN OUR VIP CLUB



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