

# LA DUNA



11 AM - 18 PM

## STARTERS

### Mille Feuilles Potatos

Our version of French fries in an extra crunchy puff pastry presentation with chipotle & tzatziki dressing

\$ 197 \_\_\_\_\_

### Pibil Chicken Croquettes

Chicken marinated for 12 hours pibil-style in axiote, grilled and cooked in the oven over low heat, red recado ali oli, lemon zest and guajillo chili

\$ 260 \_\_\_\_\_

### Guacamole & Leña / V

Our version of guacamole with smoked flavor, pico de gallo and corcantes of corn flour

\$ 280 \_\_\_\_\_

### Peruvian Ceviche

Mixed Peruvian ceviche with local fish, squid and corn crunchy and pink pepper tiger milk

\$ 309 \_\_\_\_\_

### Nikkei Tiradito

Caribbean fish tiradito, smoked habanero ponzu, yellow chili cream and serrano chili duo

\$ 299 \_\_\_\_\_

### Vegan Ceviche / V

Mango, jicama, mushrooms and tomato, immersed in lemon juice and salt with fried plantain chips.

\$ 150 \_\_\_\_\_

### Vietnamita Roll / V

Roll wrapped in holy leaf with pepper red, jicama, lettuce, huitlacoche, sweet Chili homemade serrano pepper and peanut butter

\$ 259 \_\_\_\_\_

### Poke Bowl Salad (Veg. option)

Duo of quinoas, beans, crudites, lettuce, avocado, sesame, cured salmon at home, yellow lemon and local mustard dressing

\$ 317 \_\_\_\_\_

## MAIN DISHES

### Shis Taouk Chicken

Chicken marinated for 12 hours in Jocoque and spices from Middle East, homemade pita bread, baked vegetables and sour cream of avocado, lemon and green tomato

\$ 319 \_\_\_\_\_

### Bao

Homemade bao bread filled whit oatmeal tempura vegetable and roasted sweet peppers vegenaïse.

\$ 180 \_\_\_\_\_



## Mayan Octopus

Charcoal grilled local octopus with sweet potato puree and fresh lentil salad

\$ 377 \_\_\_\_\_

## Peruvian Style Salted Loin

Beef tenderloin sauted with a vegetable mix and fried rice in sesame oil

\$ 347 \_\_\_\_\_

## Ajillo Gambitas & Cascabel

Campeche shrimp casserole in garlic, parsley and bell pepper

\$ 297 \_\_\_\_\_

## DESSERTS

### Fruit Platter

Seasonal fruit platter

\$ 150 \_\_\_\_\_

### Alaska Cake

Seasonal fruit platter

\$ 299 \_\_\_\_\_

## TO DRINK

### Coffee

Espresso _____	\$ 50
Double espresso _____	\$ 70
Americano _____	\$ 50
Latte _____	\$ 80
Capuccino _____	\$ 90

### Tea

Green tea _____	\$ 40
Chamomile tea _____	\$ 40
Tea with lemon _____	\$ 40
Iced tea _____	\$ 60
Chai tea _____	\$ 60

### House Juices

Juana _____	\$ 150
Chavela _____	\$ 150
Magnolia _____	\$ 150
Guadalupe _____	\$ 150

## CLASSIC COCKTAILS

Margarita _____	\$ 250
Mezcalita _____	\$ 250
Mojito _____	\$ 250
Gin Tonic _____	\$ 250
Aperol Spritz _____	\$ 250
Negroni _____	\$ 250
Piña Colada _____	\$ 250
Moscow Mule _____	\$ 250
Bloody Mary _____	\$ 250
Cuba Libre _____	\$ 250
Old Fashioned _____	\$ 250

## SPECIALS

Carajillo _____	\$ 300
Espresso Martini _____	\$ 300

## BEER

Heineken Draft _____	\$ 120
XX Ambar Draft _____	\$ 120



## COCKTAIL HOUSE

### Gineré \_\_\_\_\_ \$ 300

Gin, grapefruit juice, yerba mate syrup

### Stella \_\_\_\_\_ \$ 300

Bourbon, pineapple juice, red berries, activated charcoal

### Vikini \_\_\_\_\_ \$ 300

Gin, vermouth rosso, jamaica concentrate

### Brunette \_\_\_\_\_ \$ 300

Jack daniel's, coffee, vanilla, cocoa powder, condensed milk

### Caribe \_\_\_\_\_ \$ 300

Artichoke liquor, extra dry vermouth, grapefruit juice, grenadine

### Arena \_\_\_\_\_ \$ 300

Vermouth rosso, campari, passion fruit, lemon juice

### Mezcal Rossini \_\_\_\_\_ \$ 300

Mezcal, vermouth rosso, orange liquor, orange juice

### Tequila Dry \_\_\_\_\_ \$ 300

Tequila, extra dry vermouth, cucumber, cherry syrup

### Ahau Serrano \_\_\_\_\_ \$ 300

Mezcal, Ancho Reyes, orange liquor, chile serrano

### Spicy Kiss \_\_\_\_\_ \$ 300

Gin, ginger syrup, tabasco sauce, basil

## SPIRITS

### MEZCAL

	GLASS	BOTTLE
Amores Logia	\$ 290	\$ 4,000
Amores Cupreata	\$ 270	\$ 3,300
Monte Lobos	\$ 250	\$ 3,200
Amores Espadin Joven	\$ 250	\$ 2,900
Creyente	\$ 240	\$ 2,800
Ojo de Tigre	\$ 240	\$ 2,800
Union Joven	\$ 220	\$ 2,300
De la Casa	\$ 200	-

### TEQUILA

	GLASS	BOTTLE
Solarum	-	\$ 7,000
Don Julio 70	\$ 300	\$ 3,800
Don Julio Añejo	\$ 290	\$ 3,800
Herradura Ultra	\$ 270	\$ 3,500
Maestro Dobel Diamante	\$ 250	\$ 3,200
Herradura Plata	\$ 220	\$ 2,500

### RUM

	GLASS	BOTTLE
Zacapa 23	-	\$ 4,500
Havana 7	\$ 230	\$ 3,000
Bacardi Carta Blanca	\$ 200	\$ 2,500
Bacardi Añejo	\$ 200	\$ 2,400

### WHISKY

	GLASS	BOTTLE
Johnnie Walker Black Label	\$ 260	\$ 3,500
Johnnie Walker Red Label	\$ 220	\$ 2,500
Chivas Regal 12	\$ 240	\$ 3,200
Jack Daniel's	\$ 200	\$ 2,000

### VODKA

	GLASS	BOTTLE
Tito's	\$ 260	\$ 2,500
Ketel One	\$ 240	\$ 2,200
Absolut	\$ 220	\$ 2,000
Smirnoff	\$ 200	-

### GIN

	GLASS	BOTTLE
Hendrick's	\$ 260	\$ 3,500
Malfy	\$ 260	\$ 3,300
Xibal	\$ 260	\$ 3,300
Bombay Sapphire	\$ 220	\$ 2,800
Beefeater	\$ 200	\$ 2,200