

BUNNA CAFE



MENU

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

TAKE OUT AND DELIVERY: BUNNAETHIOPIA.NET

Beyaynetu { Beh-y"eye"-neh-too }

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

All dishes come with Injera

Ethiopian sourdough flatbread made of Teff and Barley Flour.



1 Choose your Beyaynetu Size.

2 Choose your items, Or order a la carte.

LUNCH

(M-F 12 to 4) One scoop of 4 items
2 rolls of injera **\$10**

MEAL

One scoop of 5 items
3 rolls of injera **\$14.5**

FEAST

One scoop of 7 items
4 rolls of injera **\$19**

FEAST FOR 2

Two scoops of all 9 items
1 circle + 4 rolls of injera **\$41**

FEAST FOR 3

Three scoops of all 9 items
1 circle + 6 rolls of injera **\$55**

A LA CARTE

Choose an item as a full or half order. Half orders come with 1 roll of injera. Full orders come with 3 rolls of injera and a side item. Prices are listed next to item description.

3 **EXTRA INJERA ROLLS \$1 each**
Choose your extras.

Enguday Tibs \$16 full / \$8 half
Crimini mushrooms sauteed in rosemary, peppers, garlic, & onion.

Gomen \$14 / \$7
Steamed collard greens, ginger, and coriander.

Shiro \$16 / \$8
Ground split peas simmered with garlic, ginger, & Ethiopian spices.

Misir Wot \$16 / \$8
Whole red lentils cooked with spicy berbere sauce.

Yater Kik Alicha \$14 / \$7
Yellow split peas cooked with onion, ginger, garlic, & turmeric.

Yatakilt Alicha \$14 / \$7
Cabbage, potatoes, carrots, coriander & turmeric.

Keysir Selata \$14 / \$7
Sautéed beets, carrots, & potatoes, served chilled.

Butecha Selata \$16 / \$8
Kale, red onion, lime, dried cranberries mixed with Butecha, a chickpea flour scramble.

Seasonal \$16 / \$8
Current seasonal is **fasolia**.
Lightly sautéed string beans and carrots with berbere, garlic, and ginger.



Pictured: Feast For 3

Please flip menu for beverages →



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



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 1 roll of injera.



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



Sides
DAATA Ethiopian hot sauce made with cilantro, peppers, and berbere. \$1
Basmati Rice (Brown/White) \$3
Injera roll \$1 | Avocado \$2

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 Mimosa

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

