



Snacks

Sinasir, Yaji, Blackeye Beans Dip, Ata Oil (ve) / 4

Akara

Sosu Kaani (ve) / 5

Sosu Kaani, Mushroom (v) / 9

Vatapa, BBQ Tigerprawns / 12

Plates

Grilled Cabbage, Carrot Ata Sauce, Rof (ve) / 10

Labu Aged Beef / 32

Pollock, Yassa Sauce, Nokoss / 25

Salatu Niebe (black eye beans salad) (ve) / 8

Edesi Isip Rice, Mackerel, Charred Lemon / 24

Kedjenou Roast Chicken, Stuffed Sosu Kaani Chicken

Wings, Grilled Aubergine / 19

Sweets

Rice & Peanut Icecream, Popped Rice / 7

Coconut Sorbet, Coconut Candy (ve) / 7

Caramelised Pineapple (ve) / 7

Tamarind Date Cake / 7

V) Vegetarian, (VG) Vegan, (N) Contain Nuts. Please notify our waiting staff of any allergies or intolerances before you order. A discretionary 12.5% service charge will be added to your bill. Prices include VAT. We serve unlimited filtered still and sparkling water by Belu at £2.00 per person, with half of all sales going to Belu, a social enterprise who gives 100% of its profit to WaterAid to reach people living in some of the toughest places in the world with clean water.

Our name, Akara, pays homage to a traditional type of African fritter made from cowpeas or black-eyed peas. Originating in Nigeria, akara made its way to many different countries within West Africa and all the way to Brazil.

Glossary —

- Akara / *Black-eyed pea fritter*
- Bofrot / *Ghanaian style doughnut*
- Dibi / *Grilled meat (lamb), with spices, caramelised onions, and tangy mustard dip. Popular in Senegal*
- Edesi Isip / *Coconut, seafood, and meat fried rice, popular in the south-eastern part of Nigeria*
- Ewa / *Black eye beans in a sweet pepper stew*
- Labu / *Smokey, nutty, spice marinade from Northern Nigeria*
- Nokoss / *Senegalese marinade of chilli, ginger, garlic, and greens*
- Tatale / *Ghanaian plantain pancake*
- Salatu Niebe / *Salad of black-eyed peas, tomato, cucumber, and onion from Senegal*
- Shito / *Ghanaian XO made with dried prawns, dried fish, onions, garlic and spices*
- Sinasir / *Nigerian rice pancake*
- Sosu Kaani / *Senegalese mild chilli sauce*
- Vatapa / *An Afro-Brazilian sauce of bread, shrimp, coconut milk and peanuts*
- Yaji / *Nigerian dry spice mix made with peanuts and spices*

We now bring akara to Borough Yards in London, to show you why it is so special to us and so many across Africa, Brazil and the world. We hope you enjoy.