

# COFFEE

12oz 16oz

DRIP COFFEE	2.5	3.25
CAFÉ AU LAIT	3.25	3.75
AMERICANO	3.25	3.75
CAPPUCCINO	4.75	5.25
LATTE	4.75	5.25
COLD BREW		3.5
ESPRESSO (2oz)	2.5	
CORTADO (4oz)	3.50	
TRADITIONAL MACCHIATO	3	
SEASONAL DRINK SPECIALS		

Extra shot of espresso \$1.25  
 Flavored syrup/sauce \$.75  
 Non-dairy milks \$1

# TEA

12oz 16oz

KESHIR ginger, orange juice, honey	3	3.5
SHAI BEKIMEM black tea, cinnamon, cardamom, cloves	3	3.5
TOSIGN thyme	3	3.5
EARL GREY	2.5	3
LONDON FOG earl grey + steamed milk + vanilla	3.5	4
GREEN TEA	2	2.5
ENGLISH BREAKFAST	2	2.5

# FRAPPES & SMOOTHIES

CHOCOLATE FRAPPE	5.5
CARAMEL FRAPPE	5.5
SPICED CHAI FRAPPE	5.5
MANGO SMOOTHIE	6
STRAWBERRY BANANA SMOOTHIE	6

\*add a shot of espresso to frappes \$1



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Tues-Sun 7am-3pm  
 804.277.9411  
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**Bunakurs**  
 ETHIOPIAN CAFE

FOOD & DRINK MENU

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## STARTERS

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**SAMBUSA v** 5.5  
a pair of Ethiopian style phyllo dough pockets filled with lentils, onion, and jalapeños

**TIMATIM FIT FIT v** 6  
diced vine ripened tomatoes, peppers, onions and shredded injera, all tossed in awaze (berbere paste), olive oil

**ANEBABERO v** 6.5  
two layers of savory Ethiopian bread, spread with olive oil and a berbere mixture

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## FRESH BAKED GOODS

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**TIRAMISU** 4.5

**BAKLAVA v** 5.5

**FRUIT TART** 3.5

**CREAM PUFFS** 3 for 5

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## BREAKFAST SERVED ALL DAY

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**BREAKFAST COMBO** 15.5  
egg silsi, kinche, firfir served with injera or bread  
*\*vegan upon request*

**CHECHEBSA** 9.5  
prepared with homemade pita style bread cut up to pieces tossed in clarified butter or oil and berbere (red chili pepper powder) and a dash of honey  
*\*vegan upon request*

**FU'UL v** 9.5  
sautéed onion and tomato sauce with fava beans topped with raw onion, tomato and jalapeños served with fresh bread  
*\*add scrambled egg \$3*

**KINCHE** 8.5  
bulgur cooked and tossed with yellow onion and oil or clarified butter topped off with jalapeños  
*\*vegan upon request*

**EGG SILSI** 8.5  
scrambled eggs in tomato sauce with onion, and served with bread

**INJERA FIR FIR v** 13.5  
traditional fermented soft bread sautéed in a very tasty and spicy medium hot tomato sauce



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## LUNCH

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**HOUSE SPECIAL SALAD v** 9.5  
lettuce, tomato, jalapeño red onion house dressing  
*\*add chicken \$3*

**VEGGIE WRAP** 9.5  
chickpeas, tomatoes, lettuce, jalapeños, and onion and vegan mayo  
*\*choice of side | \*add chicken \$3*

**ERTIB v** 9.5  
Ethiopian potato sandwich - sautéed potatoes with tomatoes and onion topped with jalapeños  
*\*choice of side | \*add chicken \$3*

**AWAZE TIBS** 19.5  
bite size cut beef marinated and cooked in awaze sauce, stir-fried onions and jalapeños served on a bed of injera

**LALA SHIRO v** 16.5  
slowly stirred chickpea flour, onions and garlic cooked on medium heat Served on a bed of injera with tomato salad on the side

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### SIDES

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<b>COLESLAW</b>	<b>5</b>	<b>HOUSE SALAD</b>	<b>5</b>
<b>BEAN SALAD</b>	<b>5</b>	<b>CHICKPEA SALAD</b>	<b>5</b>
<b>SPICY TOMATO SALAD</b>	<b>5</b>		

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additional Ethiopian Injera \$2  
additional bread \$1