

IN-FLIGHT DINNER MENU

Welcome Aboard, Air Könökö!

Your destination today is Könökö Falls, a majestic waterfall located in St. Ann, Jamaica, also known as the Island's best kept secret!

Our kitchen creates dishes that are prepared fresh to order, and are brought to the table steadily and continuously throughout your dining experience.

Sit back, relax and enjoy your flight experience!

*Out of consideration of other guests, we may ask for your table once you have finished enjoying your meal.

LIKKLE PLATES

Due to the dynamics of our kitchen, appetizers ordered as entrees are most likely to be served first.

Ackee & Saltfish Tostones 15

Jamaica's National dish, Ackee is an exotic tropical fruit complemented with codfish(Saltfish). Perfectly paired with fried tostones(green plantain).

Signature Salmon Bites 17

Fresh salmon fried bite size to perfection and glazed in our secret sweet sauce

Signature Coconut Shrimp 17

Six shrimp fried to perfection, finished with house honey mustard sauce

Signature Jerk Wings 17

Seven bone-in wings marinated in our house jerk sauce and grilled to perfection

AUTHENTIC JAMAICAN DISHES

Served with Jamaican rice n peas (beans) or white rice
Includes house salad spring mix

Yardie Jerk Chicken 22

Bone-in dark meat chicken marinated and simmered in authentic jerk seasoning and sauce

Boneless Jerk Chicken 26

White meat chicken marinated and simmered in authentic jerk seasoning and sauce, sautéed with bell peppers and onions

The G.O.A.T. 33

Slowly cooked bone-in goat meat marinated and cooked in authentic curry seasonings and spices

Famous Braised Oxtail 36

Slowly braised bone-in beef simmered in our famous Jamaican brown gravy and fall of di boneee!

TO COMPLEMENT

Baked Mac n Cheese 8

Callaloo (Jamaican collard greens) 6

Fried Plantains 6


Cabbage Medley 6


Rice n peas 6

Mashed potatoes 6

Coco Bread 4

Extra sauces 0.50 & UP

 Restaurant recommendations

 Spicy, but flavorful!

 Vegetarian friendly

CAPTAIN CURATIONS

Curated by Head Chef Jazz.

Served with Jamaican rice n peas (beans), white rice or mashed potatoes. Includes vegetable of the day.

*Excludes Chickpeas and Pasta dishes.

Chef Jazz's Red Snapper M P

Caribbean whole Red Snapper fried, then glazed with, Chef Jazz's speciality sauces: Escovitch, spicy, pickled-onion vinegar sauce or Rundown, coconut creamy, tomato, onions, garlic sauce

Könökö Seafood Pasta M P

Rigatoni noodle in our Italy-meets-Jamaica cream sauce with sautéed scallops, shrimp, lobster tail, jumbo lump crabmeat and sautéed vegetables. *No substitutions / *Non-returnable

Jammin' Jerk Lamb Chops M P

Three thick-cut lamb, aged and marinated in jerk seasoning and sauce, grilled to perfection. *Non-returnable

Pan Seared Branzino M P

Fresh Branzino filet pan seared in our signature herbs, finished in Chef Jazz's speciality sauces: Escovitch, spicy, pickled-onion vinegar sauce or Rundown, coconut creamy tomato, onions, garlic sauce

Signature House Salmon 36

Fresh salmon pan seared to perfection and topped with our famous coconut cream sauce

Jam Jam Shrimp 33

Eight shrimp simmered in our famous coconut cream sauce with sautéed tomatoes and vegetables

Curried Shrimp 33

Eight shrimp simmered in authentic curry spices and sauce sautéed with fresh vegetables

Curried Chickpeas 22

Garbanzo beans simmered in authentic curry gravy sautéed with vegetables. Served with rice. Vegetarian Friendly.

IN FLIGHT BEVERAGES

Coke Soda Selections 4

D&G Jamaican Sodas 5

Coffee & Tea 3

Mocktails 11

To support our Front-line-Service Staff there is a minimum 18% gratuity added to all checks and a minimum 20% for parties of 8 or more.

No split or separate checks for parties larger than 6.

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

All Take-out and online orders will incur a 3% non-taxed operational cost fee