

Akara is named after a black-eyed bean fritter with origins in West Africa.

Snack

Rice Pancake, Black-eyed Bean Hummus (vg) / 5

Akara

BBQ Tiger Prawn Akara / 10

BBQ Wild Mushroom Akara (vg) / 7

Braised Ox Cheek Akara / 8

Seared Hand Dived Orkney Scallop Akara / 12

Plates

Grilled Pollock, Yassa (Caramelised Onion & Lemon Sauce) / 18

Lagos Chicken (BBQ Poussin), Senegalese Hot Sauce / 22

Ex-Dairy Sirloin Suya, Charred Onion, Sweet Pepper Sauce / 34

Grilled Cabbage, Carrot Sauce, Herb Oil (vg) (n) / 10

Charred Vegetable Pot, Senegalese Hot Sauce / 12

Sides

Plantain, Grilled Octopus, Pepper Relish / 8

Efik Chicken Broth Coconut Rice / 14 with Mackerel / 20

Efik Style Coconut, Ginger, Garlic Rice, with

Roasted Carrot (vg) / 14

Baby Gem, Crispy Shallots, Spiced Peanuts (vg) / 6

Sweets

Tamarind Date Cake with Tonka Bean Cream (v) / 7

Ehuru Lime and Calabash Nutmeg Cake (v) / 7

Coconut and Lime Sorbet (vg) / 5

Dark Chocolate, Kahluah and Citrus Meringue / 7

(v) Vegetarian, (vg) Vegan, (n) Contain Nuts. Please notify our waiting staff of any allergies or intolerances before you order. A discretionary 13.5% 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.

Akara is the second restaurant from the team behind Akoko in Fitzrovia. It is a tribute to the black-eyed bean fritter that is so special to us and so many across Africa, Brazil, and the world.

For an authentic experience, enjoy your Akara with your hands and add a spoonful of our Senegalese Hot Sauce (Sosu Kaani).