

# ቡና ካፌ

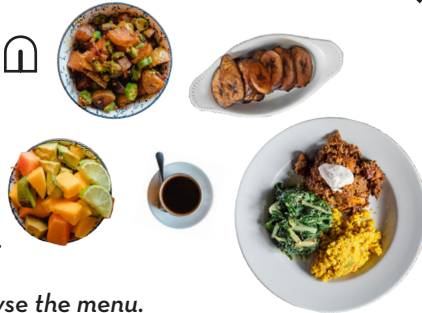
Plant-Based Ethiopian since 2011.

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](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)

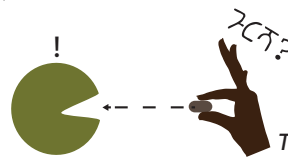
## HAPPY HOUR.

MONDAY TO FRIDAY, 12 TO 7

\$10 COCKTAILS

\$6 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 "በግደህ" 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





# food

“በያይነቱ”

## Beyaynetu { Beh-y“eye”-neh-too }

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

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 . . .

Then choose your items , or order a la carte .

### LUNCH

(M-F 12 to 4)

One scoop of 4 items.

\$12.5

### MEAL

One scoop of 5 items.

\$17

### FEAST

One scoop of 7 items.

\$22

### FEAST FOR 2

Two scoops of all 9 items.

\$49

### FEAST FOR 3

Three scoops of all 9 items.

\$68

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

Crimini mushrooms sauteed 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 Alicha \$16 / \$9

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

### Yatakilt Alicha \$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 **fasolia**.

Lightly sautéed string beans and carrots with berbere, garlic, and ginger.



Pictured: Feast For 3

### All dishes come with Injera

Ethiopian sourdough flatbread made of Teff and Barley Flour.



Choose your extras .



### Sides

#### DAATA

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

#### BASMATI RICE

(Brown/White) \$4

**INJERA ROLL \$1**

**AVOCADO \$3**



### 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](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 1/2LB.

### 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 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.

