

# BUNNA CAFE BRUNCH **MENU**



SATS AND SUNS 12 - 5 | PLANT-BASED ETHIOPIAN  
1084 FLUSHING AVENUE, BK 11237 | 347-295-2227  
TAKEOUT AND DELIVERY: [BUNNAETHIOPIA.NET](http://BUNNAETHIOPIA.NET)

## Combos

### Habesha Breakfast \$18

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

### Special Ful \$16

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



## Entrees

### Ful \$11

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

### Butecha \$11

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

### Kosta \$11

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

### Duba firfir \$11

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

### Alicha Yater firfir \$11

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 \$3

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 Dinch \$5

Sauteed 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**

# Cocktails

## Shai Correnti

Single: \$10 Triple: \$24

Our original Ethiopian toddy. Bourbon, Ethiopian shai tea, lime, turbinado syrup. On ice or hot.

## Kerkede

Single: \$10 Triple: \$24

Kerkede = Hibiscus: Cognac, hibiscus syrup, fresh ginger juice, lemon. On ice.

## Tej Mimoso

Double: \$12

Liquid brunch, anytime, 6 days a week! Sheba Honey Wine, grapefruit juice, splash of triple sec.

## Tosign Toddy

Single: \$10 Triple: \$24

The Ethiopian margarita. Tequila, tosign thyme tea, lime, turbinado syrup. On ice or hot.

## Grar Sangria

Double: \$12

Great for backyards. La Sueca Sangria Wine, brandy, plums, oranges, peaches, apples, Asian pear, basil.

## Caipirinha

Single: \$10 Triple: \$24

Do Brasil! Sugar, lime, a whole bunch of Cachaca 51. On ice.



# Beer & Wine

## Beer



### Ethiopian Beer \$6

Meta Premium Lager  
St. George Lager  
Harar Lager  
Bedele 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  
Ace Hard Cider (USA) \$6

### Cheap Beer \$4

Tecate (Mexico) Coors (USA)

## Wine



Glass: \$9 | Bottle \$32

### Sheba Tej

Using an ancient Ethiopian recipe & made from pure honey, this semi-dry, smooth, wine 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)  
Santa Rita Sauvignon Blanc (Chile)  
Stellar Chardonnay [V] (S. Africa)

### Rose

Stellar Live-A-Little [V] (S. Africa)

# Non-Alcoholic



**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

**Kerkede Shai** Home-brewed hibiscus tea served cold with lemon and simple syrup. iced \$4.5

**Sodas** Mexican Coke | Fanta Orange | Sprite | Pellegrino Grapefruit | Spindrift Cucumber Selzer | Topo Chico Mineral Water \$3

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

**Mango, Avocado, or Papaya** \$5

### Espris

(all 3 juices layered) \$6

