

Menu

lunch & dinner

TAKE OUT, DELIVERY,
&
DINE IN

6.12.21

La Duni
L A T I N C A F E

4620 McKinney Ave. Dallas TX. 75205 214 . 520 . 7300 www.laduni.com

5.20.21

DUNI SIGNATURE

11.75 House - 13.50 Top Shelf

award-winner
MOJITO Jarra 50
(rocks or frozen)
Cruzan or Diplomatico Mantuano rum - lime - mint - sugar - soda

MARGARITA Jarra 50
(rocks or frozen)
Altos Silver or Tesoro Reposado tequila - lime - simple syrup

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

CAIPIRINHA
P51 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 12.75
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 11.75
Deep Eddy Grapefruit Vodka - grapefruit juice - muddled lime & orange - sugar soda

LEMON 43 11.75
Cruzan Silver Rum - Licor 43 muddled lemon - sugar

DUNI OLD FASHION 12.50
Makers Mark bourbon, maple syrup - orange - homemade bitters

JALISCO PALOMA 12
Avion Reposado tequila homemade grapefruit soda - lime

SANGRIA 8.75
Carafe 25 - *Jarra* 50
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

LA BOTICA

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

ARTISAN SODAS 6

TopoChico & 1.5 oz Hand Crafted Flavored Syrup Cordials

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

TAKE HOME AN 8 OZ BOTTLE OF
HANDCRAFTED SYRUP CORDIAL 15

EL CANTINERO COCTELES 12

"Chicha Morada Gimlet"

Hendricks Gin & Chicha Morada Cordial

"Margarita Chamoy"

Avion Tequila, Mango, Chamoy Cordial

"Toronja Smash"

Double Cross Vodka & Pink Grapefruit Cordial, Fresh Mint

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

Brunch Essentials

MIMOSA BAR 7.75 18oz *Carafe* 18
Brut or Rose Sprinkler, choice of juice or puree:
- Freshly pressed OJ or Grapefruit
- Mango puree
- Berries puree
- Passionfruit puree
- White Peach puree (Bellini)

DUNI MIMOSA 8.50
Duni Red Sangria, freshly pressed OJ, Brut or Rose Sparkling Wine

DUNI MARY 10
Double Cross vodka or beer choice. Homemade roasted tomato mix

MIMOSA SPLIT 12.75
Split Bottle of Brut or Rose Sparkling Wine, choice of juice or puree

MIMOSA SERVICE
750ml 35 / *Magnum* (2 x 750ml) 50
Choice of Sparkling Brut Bottle or Rose and choice of puree or freshly pressed juice

CARAJILLO PAISA 11.75
Cinnamon & Clove infused Colombian Aguardiente, Licor 43 & Espresso. Served over ice.

RELAX WITH

2000 MG CBD SHOTS

0.25 ml 5.00 & 0.50 ml 8.50

Custom extracted for **La DUNI** in small batches.

Organic, gluten free, vegan,
artisanal & haze good

CERVEZA & CIDER 5.75

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! \$7.50

OTHER

ICED TEA | La Duni apricot - kiwi decaf black tea blend 3.25

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

PELLEGRINO WATER or **PANA WATER**
500 ml 3.00 1000 ml 6.00

TOPO CHICO 2.25

MEXICAN SODAS 3.50
Coke, Sprite, Fanta, Sidral, Squirt

ST. ARNOLDS ROOT BEER or
SUGAR DR. PEPPER 3.50

Botanas ||| APPETIZERS

QUESO BAR

Served with corn chips, ask for spicy or regular

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 **7.95** add guacamole **15.95** or bowl **13.75** add guacamole **21.00**

(GF) no chips with Chicharrones instead of Corn Chips add **3.75**

GUACAMOLE BOWL & CHIPS | Mashed avocados, cilantro, lime juice, serranos, onions, cucumber, diced tomatoes **8.95** with queso verde or Texas cup **15.95** with queso verde or Texas bowl **21.00** (GF) no chips with chicharrones instead of chips add **3.75**

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: cheese & beans **9.00**, pork **12.75**, beefasada **14.25**, chicken **12.75**, shrimp **14.75** or mixed **16.75**

COLOMBIAN EMPANADAS CRIOLLAS | 3 Latin cheese filled crispy white corn masa turnovers **8.75** or with Carne Mechada (pulled stewed beef) and potatoes **10.75**

WHITE CORN ESQUITES | Street white corn, cream, Cotija Cheese, mayo, lime, corn chip strips, and Chef's Julia Salsa Macha **5.00**

COLOSSAL WINGS Crispy large wings, tossed with spicy buffalo sauce, served with homemade yogurt - ranch dressing, carrots & celery sticks
8 pieces **13.95** 16 pieces **24.95** 32 pieces **42.75**



HOMEMADE CHIPS & SALSA TUB: 8oz 5.50 - 16oz 9.50 - 32oz 17.00

Homemade Corn Chips Bag Small 2.75 - Large 3.75

EMPANADAS ARGENTINAS

Classic Argentinean turnover with homemade butter flaky crust and today's chef's choice of fillings each **6.95** or with side of greens **9.95**

Bags of Empanadas: 2 emp. **13.90** / 4 emp. **27** / 6 emp. **38** / 8 emp. **50** / 12 emp. **74**

