

# BUNNA CAFE



# MENU

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

TAKE OUT AND DELIVERY: [BUNNAETHIOPIA.NET](http://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 turmeric. 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.



**Fetira \$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 Te 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.

21+



