

Yeshi Buna

Ethio-African fine food
Cafe & Restaurant

GF = Gluten Free

🔥 = Hot spices

🌱 = Vegan

★ = Optional

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Breakfast (served all day) GF ★ 🌱 ★

- 1 **Inkual Firfir** \$13 Eggs scrambled with a salsa of tomato onions & green peppers, & a hint of Kibe served with Dabbo, Esh bread or Injera.
- 2 **Chechebsa** \$14 Shredded Kitta hand rubbed with Kibe and Berbere sauce.
- 3 **Firfir** \$15 **A breakfast favourite:** shredded injera cooked in a salsa of beef berbere, garlic, tomato, onions & green peppers.
- 4 **Füll** \$12 Kidney beans tossed in a fresh tomato, onion and green peppers salsa, with a hint of spices & lemon olive oil, served with fresh Dabbo.

Appetizers continued

- 9 **Sinig** \$9 Two large green peppers stuffed with onion & a tomato salsa
- 10 **Addis Ababa Soup** \$9 Traditional soup popular in our home town - mixed vegetables, beef - vegan option

Mains

- 12 **Quwanta Firfir** \$17 Ethiopians ask us for it a lot so: Slow cooked Dried beef, onion, tomato, garlic Berbere, green peppers with special seasonings.
- 13 **Kitfo** \$19 Yeshi's special blend of seasonings rubbed onto tender cubes of lamb, stirfried with onions, garlic & fresh rosemary sizzling on a hot plate.

Mains continued

- 17 **Doro Wott** \$18 Famous Ethiopian dish, marinated chicken gently simmered in onions, ginger, berbere and spices for hours to create a delightful stew - served on special occasions.
- 18 **Key Wot** \$18 Prime Rib morsels prepared with a blend of spices and served with awaze and kibe sauce.
- 19 **Gomen Be Siga** \$18 Lamb slowly simmered in fresh silverbeet broth of finely chopped onions, with green peppers, garlic & ginger.



Kitfo & Derek Tibs

ROW 1 RORE MEDIUM



Gored Gored

ROW 1 RORE MEDIUM



Lega Tibs



Doro Wot



Key Wot

Appetizers

- 6 **Kategna** \$10 Two Injera rendered into an amber toast with a coating of Awaze and Kibe
- 7 **Azifa** \$12 Green lentil spread with minced onions & green peppers, seasoned with ginger, lemon juice & olive oil, coarsely mashed in an Ethiopian mustard vinaigrette. Served with esh bread.
- 8 **Sils** \$11 Diced vine ripened tomatoes, green peppers, red onion, garlic served with esh Bread.

- 14 **Gored Gored** \$19 Diced beef meat lightly cooked with Mitmita & Kibe served with injera (Ethiopian bread).
- 15 **Lega Tibs** \$18 Flash fried tender cubes from the leg of lamb or beef topside, sautéed to perfection with Kibe rosemary, onion & green peppers. Beef / Lamb
- 16 **Yeshi's Traditional** \$19 Yeshi's special blend of Ethiopian seasonings rubbed onto tender cubes of lamb shoulder, stir fried with onions, fresh rosemary and garlic comes to you sizzling on a traditional hot plate.

Kids Favourites

- 20 **Ethiopian Crumbed Chicken** \$12 Crumbed chicken breast cooked with ginger, garlic, sweet onions & tomatoes
- 21 **Spaghetti ala Workneh** \$15/20/30 Like an Italian spaghetti with an Ethiopian twist. Popular with Kids and Adults. Vegan or Bolognese style options - different sizes
- 22 **Assa Kotelet** \$19 Crumbed fish fillet pieces, served with special vegetable fried rice.
- 23 **Rise Be Siga** \$19 Traditional Rice dish. Chicken or Beef





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Vegetarian Meals

- 24 **Shiro** \$18 **THE No.1 Ethiopian comfort food.** We import & Roast finely ground Chickpeas or yellow peas from Ethiopia then cook these with ALL our herbs and spices.
- 25 **Atkilt Wot** \$15 Fresh carrots, potatoes, green pepper cooked with turmeric, cabbage & onions, sautéed with garlic & ginger in a mild sauce.
- 26 **Kik Alichia** \$15 Split peas cooked and flavored with green peppers, onions and mild green pepper, garlic & ginger spices.



Meat & Vegetarian Combination



Misir Wot



Gomen



Vegetarian Combination

- 27 **Gomen** \$15 Spinach or Silver beet slowly simmered in vegetable broth of finely chopped onions, with garlic and ginger.
- 28 **Misir Wott** \$15 Red split lentils cooked with Berbere, garlic, ginger, and other herbs and spices.
- 29 **Rice be Akelt** \$15 Traditional rice Dish Served with succulent vegetables



The Banquet Platters

Vegetarian Combination

Gomen,	\$20	One Person
Atkilt Wot,	\$38	Two Person
Kik Alichia,	\$56	Three Person
Misir Wott,		
Mixed Salad	\$72	Four Person

Meat Combination

Ye Segga	\$24	One Person
Alichia,	\$46	Two Person
Doro Wott,	\$68	Three Person
Key Wott	\$82	Four Person

Meat & Vegetarian Combination

Ye Segga Alichia, Doro Wott,	\$22	One Person
Key Wott, Atkilt Wott,	\$42	Two Person
Missir Wott, Kik Alichia,	\$62	Three Person
Gomen, Beetroot, Mixed Salad	\$80	Four Person



Salads

- 11 **Mixed Salad** \$12 Greens, sliced cherry tomatoes, capsicum, red onions & fetta tossed in lemon & olive oil dressing.
- 12 **Avocado Salad** \$12 Avocados tossed in lemon & olive oil juice with tomatoes, red onions cucumber and green peppers

Dessert

- A **Ice Cream** \$ 7 Chocolate, Strawberry or Vanilla
- B **Baklava** \$ 7 Traditional Sweet Different Varieties of the Day

Beverage

- \$ 3 Coke / Diet / Zero Sprite / Fanta / Lemon Squash
- \$ 4 Orange / Apple Juice
- \$ 4 Lemon / Peach / Green Iced Tea
- \$ 3 Bottled Water
- \$ 4 Mineral Water / Sparkling Water
- \$ 5 Green Tea (hot)
- \$ 7 Traditional Coffee (Buna) Served in a Pot
- \$ 4 Hot Chocolate