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

CHICK BUNS 15.25

home baked challah

Hand Battered and Crisped Boneless

Chicken Breast served with a Home

Baked Challa Bun or Lettuce Caps

#1 CALI CHICKEN

Chicken, Jicama Slaw, Avocado, Bacon, Basil Mayo

#3 CLASSIC CHICKEN

Chicken, Jicama Slaw, Pickles, Pink Sauce

#4 CHINO LATINO CHICKEN

Sweet Chili Dipped Chicken, Fresh Cucumber, Pink Sauce, Pampas Crisps

#5 TEXAS BLOND CHICKEN

4 Cheese Sharp Cheddar Queso Dipped Chicken, Pickled Jalapenos, Pampas Crisps

Extras ||| SIDES

CONGRI CON MADUROS | Black beans, Basmati rice, sweet plantains, queso fresco **6.95**

PAPAS FRITAS | Garlic and sea salt frites **3.95** Waffle Fries **4.95**

FRIJOL NEGRO DE OLLA O ARROZ BLANCO | Side order of black beans or Basmati rice **4.25**

YUCCA FRIES | Chimichurri or Buffalo **4.95**

PAN SEARED GARLIC BROCCOLI & ASPARAGUS **8.50**

BUTTER RICE & ROASTED WHITE CORN **5.00**

HOMEMADE PORK CHICHARRON

Tossed with La DUNI Umami salt **5.00**

HOUSE SALAD | Mixed greens with sherry vinaigrette and homemade butter croutons **8.95**

SWEET POTATOES FRIES or PAMPAS POTATOES **3.95**

MASHED POTATOES WITH GRUYERE CHEESE **4.95**

ESPARRAGOS ASADOS Grilled asparagus **9.50**

MASHED AVOCADO CUP With lime juice **3.50**

EXTRA PANCHOS SERRANOS Grilled, lime and soy chopped serrano peppers **1.50**

SWEET PLANTAINS | **4.95**

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 -

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 yucca frita, potato frites, sweet potatoes (camote) or house salad. With Sweet plantains add **2.95**, waffle fries add **1.00**

GAUCHO, CHICKEN | Citrus-oregano marinated, grilled skinless chicken breast with greens, avocado, tomato, mayo and baby Swiss cheese, bread choice **14.50**

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 **15.25**

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 **15.95**

TORTA CUBANA | Grilled French baguette with sliced tomato, Gruyere cheese, baby Swiss, honey ham, roasted pork shoulder, pickles, mayo and Dijon mustard **14.50**

* **RIBEYE BURGER** - *when available, limited* -
Sharp white cheddar, lettuce, tomato, avocado, mayo, pickles, on pan de yema bun **14.95**
with bacon **15.95**

QUINOA BURGER
Red quinoa with vegetables, black beans, and toppings **12.95** with bacon **13.95** (GF)

DE LA ROSA EGG TORTA
2 eggs French omelette, greens, avocado mash, provolone cheese, mayo, bread choice **12.75**

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 36

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

CHILORIO 29

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

COCHINITA PIBIL 29

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 **21.95** *
Chicken **16.95**
Shrimp **22.75**
Pork **11.75**

*Duni's Choice

Ensaladas || SALADS

GALINHA ASSADA A BRASILEIRA
Brazilian style pulled roasted chicken salad, vegetables, cilantro, creamy lime dressing, crispy pampas potatoes. **13.95**
Brazilian with mixed greens & tomato-palmito salad **15.45** (GF)

QUINOA SALAD
Combination salad of red quinoa with vegetables, pecans, tart cherries, pampas potatoes and ring of romaine greens, tomatoes, Reggianito cheese and sherry vinaigrette **12.75** with chicken **15.95** (GF)

TOMATE CON POLLO AND PALMITOS
Tomato, avocado, hearts of palm, grilled chicken, queso fresco and balsamic vinaigrette **16.95**
without chicken **13.75** with beef **17.95** (GF)

ARUGULA PARM SALAD
Baby arugula, butter croutons, shaved Parmesan, sherry vinaigrette **13.75**
with chicken **16.75**

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 **15.95** with beans **13.95**
with shrimp **16.95** Rice & Quinoa Mixed add **3**
Replace rice with just Quinoa add **3.75**

POLLO ASADO A LA MENTA - LIMON Mixed greens, grilled chicken breast and balsamic mint-vinaigrette, corn tortilla strips, queso fresco, Duni onions, mashed avocado **15.95**
with beef **16.95** (GF) no chips

SALAD TRIO WITH CRISPY PORK OR CHICKEN BREAST Combination of rice salad choice, tomato & palmito salad, queso fresco and mixed greens **16.95**
with shrimp **17.25**

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 **29.95 GF**

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

Specials

ARGENTINEAN Parrillada

Serves 2 to 3

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

Chef's Favorite Argentinean Style Beef Cuts:
Arrachera/Falda *Outside Skirt* | Bife de Chorizo *Strip Loin*

Asada
con Papas & Ensalada

Choice of beef cut:
Bife de Chorizo (14oz *Strip Loin*) **36.95**
or Arrachera (8oz *outside skirt*) **29.95**
served with potato choice, farm tomato, greens salad, chimichurri mojo

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 **29.95 (GF) NO RICE or BEANS** **Bife de Chorizo** (12oz *prime Strip loin*) **36.95**

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 **18.95 (GF) with skirt beef asada 29.95**

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) half slab 19.95 full slab 36.75**

PERUVIAN CHAUF A FRIED RICE WITH SHRIMP | Pan seared shrimp, Peruvian fried rice, diced veggies, ginger, sesame oil, aji amarillo **16.95**
only veggies **14.95** with crispy pork **15.50** pork & shrimp **19.50** add a sunny side up egg **2.00**

POLLO ALJIBE | Roasted half chicken, champagne, green orange-citrus and pan jus mojo, garlic Basmati white rice, Pampero black beans and sweet plantains **18.95 (GF) BONE-IN WHOLE CHICKEN 29.95**

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 **16.95**
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 **19.95**

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 **15.95 with rice and beans 16.95**
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 **19.95**

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

