La Duni
LATIN CAFE

Breakfast • Brunch • Lunch
menu

March 28, 20

Open 7 Days a Week Lunch Dinner
Weekend Breakfast – Brunch
Espresso – Dessert Bar

Early Coffee from 10:00 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 9:00 am to 3:00 pm

Duni's Famous Cakes
See cake menu

AMONG 2001 BEST 10 NEW RESTAURANTS IN AMERICA
AND TOP 5 IN DALLAS
Esquire Magazine – Dallas Morning News
D Magazine – The Observer – KRLD – USA Today

4620 McKinney Avenue Dallas Texas 75205
Cafe 214 . 520 . 7300 Fax 214 . 520 . 7390 www.laduni.com

Breakfast • Brunch • Lunch

MCK 03.21.2020

Filete a Caballo 26.95
Steak & Eggs, Carne asada topped with 2 Sunny Side Up Eggs with Ranchero Salsa 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
Choose Grilled Chicken or Two Scrambled Eggs or both for $2.50

French Scrambled Eggs 15.50
Scrambled Eggs with Ham & Gruyere Cheese served with a homemade English Muffin, side of Hollandaise, Duni Jam and Roasted Potatoes

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*

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 corn tortillas

Huevos Finos 15.50
Home Baked sliced Popover with Honey baked Ham, 2 poached Eggs, Gruyere Cheese and fresh Hollandaise sauce, Brunch Potatoes

Huevos al Gusto 10.25
2 Eggs any style with Brunch Potatoes and Roasted Salsas

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

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

BE SAFE, LOVE ALL
SCAN 2 ORDER

Extra Sides
3.95 per Order
Brunch Cheese Potatoes, Grilled Ham, Black Beans
3 Bacon Strips, Argentinean Grilled Sausage
Mashed Avocado
PAN SEARED GARLIC BROCCOLI & ASPARAGUS 8.50

Homemade *Breads* choice of ONE
wheat toast, popover or pan de yema with home made jam 2.25 each one
english muffin with home made jam 2.50

All egg dishes made with whites only $1.50 extra charge

La DUNI *Glorias*
homemade butter puff pastry filled with guava and bakers cheese 4.75

We gladly accept Cash, Visa, Master Card, Diners, Amex and Discover. Please, no personal checks.
No more than 5 credit cards per table/party. We suggest a 20% gratuity for parties of 7 or more.
We reserve the right to refuse service to anyone. Prices & items subject to change without notice.

Thank you

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

Sweets & Pastries

La Duni LATIN CAFE

MCK 04.30.20

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 15.00

La Duni *Famous* Guava Roll

served warm

7.95, 12.95 & 15.95

Delicious *Pecan* Wheels

bag of 6 **5.45**

2 DUNI *butter* CONCHAS 4.50

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 **4.75**

Breads & Pastries

Choose from our daily collection

Butter Conchas,
Guava & Cheese Glorias,
Guava rolls, Popovers,
Tart Cherry-Walnut Scones
Brazilian Kisses, Pecan Wheels
English Muffins, Nana Buns
Sticky Pecan Rolls

Whipped Fruit Butter,
Homemade Jam or
Citrus Curd Available

***Jar* BUNS**

Nana Cinnamon & Sticky Pecan

8oz - 12oz & 16oz

please ask for availability

45 seconds to warm up

Home Baked

Sticky Cinnamon Brioch Roll Slice with Caramelized Pecans

served warm **5.75**

BEVERAGES

BOTTLED Mexican Coke 3.50
St. Arnolds Root Beer 2.95

Juices

Freshly Squeezed Juices
Orange, Grapefruit, Sun

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

Hot Drinks

See Espresso Bar Menu for full list

Duni Capuccino 4.25

Tinto (Cafe Americano) 3.00

H&S Blend Teas 3.25

French (thick) or Latin (foamy) Hot Chocolate made with pure Belgium melted chocolate 5.50

ADES & OTHER

LIMONADA SUIZA | Fresh hand-crushed lemons and limes with cane sugar, water or soda and crushed ice *regular or frozen* 4.00

LIMONADA CON MENTA | Fresh hand-crushed mint and limes with cane sugar, soda and crushed ice *regular or frozen* 4.00

LIMONADA MANGO | Fresh hand-crushed lemons and limes with cane sugar, mango, water or soda and crushed ice *regular or frozen* 4.00

LIMONADA BERRIES | Fresh hand-crushed lemons and limes with cane sugar, berries, water or soda and crushed ice *regular or frozen* 4.00

LIMONADA MEXICANA | Freshly pressed lime juice and grated peel, syrup crushed ice water or soda *regular or frozen* 4.00

NARANJADA | Fresh orange and citrus juices, simple syrup, soda water and crushed ice *regular or frozen* 4.00

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 *Split* 10.00 - *Bottle* 30.00

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 10.00 *Yields 2*

Mr. Big Jarra, *made with 2 Sparkling Wine bottles & hand pressed OJ only* 50

WHITE PEACH BELLINI | Made with white peach puree, Split of Sparkling wine and Peach Schnapps 10

LA DUNI MARY

Homemade roasted tomato bloody mary mix and Deep Eddy vodka 10.00

BLOODYCHELA *made with Mexican beer* 10.00

See our complete bar menu for the Best Cocktails in Dallas

(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
PLEASE BE CAREFUL, FISH AND HAND PULLED ROASTED CHICKEN ITEMS MAY CONTAIN BONES