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Plant-Based Ethiopian since 2011.

1084 FLUSHING AVENUE
347-295-2227

BROOKLYN, NY
EVERYTHING IS ESHI!

Top Stories...

Ethiopian Brunch!



*It's different + delicious.
Sats and Suns, 12 to 5.
Ask your server to browse the menu.
Or find it on bunnaethiopia.net.*

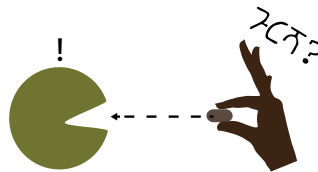
JOIN OUR EMAIL LIST



WHEN WE CONSISTENTLY ENGAGE IN THE PRACTICE OF SELF IMPROVEMENT EVERYBODY WINS! FIND OUT WHAT'S IN STORE FOR THE FUTURE. NEW DISHES? COOKBOOKS? AWESOME CURATED MUSICAL EVENTS? NATIONWIDE EXPANSION?? WHO KNOWS, BUT BUNNA'S GOT IDEASS!

GEBEYA MARKETPLACE

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



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!

HAPPY HOUR.

MONDAY TO FRIDAY, 12 TO 7
\$2 OFF COCKTAILS
\$5 WELLS
\$1 OFF BEER & BEER + SHOT



Gift Cards



We have them.
Available in any denomination.
Order with your server,
or online at BUNNAETHIOPIA.NET

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 "በግዛት" in front. Constant reminder that through ups and downs, as long as you have people and persistence, then

EVERYTHING IS ESHI.

Drinks

Cocktails

Shai Correnti \$11
Our original Ethiopian toddy.
Bourbon,
Ethiopian shai tea,
lime,
turbinado syrup.
On ice or hot.

Kerkede \$11
Kerkede = Hibiscus
Cognac
Hibiscus syrup
Fresh ginger juice,
Lemon.
On ice.

Caipirinha \$11
Do Brasil!
Sugar
Lime,
A whole bunch of
Cachaca 51.
On ice.

Tosign Toddy \$11
The Ethiopian thyme margarita.
Tequila,
tosign thyme tea,
lime,
turbinado syrup.
On ice or hot.

Pushkin \$11
An Ethiopian White Russian,
in honor of a slightly Black Russian.
Vodka,
Sunflower milk,
Bunna,
turbinado syrup + coffee grounds

Grar Sangria \$12 (2 servings)
Great for front porches.
La Sueca Sangria Wine,
Brandy
Plums, oranges, peaches, apples,
Asian pear, basil.

Tej Mimosa \$12 (2 servings)
Liquid brunch, anytime, 6 days a week!
Sheba Tej
Grapefruit juice,
Splash of triple sec.

Beer & Wine

Beer

Ethiopian Beer \$6
Meta Beer
Habesha Beer
St. George Lager
(supply varies, please ask your server)



Regular Beer
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
NEW! Long Drink Citrus Soda (Finland) \$7

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)
Man Chardonnay (S. Africa)
Santa Rita Sauvignon 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

Whiskey
Fighting Cock Bourbon \$7
Bulleit Bourbon \$9
Lexington Bourbon \$9
Knob Creek Bourbon \$11
Jack Daniels \$9
Rittenhouse Rye \$7
Knob Creek Rye \$11
Jameson Irish \$9
JW Black Label Scotch \$12
Laphroaig 10 year \$14
Macallen 12 year \$18

Liquors and Digestif
St Germain \$9
Fernet Branca \$8
Jagermeister \$7

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

Beer + Shot

Streets Of Iaredo
(Cheap Beer + Well)
\$6

Jacky Gorse
(Ethiopian Beer + Well)
\$8

Kassmasse
(Ethiopian Beer + D'usse VSOP)
\$11

Non-Alcoholic



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

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 | Spindrift Cucumber | Topo Chico Mineral Water \$3

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

Mango, Avocado, or Papaya \$6

Espris
(all 3 juices layered) \$7





Food

“በያይነቱ”

Beyaynetu { Beh-y“eye”-neh-too }

A traditional combination of plant-based Ethiopian dishes served with Injera flatbread.

Choose your starter .



Mug-of-Shorba \$6
Winter warmer soup. Lentils, chickpeas, and veggies in a ginger broth. In a mug!



Kategna \$6
Toasted Injera with a spicy berbere and olive oil filling.



Lentil Sambusa \$8
Two triangle pastries stuffed w/lentil & pepper mix. With a cilantro sauce.



Kedija Selata \$8
Raw kale, lime, peppers, tomato, onion, and avocado in olive oil.

Choose your
Beyaynetu Size . . .

Then choose your items ,
Or order a la carte .

LUNCH

(M-F 12 to 4)

One scoop of 4 items.

\$11

MEAL

One scoop of 5 items.

\$15

FEAST

One scoop of 7 items.

\$20

FEAST FOR 2

Two scoops of all 9 items.

\$45

FEAST FOR 3

Three scoops of all 9 items.

\$60

A LA CARTE

Choose an item as a full or half order. Full orders come with a side item. Prices are listed next to item description.

EXTRA INJERA ROLLS \$1 each

Enguday Tibs \$17 full / \$9 half
Crimini mushrooms sauteed in rosemary, peppers, garlic, & onion.

Gomen \$15 / \$8
Steamed collard greens, ginger, and coriander.

Shiro \$17 / \$9
Ground chickpeas simmered with garlic, ginger, & Ethiopian spices.

Misir Wot \$17 / \$9
Whole red lentils cooked with spicy berbere sauce.

Yater Kik Alicha \$15 / \$8
Yellow split peas cooked with onion, ginger, garlic, & turmeric.

Yatakilt Alicha \$15 / \$8
Cabbage, potatoes, carrots, coriander & turmeric.

Keysir Selata \$15 / \$8
Sautéed beets, carrots, & potatoes, served chilled.

Butecha Selata \$17 / \$9
Kale, red onion, lime, dried cranberries mixed with Butecha, a chickpea flour scramble.

Seasonal \$17 / \$9
Current seasonal is **Duba Wot**.
Sweet cubes of kabocha squash with spicy berbere sauce.



Pictured: Feast For 3

Choose your extras .

All dishes come with Injera

Ethiopian sourdough flatbread made of Teff and Barley Flour.



Sides
DAATA
Ethiopian hot sauce made with cilantro, peppers, and berbere. \$2

BASMATI RICE (Brown/White) \$4
INJERA ROLL \$1
AVOCADO \$2.5



Dessert Baklava \$7
Filo dough, walnuts, pistachios, and coffee-infused turbinado syrup.

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 \$12

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) \$10 roasted/spiced. \$7 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 1/2LB.

Bessobela \$6

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



Korarima \$6

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



Koseret \$6

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

