



La Duni
L A T I N C A F E

• Brunch • menu



July 02, 2022

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



Since the PANDEMIC started we charged a 20% Staff Support Fee. NOW, the current economic conditions requires a continuous LIVING WAGE SUPPORT

This fee is shared amongst all the staff, it does not go exclusively to your waiter. Any additional gratuities are totally optional, but highly appreciated.

Thank you for your support and understanding



**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

OPEN 7 Days 4620 McKinney Ave. Dallas, Texas 75205 ph: 214.520.7300
online ordering: laduni.com - **Delivery: Grubhub, UberEats, Postmates, Favor & Doordash/Caviar**



• 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

CHECK
 Current prices on your tab's cell menus

EXTRA MENU ITEMS
 On your Cell's Tab Menus

Extra Charge (+)

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, 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

EXTRA
MENU ITEMS
*On your Cell's
Tab Menus*

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

CHECK
Current prices
on your tab's
cell menus

Chilaquiles Rancho La Lira

Handmade crisped Corn Tortillas squares, topped with melted Asadero and Gruyere Cheeses, finished with fresh Red or Green Salsa and Mexican Cream, Brunch Roasted Potatoes and Black Beans Choice
Choose Grilled Chicken or Two Scrambled Eggs or both + or Egg and Homemade Chorizo + more options on cell menus

French Scrambled Eggs

Scrambled Eggs with Ham & Gruyere Cheese served with a homemade English Muffin or Popover side of Hollandaise, Duni Jam and Brunch Roasted Potatoes. *More options on cell menus*

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 Brunch Roasted Potatoes. *More options on cell menus*
(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 Roasted Potatoes, Black Beans and Avocado Mash. Corn or flour tortillas. *More options on cell menus*
(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 homemade Hollandaise sauce, Brunch Roasted Potatoes
More options on cell menus

Huevos al Gusto

2 Eggs any style with Brunch Potatoes and Roasted Salsas
*Add Bacon+, Add Chorizo+,
More options on cell menus*

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 Tortilla choice and Brunch Roasted Potatoes, Whole or Refried Beans
*Add Homemade Chorizo+ - Ask for Lettuce Caps+
Add Puffy Tortillas+, More options on cell menus*

Brunch Chile Relleno

Roasted Poblano Pepper, filled with Refried Black 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 Tortilla choice and Brunch Roasted Potatoes
*Add Homemade Chorizo+, Ask for Lettuce Caps+
More options on cell menus*

- 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% STAFF 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

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.**

Extra Charge (+)

We reserve the right to refuse service to anyone