



Kokomo

BRUNCH MENU

Kokomo Restaurant | 65 Kent Ave Brooklyn, NY 11249 | (347) 572-7598 |

BRUNCH FEATURES

BOTTOMLESS BRUNCH! \$60

Enjoy one entree along with 90 mins. of unlimited Mimosas, Bellini's, and Sangrias

Caribbean Spiced Lamb & NY Pork Chop add +10

BRUNCH APPPETIZERS

ACKEE AND SALTFISH STUFFED PLANTAINS \$18

ackee | saltfish | mixed peppers

CALLALOO STUFFED PLANTAINS (GF, V) \$16

crab | shrimp | lobster | poppy seed | yuzu aioli | sesame chili oil

CRABCAKE SLIDERS \$19

jumbo lump crab meat | pickled cabbage | garlic aioli

RASTA BALLS (VG) \$18

red thai curry sauce | thai basil leaves | roasted pearl onion | black sesame | herbs

TROPICAL BOWL \$12

seasonal fresh fruit | coconut whipped cream | mint

BRUNCH FLATBREADS

KOKO PASTA FLATBREAD \$20

penne pasta | island spiced kokomo sauce | mozzarella cheese | mixed peppers | cilantro
add your choice of: jerk chicken +10 | shrimp +12 | oxtail +14

YARDIE SHRIMP FLATBREAD \$28

wild shrimp | sauteed callaloo | grilled pineapple | mozzarella cheese | sweet plantain sauce

WAH GWAAN FLATBREAD \$28

grilled shrimp | ackee | tomato confit | scotch bonnet chadon beni aioli

OXTAIL FLATBREAD \$28

tomato confit | fried onions | braised new zealand grass fed oxtail |

ROASTED MUSHROOM TRUFFLE FLATBREAD (V) \$26

black truffle puree | arugula | vegan mozzarella

BRUNCH MAIN

SWEET PLANTAIN PANCAKES \$33

sweet plantain infused batter | warm berry compote | coconut whip cream | tropical fruit
add a side of fried chicken +\$8

PIKLIZ FISH SANDWICH \$28

fried swai filet | escovitch pickled cabbage slaw | garlic mayo | herbed fries

CARAMELIZED BANANA FRENCH TOAST & CHICKEN \$28

brioche | caramel banana rum syrup | fresh strawberries

SAUTEED CARIBBEAN BOWL \$22

callaloo | boiled dumpling | avocado | boiled sweet plantains | ackee and saltfish | egg
add a side of roti skin +6

KOKO'S CHICKEN AND WAFFLES \$32

cinnamon spiced waffle | mixed berry compote | coconut whip cream

KOKO'S VEGAN BOWL (V) \$26

quinoa | kidney beans | avocado | mango | pineapple | roasted sweet potato | grilled vegetable | vegan cilantro sauce

BRUNCH MAIN

CARIBBEAN SPICED LAMB (GF) \$44

new zealand grass fed lamb chops | worcester sauce reduction | home fries | poached egg

SIGNATURE BURGER \$32

arugula | shallots | fig jam | brie cheese | yuzu aioli | herbed fries

SALTFISH AVOCADO TOAST \$28

grilled sourdough | avocado mousse | saltfish | scotch bonnet oil

CALLALOO EGG FRITTATA \$26

callaloo | mixed peppers | cheddar | homefries

NY PORK CHOP \$44

fava bean puree | asparagus | oyster mushroom | scotch bonnet oil

SIDES

SIGNATURE MACARONI & CHEESE \$20

creamy four-cheese mornay | chives | brioche | cascatelli pasta

FRIED SWEET PLANTAINS \$12

scotch bonnet mango sauce | pickled fresno peppers

HERBED FRIES \$13

sevenfold garlic aioli

BLACK TRUFFLE PARMESAN FRIES \$16

grated parmesan cheese | truffle oil

APPLEWOOD SMOKED BROWN SUGAR BACON \$12

TRINIDADIAN ROTI SKIN \$7

EGGS \$9

DESSERT

VANILLA & BROWN BUTTER BREAD PUDDING \$18

dark rum caramel | blueberry coconut sugar | vanilla creameux | cookie clay | coconut crumbs