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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 4.
Ask your server to browse the menu.
Or find it on 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

*Anytime, anywhere, make **Bunna** happen.*



Music at Bunna Cafe

/// **Under The Grass Roof** \\\

Full Schedule:
bunnaethiopia.net
or on ig @underthegrassroof

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/CATERING

HAPPY HOUR.

Monday to Friday, 12 to 7
$10 main menu cocktails
$6 wells
$2 off Ethio and Reg Beer





BOOK YOUR EVENT HERE.

We offer reservation of our backyard and our outdoor shed.
Email us for details!
events@bunnaethiopia.net

Gift Cards

We have them.
Available in any denomination.
Order online at
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 "በጣም" in front. Constant reminder that through ups and downs, as long as you have people and persistence, then

Everything is Eshi.

Appetizers



Mug-of-Shorba $7
Lentils, chickpeas, and veggies in a ginger-based broth and cilantro garnish. In a mug!



Kedija Selata $9
Raw kale, lime, peppers, tomato, onion, and avocado in olive oil. With one side of injera (G).



Kategna $8
Toasted Injera with a spicy berbere and olive oil filling (G).



lentil Sambusa
2 for $9 3 for $13
Two triangle pastries stuffed w/lentil & pepper mix (G). With a hot cilantro lime sauce.



Fitfit $8 each
Rolls of injera soaked in one of three seed pastes and garnished with tomato, jalapeno, onion, olive oil, and lemon (G).
Choose from **Selit** (sesame seed), **Telba** (flax seed), **Suf** (sunflower seed), or all three combined.

Sides

Daata $2
Ethiopian Hot Sauce: cilantro, berbere, garlic, peppers, oil

Sambusa Sauce $2
Ethiopian Hot Sauce: cilantro, lime, garlic, peppers, oil

Basmati Rice $4
Choose from brown or white.

Side scoop $4
Small side of any of our main entrees.

Avocado $4

All dishes come with with **Injera.**
Ethiopian sourdough flatbread made of teff and barley flour (G). Gluten free injera is available on a limited basis, ask your server.

Extra Injera roll $1.5

Ask for our dessert and seasonal menu!

Allergens: Every dish in our entree menu is cooked in a reduction of onion, garlic, and tomato. Anything that contains nuts (N) or gluten (G) will be listed in the description.

We are a PLANT-BASED, SEED OIL FREE establishment.
All of our dishes are cooked in Fera Fruit Oil or Olive Oil.

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

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

(M-F 12 to 4)

LUNCH	MEAL	FEAST	FEAST FOR 2	FEAST FOR 3	A LA CARTE
One scoop of 4 items	One scoop of 5 items	One scoop of 7 items	Two scoops of all 9 items.	Three scoops of all 9 items.	Choose an item as a full or half order. Full orders come with a side item.
$14	$19	$27	$53	$74	

Yater Kik Alicha
$19 full / $10 half
Yellow split peas cooked with onion, ginger, garlic, & turmeric.

Shiro
$20 full / $11 half
An Ethiopian staple. Ground chickpeas simmered with garlic & ginger, koseret, and a touch of berbere.

Enguday Tibs
$20 full / $11 half
Crimini mushrooms sauteed in rosemary, sliced onion, and peppers.

Gomen
$19 full / $10 half
Steamed collard greens, ginger, tomato, and korarima.



Yatakilt Alicha
$19 full / $10 half
Cooked cabbage, potatoes, and carrots, with turmeric.

Keysir Selata
$19 full / $10 half
Sautéed beets, carrots, & potatoes, blended with onion, tomato, jalapeno, and lime. Served chilled.

Seasonal
$20 full / $11 half
Check our seasonal menu for the latest offering.

Misir Wot
$20 full / $11 half
Whole red lentils cooked with SPICY berbere sauce.

Butecha Selata
$20 full / $11 half
Kale, red onion, lime, dried cranberries mixed with Butecha, a chickpea flour scramble.

Drinks

Cocktails $16

Spicy Mezcal Mango Berberita
Berbere. Mezcal. Magic.
Rosaluna Mezcal, Triple Sec, Mango Puree, Berbere, Lime, Magic!!

Mebrek
The Perfect Storm.
Palante Ron Anejo with our korarima and clove infused ginger syrup, lime, Topo Chico.

Kerkede
Kerkede = Hibiscus
Cognac, Hibiscus syrup, Fresh ginger juice, Lemon.

Tosign Toddy
The Ethiopian thyme margarita.
Tequila, tosign thyme tea, lime, turbinado syrup. **Cold or hot.**

Enguday Empathy
Possibly most interesting cocktail in the World.
Veda Mushroom Liquor, Rosaluna Mezcal, Papaya, Avocado, Lime, Nigella garnish.

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

Grar Sangria (12oz. jar)
A double serving of our signature sangria..
La Sueca Sangria Wine, Brandy, Plums, oranges, peaches, apples, Asian pear, basil.

Beer

Ethiopian Beer
Habesha Beer $9

Regular Beer
Stiegl Lager *(Austria)* $7
UFO White (*USA*) $7
Harpoon IPA (*USA*) $7
Founders Breakfast Stout (*USA*) $7
River Horse Belgian Style Ale (*USA*) $8

Cheap Beer
Tecate (*Mexico*) $6
Miller High Life (*USA*) $4

Beer + Shot
Streets of Laredo (Tecate + Well) $7
Jacky Gosee (Ethiopian Beer + Well) $10

N/A Beer
Brooklyn Hoppy Amber (*USA*) $7
Brooklyn IPA (USA) $7

Wine

Sheba Tej $13 | $44
Using an ancient Ethiopian recipe & made from pure honey, this semi-dry, smooth, mead is light & refreshing.

Red
Stellar Merlot [V] (*S. Africa*) $10 | $36
Stellar Pinotage [V] (*S. Africa*) $10 | $36
Stellar Shiraz [V] (*S. Africa*) $10 | $36
La Sueca Sangria Wine (*Spain*) S12 | $40

White
Biokult Grüner Veltliner *(Austria)* S12 | $40
Seaglass Pinot Grigio (*California*) $10 | $36
Indaba Chenin Blanc (*S. Africa*) $10 | $36
Man Vinters Chardonnay (*S. Africa*) $10 | 36

Rose
Aimé Cotes De Provence (*France*) S12 | $40

Liquor

Mezcal
Ojo de Tigre
Rosaluna

Cachaça
Avua Amburana
Cachaça 51

Tequila
Patron Silver
Hornitos Reposado

Vodka
Tito's
Ketel One

Rum
Kraken Dark
Appleton Estate 12 yr
Pa'lante Añejo Rum

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

Liquers and Digestif
St Germain
Fernet Branca
Jagermeister
Campari
Veda Mushroom Liquer

Cognac
D'usse VSOP
Ansac VS

Liquor selection changes periodically. Please check the bar wall for latest.

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. $5, iced $5.5

Ethiopiano The best of both! Shai w/ Bunna & demerara syrup. $4, iced $5

Tosign Caffeine-free thyme & ginger tea. $5, iced $5.5

Kerkede Shai Home-brewed hibiscus tea served with lemon and simple syrup. $4.5, iced $5

Sodas Mexican Coke | Fanta Orange | Sprite | Pellegrino Grapefruit | Topo Chico Mineral Water $4

Juices Pureed fruits mixed with grenadine syrup and lime. Thick and luscious.
Mango,
Avocado,
or ***Papaya*** $6

Espris
(all 3 juices layered) $7

