



La Duni
L A T I N C A F É

• *Brunch* •
menu



December 24, 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



Famous *Guava* Gloria

Homemade butter puff pastry, guava & bakers cheese



Delicious *Banana Nut* Bread

Slice - 1/2 loaf - Full loaf



Best if
Toasted

Butter Brioche & Baguette, Banana French Toast, Latin Style

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

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



When Available

La Duni *Cruffin*
Croissant-Muffin
served warm
Filled+, Cinnamon or
Caramelized Sugar

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 - 12oz - 16oz

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*

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

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

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

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

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

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

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

MINERAL WATER | Sparkling Pellegrino, Still Pana / TopoChico

MIMOSAS & BELLINIS

MIMOSA BAR

Glass - Bottle

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 - Yields 2

Mr. Big Jarra

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



*See our complete bar menu for
the Best Cocktails in Dallas*



BEVERAGES

Juices

Freshly Squeezed Juices
Orange, Grapefruit, Sun

8 oz Glass reg.
14 oz Glass large
750 ml Jug

BOTTLED SODAS

Mexican Coke, Sprite, Fanta,
Squirt, Sidral
St. Arnolds Root Beer or real
sugar Dr. Pepper

LA DUNI MARY

Homemade roasted tomato bloody mary mix, garnished with chef's Julia pickled green beans and today's veggies

CLASSIC

Made with Double Cross vodka

BLOODYCHELA

Made with choice of Mexican beer

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

Filete a Caballo / Market Price

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

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 +
or Egg and Homemade Chorizo +

French Scrambled Eggs

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 +

Huevos Rancheros

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 +
with Puffy Tortillas+

3 Breakfast Tacos

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+
Ask for Lettuce Caps+, with Puffy Tortillas+

Huevos Finos

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 +

Huevos al Gusto

2 Eggs any style with Brunch Potatoes and Roasted Salsas
Add Bacon+, Add Chorizo+

Migas Cuatro Quesos

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+ - Ask for Lettuce Caps+
Add Puffy Tortillas+

Brunch Chile Relleno

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+, Ask for Lettuce Caps+

- All egg dishes made with whites only extra charge -

Extra Sides

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

- Replace tortillas with lettuce cups+ -

- Pan Seared Garlic Broccoli & Asparagus -

Homemade *Breads* choose ONE

Popover plain, or with Jam & Fruit Butter +

Buttered English Muffin
with homemade Jam

Wheat toast or
Pan de Yema plain,
with homemade Jam+

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

(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

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

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

BE SAFE, LOVE ALL



SCAN 2 ORDER