

BUNNA CAFE



PLANT-BASED ETHIOPIAN | 1084 FLUSHING AVE | 347-295-2227

TAKE OUT AND DELIVERY: BUNNAETHIOPIA.NET

Lunch Combo!
Mon-Fri 12 to 4
Lunch (4 dishes + 2 rolls injera): **\$10**

Beyaynetu Combos

Meal (5 dishes + 3 rolls injera): **\$14**

Feast (7 dishes + 4 rolls injera): **\$18**

Feast for 2 (2x portions of all 9 dishes + 1 circle & 4 rolls injera): **\$38**

Feast for 3 (3x portions of all 9 dishes + 1 circle & 6 rolls injera): **\$52**

Xtra Injera (per roll) **\$1**

All combos come with injera on the bottom of the plate and extra rolls on the side. You may ask to substitute for rice if you are gluten free.

MAKE A COMBO FROM THE FOLLOWING ENTREES

OR YOU MAY ORDER FULL/HALF SIZE MEALS OF EACH INDIVIDUAL ENTREE AT THE PRICE LISTED

ALL DISHES COME WITH **Injera**

Ethiopian sourdough flat bread made of Teff and Barley Flour.

Seasonal \$16/\$8

Please call to find out the latest seasonal dish.

Shiro \$16/\$8

Yellow split peas mashed and simmered with garlic, ginger, and Ethiopian spices.

Keysir Selata \$14/\$7

Sautéed beets, carrots, and potatoes, served chilled.

Water Kik Alicha \$14/\$7

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

Misir Wot \$16/\$8

Whole red lentils cooked with spicy berbere sauce.

Enguday Tibs \$16/\$8

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

Gomen \$14/\$7

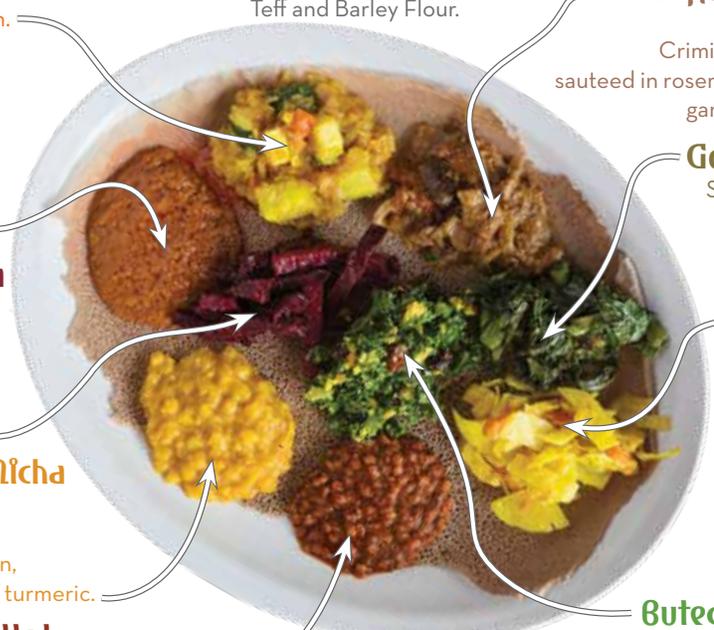
Steamed collard greens, ginger, and coriander.

Vatakit Alicha \$14/\$7

Cabbage, potatoes, carrots, coriander and turmeric.

Butecha Selata \$16/\$8

Kale, red onion, lime, dried cranberries mixed with **Butecha**, a vegan crumble made of chickpea flour.



Appetizers



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

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

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

Dessert

Baklava Filo dough, walnuts, pistachios, and coffee-infused turbinado syrup. **\$6**

Extras

Daata Ethiopian salsa. **\$1** **Injera** **\$1** **Avocado** **\$2**
Basmati Rice Brown or White **\$3**

Bevs



Bunna Ethiopian coffee fresh roasted, immersion brewed with cardamom and cloves.

\$3, iced \$3.5

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

Kerkebe Home-brewed hibiscus tea served cold with lemon and simple syrup.

iced \$4.5

Sodas Mexican Coke | Fanta Orange | Sprite | Pellegrino Grapefruit | Topo Chico Mineral Water **\$3** | Pellegrino Sparkling **\$2.5**



Juices

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

Mango, Avocado, or Papaya \$5 | **Esprits** (all 3 layered) **\$6**

Please visit our online menu for alcoholic beverage options.