

BUNNA CAFE



OPEN

PLANT-BASED ETHIOPIAN | 1084 FLUSHING AVE | 347-295-2227

TAKE OUT AND DELIVERY: BUNNAETHIOPIA.NET

Brunch Combos



Special Ful \$15

Ful with Butecha and Cashew Ergo with a side of Kita.



Habesha Breakfast \$17

A combination of Duba Firfir or Alichu Yater Firfir, Butecha, and Kosta. With a side of Kita.

Brunch Entrees



Ful \$10

Fava Beans sauteed with tomato, peppers, olive, oil, and cilantro. With a side of Kita.



Butecha \$10

A vegan scramble. Ground chick-pea stuffing mixed with onion, peppers, garlic, and ginger. With a side of Kita.



Kosta \$10

Sauteed swiss chard with onion. With a side of Kita.



Alichu Yater Firfir \$10

Whole yellow split peas with crumbled injera, onion, garlic, cherry tomato, and tumeric. Served cold.



Duba Firfir \$10

Crumbled pieces of injera with cooked kabocha squash, berbere, onion, ginger, garlic, and served with Cashew Ergo.

Brunch Sweet



Espris Selata \$8

Cut papaya, mango, and avocado. Served with Vimto syrup and lime.



Fefira \$6

Kita torn into strips and mixed with dates and agave syrup.



Sweet Plantain \$3

Fried sweet plantain.

Brunch Sides



Nigella Fritters \$6 for 2, \$10 for 4

Fermented wheat flour, flaxseed, sesame seed, and nigella seed, fried to order.



Bamya Dinch \$5

Sauteed okra and potatoes, with garlic, onion, tomato, and turmeric.

Cashew Ergo \$3

Creamy dairy-free yoghurt made from cashew milk.

Kita \$2

Toasted paratha style flatbread.

Injera \$1

A sourdough flatbread made of Teff and Barley Flour.

Bevs



Bunna Ethiopian coffee fresh roasted, immersion brewed with cardamom and cloves.

\$3, iced \$3.5

Shai Ethiopian spiced black tea, with cardamom, ginger, cinnamon, and cloves

\$4, iced \$4.5

Ethiopiano Shai w/ Bunna & demerara syrup

\$4, iced \$4.5

Tosign Caffeine free thyme & ginger tea

\$4, iced \$4.5

Kerkede Shai Home-brewed hibiscus tea served cold with lemon and simple syrup.

iced \$4.5

Sodas Mexican Coke | Fanta Orange | Sprite | Pellegrino Grapefruit | Topo Chico Mineral Water **\$3** | Pellegrino



Juices

Pureed fruits mixed with grenadine syrup and lime. Thick and luscious.

Mango, Avocado, or Papaya \$5 | Espris (all 3 layered) \$6

Please visit our online menu for alcoholic beverage options.

BUNNA CAFE **MENUC**

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Cocktails

Served to-go in a 12oz. mason jar.



Shai Correnti \$24

Three servings of our original Ethiopian toddy. Bourbon, Ethiopian shai tea, lime, turbinado syrup. Delivered chilled, add ice. 12 oz. = 3 servings.



Tosign Toddy \$24

The Ethiopian margarita -- a whole bunch of it! Tequila, tosign thyme tea, lime, turbinado syrup. Delivered chilled, add ice. 12 oz. = 3 servings.



Kerkede \$24

Kerkede = Hibiscus: Cognac, hibiscus syrup, fresh ginger juice, lemon. Delivered chilled, add ice. 12 oz. = 3 servings.



Gar Sangria \$12

Great for backyards. Acacia Ethiopian Red Wine, Brandy, plums, oranges, peaches, apples, Asian pear, basil. 12 oz. = 2 servings.



Caipirinha \$24

Do Brasil! Sugar, lime, a whole bunch of Cachaca. Delivered chilled, add ice. 12 oz. = 3 servings.



Tej Mimosa \$12

Brunch at Home, anytime, 7 days a week! Sheba Honey Wine, grapefruit juice, splash of triple sec. 12 oz. = 2 servings.

Wine

750ml Bottle.



Sheba Tej \$30

Using an ancient Ethiopian recipe & made from pure honey, this semi-dry, smooth, honey wine is light & refreshing. No sulfites.

Red Wine \$30

Acacia Medium Sweet (Ethiopia)
Rift Valley Merlot (Ethiopia)
Stellar Pinotage (S. Africa)
Stellar Shiraz (S. Africa)

White Wine \$30

Cavit Pinot Grigio (Italy)
Man Chenin Blanc (S. Africa)
Stellar Chardonnay (S. Africa)
Santa Rita Sauvignon Blanc (Chile)
Stellar Live-A-Little Rose (S. Africa)

Beer



Ethiopian Beer \$6

(supply varies, please ask your server for availability)

Meta Premium Lager
St. George Lager
Harar Lager
Bedele Lager

Cheap Beer \$4

Tecate (Mexico)
Coors (USA)

Regular Beer

UFO White (USA) \$6
Harpoon IPA (USA) \$6
Lion Stout (Sri Lanka) \$6
River Horse Belgian Style Ale (USA) \$7
Ace Hard Cider (USA) \$6

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21+

