

# ቡና ካፌ

Plant-Based Ethiopian since 2011.

1084 FLUSHING AVENUE

347-295-2227

Top Stories...

BROOKLYN, NY  
EVERYTHING IS ESHI!

## Beyaynetu

It's what we serve  
when it's not Brunch.  
Weekdays all day and  
Weekends starting at 5.  
Ask your server to browse the menu.  
Or find it on [bunnaethiopia.net](http://bunnaethiopia.net).



## The Coffee Ceremony

EVERY  
FRI, SAT, SUN AT 5PM

It's an Ethiopian Tradition! **Bunna**, hand roasted, spiced, and brewed for you to drink for free with your meal. You can also book us to perform offsite for your gatherings. Contact us at [EVENTS@BUNNAETHIOPIA.NET](mailto:EVENTS@BUNNAETHIOPIA.NET). Anytime, anywhere, make **Bunna** happen.

## GEBEYA MARKETPLACE

PACKAGED GOODS,  
BUNNA IN THE PANTRY.  
SPICES, TEAS,  
COFFEES, MORE.  
BACK PAGE.



## CATERING

Pickup, delivery, or full service.  
All over NYC and tri state area.  
Order by bulk or per person.  
No order too large ...  
probably.  
I dunno, challenge us.  
[BUNNAETHIOPIA.NET](http://BUNNAETHIOPIA.NET)

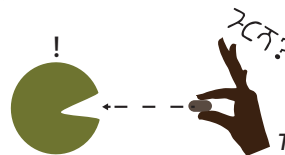
## HAPPY HOUR.

MONDAY TO FRIDAY, 12 TO 7

\$10 COCKTAILS

\$5 WELLS

\$2 OFF BEER & BEER + SHOT



## The Art of the Gursha

Throw caution to the wind, grab a nicely rolled cylinder of veggies wrapped in injera, and gently drop it into the mouth of your neighbor without touching their lips. It's called **GURSHA**. It's an Ethiopian tradition!

## Gift Cards

We have them.  
Available in any denomination.  
Order online at  
[BUNNAETHIOPIA.NET](http://BUNNAETHIOPIA.NET)



## JOIN OUR EMAIL LIST

WHEN WE CONSISTENTLY ENGAGE IN THE PRACTICE  
OF SELF IMPROVEMENT EVERYBODY WINS! FIND OUT  
WHAT'S IN STORE FOR THE FUTURE.

## The story of Bunna Cafe

Since 2011, Bunna Cafe has been curating Ethiopian-themed food and music events around NYC, using coffee and the traditional coffee ceremony as her anchor and calling card. In February 2014 we opened up our first brick-and-mortar restaurant on the heels of an inspirational Indiegogo campaign. From 2011 up until now, we have been blessed with a family of support - from friends, family, customers - enough love and kindness that we could do this the rest of our lives and be ok with that. Gratitude is too weak of a word to express how we feel. We need a few hundred "ግንባር" in front. Constant reminder that through ups and downs, as long as you have people and persistence, then

EVERYTHING IS ESHI.

# Drinks

## Cocktails \$14

### Shai Correnti

Our original Ethiopian toddy.

Bourbon,  
Ethiopian shai tea,  
lime,  
turbinado syrup.  
**Cold or hot.**

### Pushkin

An Ethiopian White Russian,  
in honor of a slightly Black Russian.

Vodka,  
Sunflower milk,  
Bunna,  
turbinado syrup + coffee grounds

### Tosign Toddy

The Ethiopian thyme margarita.

Tequila,  
tosign thyme tea,  
lime,  
turbinado syrup.  
**Cold or hot.**

### Kerkede

Kerkede = Hibiscus

Cognac  
Hibiscus syrup  
Fresh ginger juice,  
Lemon.  
On ice.

### Caipirinha

Do Brasil!

Sugar  
Lime,  
A whole bunch of  
Cachaca 51.  
On ice.

### Grar Sangria (12oz. jar)

Great for front porches.

La Sueca Sangria Wine,  
Brandy  
Plums, oranges, peaches, apples,  
Asian pear, basil.

### Tej Mimosa (12oz. jar)

Liquid brunch, anytime, 6 days a week!

Sheba Tej  
Grapefruit juice,  
Splash of triple sec.

## Beer & Wine

### Beer

#### Ethiopian Beer \$8

(supply varies,  
please ask  
your server for our  
latest selection)

#### Regular Beer

UFO White (USA) \$7  
Harpoon IPA (USA) \$7  
Founders Breakfast Stout (USA) \$7  
River Horse Belgian Style Ale (USA) \$8

#### Cheap Beer

Tecate (Mexico) \$5  
Coors (USA) \$4

#### Not Beer

Long Drink Citrus Soda (Finland) \$8



### Wine

Glass: \$10 | Bottle \$35



#### Sheba Tej

Using an ancient Ethiopian recipe  
& made from pure honey, this  
semi-dry, smooth, mead is light &  
refreshing.

