

# Menu



1084 Flushing Ave, Bushwick, BK  
**BUNNAETHIOPIA.NET**

Tax Included | Vegan-friendly | Cash Only | Please Tip your Waiter

**LUNCH (CHOOSE 4): \$8**

**FEAST (CHOOSE 7): \$12**

**LUNCH FOR 2 (ALL 8): \$15 | FOR 3: \$22**

*Hot*

**GOMEN \$11**

Steamed Kale, with carrots, red onion, ginger, garlic and herbs.

**YATER KIK ALICHA**

Yellow split peas cooked with red onion, ginger, garlic, herbs and a touch of turmeric.

**SHIRO**

Ground chickpeas simmered with garlic, ginger, and herbs.

**MISIR WOT**

Red lentils cooked with spicy berbere sauce.

**FASOLIA**

Sauteed string beans and sliced carrots.

*Cold*

**KEYSIR SELATA**

Sauteed beets, carrots, and potatoes served chilled.

**YESUF FITFIT**

Shredded injera, tomatoes, and peppers soaked in roasted sunflower milk.

**KEDIJA SELATA**

Kale, lime, tomato, onion, and avocado in an olive oil dressing

**Lunch Seasonal (We rotate special dishes periodically)**

**DUBA WOT**

Sweet pumpkin cubes cooked with spicy berbere sauce.

**Drinks**

**BUNNA** *Ethiopian coffee fresh roasted, immersion-brewed with cardamom and cloves* \$2.5

**SHAI** *Ethiopian spiced black tea* \$2.5

**ETHIOPIANO** *Shai with Bunna and demerara syrup* \$2.5

**TOSIGN** *Thyme and ginger tea (decaf)* \$2.5

**JUICES** *(Pureed fruits mixed with grenadine syrup. Thick and luscious.)*

*Mango - Avocado - Papaya \$5 | Espris (all 3) \$6*

**SODAS** \$2





## DINNER

### Appetizer

#### LENTIL SAMBUSA \$7

Two triangular pastries stuffed with lentil mix and served with cilantro sauce.

#### KATEGNA \$5

Toasted Injera with sprinkled awaze and olive oil.

#### BUTECHA SELATA \$7

Kale, red onion, lime, dried cranberries mixed with **BUTECHA**, a vegan stuffing made of chickpea flour, onion, peppers, and turmeric.

### Entree (ORDER INDIVIDUAL OR CHOOSE COMBOS AT THE BOTTOM)

#### Hot

#### GOMEN \$11 HALF \$6

Steamed Kale, with carrots, red onion, ginger, garlic and herbs.

#### YATER KIK ALICHA \$11 HALF \$6

Yellow split peas cooked with red onion, ginger, garlic, herbs and a touch of turmeric.

#### SHIRO \$14 HALF \$8

Ground chickpeas simmered with garlic, ginger, and herbs.

#### MISIR WOT \$14 HALF \$8

Red lentils cooked with spicy berbere sauce.

#### FASOLIA \$14 HALF \$8

Sauteed string beans and sliced carrots.

#### Cold

#### KEYSIR SELATA \$11 HALF \$6

Sauteed beets, carrots, and potatoes served chilled.

#### YESUF FITFIT \$11 HALF \$6

Shredded injera, tomatoes, and peppers soaked in roasted sunflower milk.

#### KEDIJA SELATA \$14 HALF \$8

Kale, lime, tomato, onion, and avocado in an olive oil dressing

#### Seasonal (We rotate special dishes periodically)

#### ENGUDAY TIBS \$14 HALF \$8

Portobello Mushroom sauteed in bebere, rosemary, garlic, ginger, and onion.

### COMBINATIONS!

MEAL (CHOOSE 5): \$11 | FEAST (CHOOSE 7): \$15

FEAST FOR 2 (ALL 9): \$28 | FOR 3: \$39 | FOR 4: \$48



## Dessert

### BAKLAVA \$6

Light, crispy filo dough with pistachio, roasted walnuts, and served with coffee-infused demerara syrup

## DINNER

## Drinks

**BUNNA** *Ethiopian coffee fresh roasted, immersion-brewed with cardamom and cloves* \$2.5

**SHAI** *Ethiopian spiced black tea* \$2.5

**ETHIOPIANO** *Shai with Bunna and demerara syrup* \$2.5

**TOSIGN** *Thyme and ginger tea (decaf)* \$2.5

**JUICES** *(Pureed fruits mixed with grenadine syrup. Thick and luscious.)*

*Mango - Avocado - Papaya* \$5 | *Espris (all 3)* \$6

**SODAS** \$2

## Bar

COMING SOON!

