

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

Lunch Set Menu

“Available Tuesday – Thursday 12:00-15:00”
£ 25 per person

Akara (choose one)

BBQ Prawn Akara (n)
BBQ Celeriac Akara (vg)

Plates (choose one)

Lagos Chicken
BBQ King Oyster Mushroom (vg)

Served on (choose one)

Efik Rice
Brazilian Carrot Rice (vg)

Add Guava Sorbet & Yogurt Meringue (vg) / £4



(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)