

ቡና ካፌ

Plant-Based Ethiopian since 2011.

1084 FLUSHING AVENUE
347-295-2227

BROOKLYN, NY
EVERYTHING IS ESHI!

Top Stories...

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.



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. Anytime, anywhere, make **Bunna** happen.

GEBEYA MARKETPLACE

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

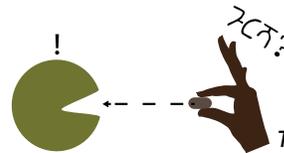


CATERING

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

HAPPY HOUR.

MONDAY TO FRIDAY, 12 TO 7
\$2 OFF COCKTAILS
\$5 WELLS
\$1 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



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 work to express how we feel. We need a few hundred "ብላጽ" in front. Constant reminder that through ups and downs, as long as you have people and persistence, then

EVERYTHING IS ESHI.

Drinks

Cocktails \$12

Shai Correnti

Our original Ethiopian toddy.

Bourbon,
Ethiopian shai tea,
lime,
turbinado syrup.

On ice 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.

Tosign Toddy

The Ethiopian thyme margarita.

Tequila,
tosign thyme tea,
lime,
turbinado syrup.

On ice or hot.

Pushkin

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

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

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 \$7

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

Regular Beer

Star Lager 15.2 oz (Nigeria) \$9
UFO White (USA) \$6
Harpoon IPA (USA) \$6
Founders Breakfast Stout (USA) \$7
River Horse Belgian Style Ale (USA) \$7

Cheap Beer

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

Not Beer

Long Drink Citrus Soda (Finland) \$8



Wine

Glass: \$9 | Bottle \$32



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 \$10

Cachaça

Avua Amburana \$13
Cachaça 51 \$7

Tequila

Patron Silver \$11
Hornitos Reposado \$8

Vodka

Tito's \$7
Ketel One \$8

Rum

Kraken Dark \$7
Appleton Estate 12
year \$13

Gin

Tanqueray \$9
New Amsterdam \$6

Whiskey

Bulleit Bourbon \$9
Knob Creek Bourbon \$11
Bulleit Rye \$9
Knob Creek Rye \$11
Rittenhouse Rye \$7
Jameson Irish \$9
JW Black Label Scotch \$12
Laphroaig 10 year \$14

Liquors and Digestif

St Germain \$9
Fernet Branca \$8
Jagermeister \$7
Campari \$9

Cognac

D'usse VSOP \$13
Ansac VS \$7

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)
\$9

Kassasse

(Ethiopian Beer + D'usse VSOP)
\$12



Non-Alcoholic

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. \$4, iced \$4.5

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

Espiris

(all 3 juices
layered) \$7



Bunna Ethiopian coffee
fresh roasted, immersion
brewed with cardamom
and cloves. \$3, iced \$4

Shai Ethiopian spiced
black tea, with cardamom,
ginger, cinnamon, and
cloves. \$4, iced \$4.5





Plant - Based Ethiopian BRUNCH



Combos

Habesha Breakfast \$21

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

Special Ful \$18

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



Entrees

Ful \$12

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

Butecha \$12

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

Kosta \$12

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

Duba firfir \$12

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

Alicha Yater firfir \$12

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 Dineh \$6

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 to request delivery or shipping within the USA.

Berberere spice \$16

OUR BERBERERE 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.

