



R E S T A U R A N T

A gathering of flavor, culture, and celebration



STARTERS

Caviar Créole 15

Smoked herring spread known as Chiktay served on crispy fried plantains, richer than caviar

Paté Kòdé 10

Flaky pastries filled with herring, ground beef, or chicken

Fritay Lakay 15

Fried fritters of plantains, accra, marinade, and breadfruit, golden and crisp

SIDES

White Rice & Beans Sauce 11

Black Mushroom Rice 12

Red Beans & Rice 10

Green Peas & Rice 10

Macaroni & Cheese 12

Salade Russe 10

DRINKS

Cola Lacaye 2

Passion Fruit 4

Lemonade 4

DESSERTS

Served with a scoop of vanilla ice cream

Pain Patate 12

Chocolate Cake 8

Lemon Cake 8

Bonbon Sirop 8

BOUYONS & SOUPS

Daily preparation — one selection available per day
Ask your server for today's selection

Bouyon Kabrit 14

Hearty goat stew slow-cooked with root vegetables and traditional herbs

Soup Joumou 12

Haiti's iconic butternut squash soup simmered with vegetables and spices
(Seasonal)

Bouyon Bèf 14

Beef braised with vegetables and our signature Créole épis

KONBIT CLASSICS

Served with choice of rice and beans or fritay

Griot Royale ★ 20

Twice-cooked and deeply seasoned pork, expertly fried to a golden crisp

Tasso Kabrit ★ 24

Goat cubes seasoned with épis and expertly fried to perfection

Poulet Fri ★ 18

Golden fried chicken, crispy and tender

Snapper Créole 🐟 ★ 27

Fresh snapper fried or simmered in our vibrant Créole sauce

KONBIT A MIDI

Refined midday portions, perfectly paired with a drink

\$11.95

Griot Royale

A smaller serving of our signature twice-cooked pork, seasoned and fried for rich flavor and served with plantains

Poulet Fri

Two pieces of fried chicken, seasoned and fried for crisp flavor and served with plantains

EVERYDAY 11 - 2

PREMIUM GOURMETS

House-crafted and small-batch

Pikliz 🌿 8

A vibrant blend of pickled vegetables in a spicy, tangy vinaigrette.

Épis 🌿 14

A house-crafted blend of fresh herbs, garlic, and spices

Piman Ti-Malice 🌿 7

An all-purpose spicy hot sauce crafted to elevate any dish

Fresh Bread Baked Daily



ENTRÉES

Served with choice of rice and beans or fritay

- Griot Royale** ★ 20
Twice-cooked and deeply seasoned pork, expertly fried to a golden crisp
- Tasso Kabrit** ★ 24
Goat cubes seasoned with épis and expertly fried to perfection
- Poulet Fri** 18
Golden fried chicken, crispy and tender
- Snapper Creole** 🐟 27
Fresh snapper fried or simmered in a vibrant Creole sauce
- Dinde (Turkey)** 19
Slow-cooked turkey seasoned with aromatic herbs and spices then fried or simmered in our creole sauce
Available only on Thursdays
- Lambi** ★ 🐚 32
Tender and flavorful conch
Available only on Saturdays and Sundays

Daily Preparation Notice

Légumes, Lalo, Kalalou

One selection available per day
Ask your server for today's selection

CATERING & EVENTS

— *The Konbit Experience* —

Exclusive Catering & Private Events – Custom menus, refined presentation, and seamless coordination. Available for on-site events for up to 50 guests, off-site catering, and exclusive full-venue buyouts.

For inquiries, please call (609) 808-1999, email Catering@konbitrestaurant.com, or visit www.konbitrestaurant.com.

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Alert your server if you have special dietary requirements.