

ALL DAY SUNDAY BRUNCH MENU



Welcome to First Class Sunday Brunch! At Konoko, we brunch with Klass!
Sit back, relax and enjoy your flight experience to St. Ann, Jamaica.

LIKKE PLATES

Jerk Wings \$17

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

Salmon Bites \$17

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

Ackee & Saltfish Tostones \$21

Jamaica's Famous Breakfast dish!

Ackee is an exotic tropical fruit complemented with codfish (Saltfish). Served with tostones (green plantain).

Jam Jam Shrimp \$25

Six shrimp sautéed in our famous coconut cream sauce. Paired with a toasted coco bread

AUTHENTIC JAMAICAN

DISHES

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

Yardie Jerk Chicken \$23

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

The G.O.A.T. \$33

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

Famous Braised Oxtail \$38

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

CAPTAIN CURATIONS

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

**Excludes Pasta dishes and vegetarian dishes*

Jammin Jerk Lamb Chops MP

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

Chef Jazz's Red Snapper MP

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

Kōnōkō Seafood Pasta MP

Rigatoni noodle in our cream sauce with sautéed scallops, shrimp, lobster tail, jumbo lump crabmeat and sautéed vegetables. **No substitutions*

House Salmon \$36

Fresh salmon pan seared to perfection & topped with our famous coconut cream sauce. *Ask about our Stuffed Salmon option.*

Pan Seared Branzino \$40

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

Vegetarian-Vegan friendly \$22 | \$25

Curried Chickpeas or Ital fried tofu in curry or jerk style. Served with rice n peas or white rice.

BRUNCH SPECIALTIES

Jerk Chicken N' Waffles

House-made Belgian waffle topped with authentic dark meat Jerk chicken Finished with fresh berries.

\$26

Jerk Chicken N' French Toast

French toast topped with authentic dark meat Jerk chicken Finished with fresh berries.

**Available with Lamb chops + \$10*

\$26

Jerk Lamb N' Waffles

House-made Belgian waffle topped with two thick-cut Jerked lamb Finished with fresh berries.

\$36

Grits Galore

Jam Jam Shrimp N' Grits \$30
(House made grits in famous cream sauce)

Braised Oxtail N' Grits \$33

"The Take off" Grits

(Oxtail, Shrimp, Crab) \$55

The Ultimate Grits \$MP

(Famous cream sauce, Shrimp, Scallops, Crab, Lobster)

TO COMPLEMENT

The Works Belgian Waffle \$10

Baked Mac N' Cheese \$8

Callaloo (Jamaican collard greens) \$8

Cabbage Medley \$6

IN-FLIGHT BEVERAGES

PEPSI PRODUCTS \$4 MOCKTAILS \$11

BOTTLED H2O \$5 JAMAICAN SODAS \$5

SPARKLING H2O \$5 *FREE REFILLS ON PEPSI PRODUCTS

COFFEE & TEA \$3

TO COMPLEMENT

Fried Plantains \$6

Mashed Potatoes \$6

Coco Bread \$4

Rice n peas \$6

Made to order sauces \$1.00

ALL PRICES SUBJECT TO CHANGE WITHOUT NOTICE

No substitutions to side items

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.

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

*Market priced items are made to perfection and are non-returnable