

AKARA

Our Favourite Drinks

Cacao Negroni / 11

Chapman / 6

Snack

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

Green Plantain Chips, Aubergine Yassa (vg) / 4.5

Akara (served with Bean Puree & Sosu Kaani)

BBQ Prawn Akara / 10

Crab KuliKuli Akara (n) / 11

Tomato Akara (vg) / 7

Yaji & Fire

Beef Suya, Onion (n) / 14

King Oyster Mushroom, Kokoro Yaji (vg) / 10

Lamb Dibi, Mustard Onion Sauce / 14

Plates

BBQ Cod Collar, Moqueca & Swiss Chard / 17

Grilled Sea Bream, Caramelised Onion & Lemon Sauce, Rof / 26

Lagos Chicken (BBQ Poussin), Crispy Skin / 24

Grilled Pork, Yam Sauce & Fermented Chilli / 20

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

Sides

Efik Rice / 12

Brazilian Carrot Rice (vg) / 7

Baby Gem, Crispy Shallots (v) / 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 Menu Glossary

Abunu-abunu: A Ghanaian green sauce made from a medley of green leaves, onions and spices. // **Akara:** a black-eyed bean fritter resembling a crispy savoury doughnut. Our version is a fusion of the Nigerian Akara Osu and the Brazilian Acarajé served with a smooth bean puree and a side of sosu kaani. // **Aubergine Yassa:** A twist on the Senegalese classic, roasted aubergines gently folded into a rich, tangy-sweet yassa sauce of slow-caramelised onions, and bright citrus. // **Dibi:** a Senegalese dish of grilled lamb or mutton marinated in spices, garlic, and mustard, served with onions and a tangy sauce. // **Efik Rice:** a fragrant coconut, shellfish and chicken broth fried rice originating from southeastern Nigeria. // **Kokoro Yaji:** a twist on the traditional Yaji (dry spice mix), this blend substitutes peanuts with a crunchy corn biscuit aka kokoro. // **Lagos Chicken:** barbecued poussin marinated in chilli mop sauce, spices and crispy chicken skins. // **Moqueca:** a Brazilian fish stew sauce with a rich base of tomatoes, peppers, onions, coconut milk, dendê oil, and spices. // **Rof:** a Senegalese sauce or dip made from a blend of parsley, garlic, onions, and chilli. // **Sinasir:** a Northern Nigerian rice pancake with a fluffy texture and subtle nutty undertones. // **Sosu Kaani:** a Senegalese chilli sauce that balances spicy heat with subtle sweetness. // **Suya:** a barbecued meat skewer originating from Northern Nigeria, what makes it different is the peanut based Yaji or Suya spice mix that is used for marinating, and sprinkling on the meat, fish, or vegetables. Our Suya spice is made in-house following a traditional recipe using our own **Kulikuli** (spiced peanut biscuit). // **Yaji:** is a rich, aromatic spice blend traditionally used to flavour barbecued meats, fish, and vegetables. Originating in northern Nigeria, it has inspired unique variations across West Africa. The "**Yaji and Fire**" section of our menu showcases the diverse spices and barbecue traditions of the region.

Wifi

