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Plant-Based Ethiopian since 2011.

1084 FLUSHING AVENUE  
347-295-2227

**Top Stories...**

BROOKLYN, NY  
EVERYTHING IS ESHI!!

## 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](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.

## ገብያል M A R K E T P L A C E

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)

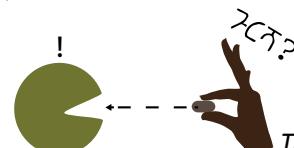
## HAPPY HOUR.

**MONDAY TO FRIDAY, 12 TO 7**

\$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](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 work to express how we feel. We need a few hundred "ነግሮዎች" 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.**

### **Pushkin**

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

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

### **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.**

### **Gras 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**

Harar 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**

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)

### **Beer + Shot**

#### **Streets Of Laredo**

(Cheap Beer + Well)

\$7

#### **Jacky Gosee**

(Ethiopian Beer + Well)

\$9

#### **Kassmasse**

(Ethiopian Beer + D'usse VSOP)

\$12

## 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 | 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





# Beyaynetu { Beh-y“eye”-neh-too }

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

## food

“በያናቱ”

Choose your starter.



### NEW! Fitfit \$7 each

Rolls of injera soaked in one of three seed pastes and garnished with tomato, jalapeno, onion, olive oil, and lemon. Choose from SELIT (sesame seed), TELBA (flax seed), or SUF (sunflower seed).



### Mug-of-Shorba \$6

Lentils, chickpeas, and veggies in a ginger-based broth and cilantro garnish. In a mug!



### Kategna \$6

Toasted Injera with a spicy berbere and olive oil filling.



### Kedija Selata \$8

Raw kale, lime, peppers, tomato, onion, and avocado in olive oil. With one side of injera.



### Lentil Sambusa

2 for \$8 3 for \$12  
Two triangle pastries stuffed w/lentil & pepper mix. With a hot cilantro lime sauce.

Choose your Beyaynetu Size . . .

### LUNCH

(M-F 12 to 4) One scoop of 4 items.

### MEAL

One scoop of 5 items.

### FEAST

One scoop of 7 items.

### FEAST FOR 2

Two scoops of all 9 items.

### FEAST FOR 3

Three scoops of all 9 items.

### 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**

Choose your extras.



### Sides

#### DAATA

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

#### BASMATI RICE

(Brown/White) \$4

#### INJERA ROLL \$1

AVOCADO \$2.5



### Seasonal \$18 / \$10

Current seasonal is Duba Wot.

Sweet cubes of kabocha squash with spicy berbere sauce.

All dishes come with Injera

Ethiopian sourdough flatbread made of Teff and Barley Flour.



### Dessert Baklava \$7

Filo dough, walnuts, pistachios, and coffee-infused turbinado syrup.

Then choose your items, or order a la carte.

### Enguday Tibs \$18 full / \$10 half

Crimini mushrooms sautéed in rosemary, peppers, garlic, & onion.

### Gomen \$16 / \$9

Steamed collard greens, ginger, and coriander.

### Shiro \$18 / \$10

Ground chickpeas simmered with garlic, ginger, & Ethiopian spices.

### Misir Wot \$18 / \$10

Whole red lentils cooked with spicy berbere sauce.

### Yater Kik Aliche \$16 / \$9

Yellow split peas cooked with onion, ginger, garlic, & turmeric.

### Yatakilt Aliche \$16 / \$9

Cabbage, potatoes, carrots, coriander & turmeric.

### Keysir Selata \$16 / \$9

Sautéed beets, carrots, & potatoes, blended with onion, tomato, jalapeno, and lime. Served chilled.

### Butecha Selata \$18 / \$10

Kale, red onion, lime, dried cranberries mixed with Butecha, a chickpea flour scramble.

### Seasonal \$18 / \$10

Current seasonal is Duba Wot.

Sweet cubes of kabocha squash with spicy berbere sauce.

Pictured: Feast For 3

WELCOME TO OUR

# GEBEYA



M A R K E T P L A C E

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

## Berbere spice \$15

OUR BERBERE 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 1/2LB.

## 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  
BLENDZ 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.

