

AKARA

Akara takes its name from the black-eyed bean fritter, originating in West Africa and also popular in Brazil, where it is known as Acarajé.

Snack

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

Akara

BBQ Prawn Akara / 11 (N)

BBQ Celeriac Akara, Sosu Kaani (vg) / 7

Braised Pork Belly Akara / 8

Plates

Grilled Sea Bream, Caramelised Onion & Lemon Sauce / 26

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

Picanha Suya, Charred Onion, Sweet Pepper Sauce / 34 (N)

BBQ King Oyster Mushroom, House Spice Mix, Mushroom Sauce (vg) / 12

Cabbage, Abunu-abunu (Ghanaian Green Sauce) (vg) / 12

Sides

Plantain, Grilled Octopus, Pepper Relish / 8

Efik Rice / 14

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

(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 beyond. Our menu celebrates its remarkable journey, taking inspiration from the diverse cuisines encountered along its path.

For an authentic experience, enjoy your Akara with your hands.