

Private Dining Set Menu £60pp

Akara is named after the black-eyed bean fritter that originated in West Africa and is popularly known as Acaraje in Brazil.

Snack

Rice Pancake, Black-eyed Bean Hummus (vg) (n)

Akara (choose one per person)

BBQ Celeriac Akara (vg)

BBQ Prawn Akara (n)

Plates (choose one per person)

BBQ Cod Collar, Moqueca & Swiss Chard

Lagos Chicken (BBQ Poussin), Citrus Hot Sauce

Short Rib Suya, Charred Onion, Sweet Pepper Sauce (n) (+£10 supplement)

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

Sides to share

Baby Gem, Crispy Shallots, Spiced Peanuts, (vg) (n)

Efik Rice, Roasted Carrots

Plantain, Sweet Pepper Sauce (vg)

Sweets (choose one per person)

Chocolate Mousse, Banana & Dulce de Leche (v)

Coconut & Lime Sorbet (vg)

(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 Sosu Kaani (Senegalese Hot Sauce).