



Kokomo

**SUNDAY DRUNCH
MENU**

Kokomo Restaurant 65 Kent Avenue Brooklyn, NY 11249
(347) 799-1312

DRUNCH APPETIZERS

Ackee & Salt-fish Shumai \$16

Escovitch | mango chutney | Thai basil | scotch sauce

Smoky Jerk-Infused Wings \$22

Char-glazed: Market-Driven Sauce

Seafood Cake \$20

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

Tropical Bowl \$12

Strawberries, Blackberries, Blueberries, Raspberries, Pineapple, Housemade Good Guice Syrup and Mint

Curry Crab Gyoza \$22

colossal crab lump meat | shallot | gyoza skirt green onion

Crisp Winter Salad \$14

*Brassicas | cress greens | dressing | radish | shaved carrots sourdough crumbs
Choice of:*

Add-on: Half Avocado 6 | 5oz-Grilled Shrimp 22 6oz-Salmon 20 | 8oz-Grilled Vadouvan Tofu 10

Curry Rock Shrimp Tempura (GF) \$21

Vadouvan tempura | winter radish | tendrils | crisp onion | Napa cabbage | Thai basil | fresh curry leaf | red koshu aioli

VEGAN

Celery Root Soup (V) \$12

cashew cream | cashew cheese crostini | viola i

Sweet Plantain (GF, V) \$12

scotch bonnet mango sauce | pickled Fresno peppers

Sautéed Callaloo (V) \$22

fried plantain | coconut breadcrumbs | vegan chandon beni aioli | scallion oil

DRUNCH MAIN

Sweet Plantain Pancakes \$23

Sweet plantain infused batter and warm berry compote topped with our house made coconut whip cream. Served with Tropical Fruit and House Made Syrup | Add Chicken \$8

Pikliz Fish Sandwich \$25

Fried Filet of Fish Topped with Escovitch Spicy Pickled Cabbage Slaw and Garlic Mayo. Served with House Fries

French Toast & Chicken \$28

Brioche bread, caramel sauce, fresh bananas and strawberries

Sauteed Caribbean Bowl \$28

Callaloo, ackee and saltfish, avocado, boil sweet plantains, boiled dumpling, and boiled egg

Caribbean Spiced Lamb \$42

Grilled Lamb Chops with a Worcester Sauce Reduction Served with Home Fries and a Poached Egg

Kokomo Burger \$30

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

Braised Oxtail \$40

grass fed oxtail | caramelized butter bean puree | winter vegetables

Biang Biang Rasta Noodles \$22

brown mushrooms | spicy cream sauce | mixed peppers

Open-Fire Roasted Half Chicken \$40

carrot puree | parsley Gremolata | apple fennel walnut salad | ginger vinaigrette

Kokomo's Whole Red Snapper \$70

*choice of: Baked Open Fire | Crispy Deep Fried
Red Thai Curry Sauce | Escovitch Style*

DRUNCH FLATBREADS

Koko Pasta Flatbread \$20

penne pasta / Island spiced kokomo sauce mozzarella cheese / mixed peppers / cilantro

choice of:

Chicken / Shrimp / Oxtail

Yardie Shrimp Flatbread \$27

wild shrimp / sautéed callaloo / grilled pineapple mozzarella cheese / plantain sauce

Wah Gwaan Flatbread \$27

ackee / grilled shrimp / confit tomato / Scotch Bonnet / chandon beni aioli

Oxtail Flatbread \$27

confit tomato / fried onions / braised New Zealand grass fed Oxtail / Italian cheese blend

DRUNCH SIDES

Signature Macaroni & Cheese \$20

*creamy four-cheese mornay / chives / brioche / cascатели pasta
noodles also available: Plain / Buttered / Olive Oil*

Herbed Fries \$13

garlic aioli

Black Truffle Parmesan Fries \$16

truffle sauce / grated parmesan cheese garlic aioli

Kokomo Signature Steamed Rice & Peas \$10

Kokomo Signature Steamed Coconut Rice \$7

DESSERTS

Rum Raisin Bread Pudding \$14

Apple Crumb Cheesecake \$16

BEVERAGES COCKTAILS

Painkiller \$18

Island Goddess \$18

Tingz ah Gwan \$19

Mango Rum Punch \$17

Tropical Rum Punch \$17

Blouse & Skirt \$17

Cazadores volcan tequila, fresh watermelon juice, martini Bianco, agave.

BEER

Heinekein \$8

NA BEVERAGES

Coke \$5

Diet Coke \$5

Ginger Ale \$5

Pineapple Soda \$4

Kola Champagne \$4

Ginger Beer \$4

Shirley Temple \$5