#### Red Wine

Stellar Merlot [V] (S. Africa)

Stellar Pinotage [V] (S. Africa)

Stellar Shiraz [V] (S. Africa)

La Sueca Sangria Wine (Spain)

#### White Wine

Cavit Pinot Grigio (Italy)

Man Chenin Blanc (S. Africa)

Indaba Chardonnay (S. Africa)

Stellar Blanc de Blanc (Chile)

#### Rose

Aimé Roquesante Cotes De Provence (France)

## Liquors

#### Mezcal

Ojo de Tigre

#### Cachaça

Avua Amburana  
Cachaça 51

#### Tequila

Patron Silver  
Hornitos Reposado

#### Vodka

Tito's  
Ketel One

#### Rum

Kraken Dark  
Appleton Estate 12  
year

#### Gin

Tanqueray  
New Amsterdam

#### Whiskey

Bulleit Bourbon  
Knob Creek Bourbon  
Bulleit Rye  
Knob Creek Rye  
Rittenhouse Rye  
Jameson Irish  
JW Black Label Scotch  
Laphroaig 10 year

#### Liquors and Digestif

St Germain  
Fernet Branca  
Jagermeister  
Campari

#### Cognac

D'usse VSOP  
Ansac VS

*Liquor selection changes  
periodically. Please check  
the bar wall for latest.*

### Beer + Shot

#### Streets Of Iaredo

(Cheap Beer + Well)  
\$7

#### Jacky Gosee

(Ethiopian Beer + Well)  
\$10

#### Kassmasse

(Ethiopian Beer + D'usse VSOP)  
\$13

## Non-Alcoholic



**Bunna** Ethiopian coffee  
fresh roasted, immersion  
brewed with cardamom  
and cloves. \$4, iced \$5

**Shai** Ethiopian spiced  
black tea, with cardamom,  
ginger, cinnamon, and  
cloves. \$4.5, iced \$5

**Ethiopiano** Shai w/ Bunna & demerara  
syrup. \$4, iced \$5

**Tosign** Caffeine-free thyme & ginger  
tea. \$4.5, iced \$5

**Kerkede Shai** Home-brewed hibiscus  
tea served cold with lemon and simple  
syrup. \$4.5, iced \$5

**Sodas** Mexican Coke | Fanta Orange |  
Sprite | Pellegrino Grapefruit | Topo Chico  
Mineral Water \$3.5

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

**Mango,**  
**Avocado,**  
or **Papaya** \$6

#### Espris

(all 3 juices  
layered) \$7





# Plant - Based Ethiopian BRUNCH



## Combos

### Habesha Breakfast \$22

A combination of **Duba Firfir** or **Alicha Yater Firfir**, **Butecha**, **Cashew Ergo**, and **Kosta**. With a side of **Kita**.

### Special Ful \$20

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



## Entrees

### Ful \$13

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

### Butecha \$13

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

### Kosta \$13

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

### Duba Firfir \$13

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

### Alicha Yater Firfir \$13

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



## 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 \$4

Fried sweet plantain.

## Sides

### Nigella Fritters \$6 for 2. \$10 for 4

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

### Bamya Dinch \$7

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

### Cashew Ergo \$3

Creamy dairy-free yoghurt made from cashew milk.



Brunch dishes come with **Kita**, Ethiopian semi sweet breakfast bread. Extra Kita **\$2 per piece**



WELCOME TO OUR

# GEBEYA

## MARKETPLACE

Order with your server,  
or go online to [bunnaethiopia.net](http://bunnaethiopia.net) to request delivery or shipping within the USA.

### Berberé spice \$16



OUR BERBERÉ IS SHIPPED DIRECT TO US FROM ADDIS ABABA. 20+ INGREDIENTS MANIFEST A MELANGE OF EARTHY SAVORY TONES MIXED WITH PROPER HEAT.

### Shai (Black Tea) \$6 each. 3 for \$16



HAND PICKED FROM THE HILLS OF CENTRAL ETHIOPIA. CHOOSE FROM AN ASSORTMENT.

### Bunna (Coffee)

1lb bag = \$24 roasted/spiced. \$15 raw



HAND-ROASTED BUNNA (COFFEE), MIXED WITH CARDAMOM AND CLOVE. ORIGIN, NENSEBO WOREDA IN OROMIA. DARK ROAST. OR GET WASHED, SUN-DRIED RAW BEANS. NET WEIGHT 1 LB.

### Bessobela \$7

ETHIOPIAN SACRED BASIL. AN INCREDIBLY DELICATE HERB WITH A PURPLE FLOWER THAT IS SUN-DRIED AND COARSELY GROUND.



### Korarima \$7

ETHIOPIAN CARDAMOM. A RELATIVE OF GINGER, KORARIMA IS A COMMON INGREDIENT IN SPICE BLENDS AND ALSO USED TO FLAVOR COFFEE.



### Koseret \$7

A DRIED FLAVORFUL HERB. KOSERET IS FOUND IN MANY ETHIOPIAN DISHES. IT IS SIMILAR IN FLAVOR TO SAGE WITH A SLIGHTLY MINTY SMELL.

