

AKARA

Our Favourite Drinks

Cacao Negroni / 12

Chapman / 6

Snack

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

Green Plantain Chips, Aubergine Yassa (vg) / 4.5

Pressed Yam, Green Shito (vg) / 7

Beef Fataya, Ata din din emulsion / 9

Akara (served with Bean Puree & Sosu Kaani)

BBQ Prawn Akara / 10

Crab Akara / 11

Tomato Akara (vg) / 7

Yaji & Fire

Beef Kulikuli Yaji, 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 Snapper, Lemon Sauce & Parsley Rof / 18

Butterflied Sea Bream, Green Nokoss, Yassa Onion Salad / 37

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 sosu Kaani / Green Shito / 2

Brazilian Carrot Rice (vg) / 7

Baby Gem, Crispy Shallots (v) / 7

Extras

Sosu Kaani / Green Shito / Rice Pancake / 2

(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. //Fataya: a popular Senegalese street snack of golden, crispy pastry parcels stuffed with spiced meat or fish. //Green Nokoss: a fragrant a Senegalese herb marinade made with parsley, spring onions, garlic, green peppers, and spices, used to build layers of flavour in grilled and slow-cooked dishes. //Green Shito: a vibrant Ghanaian chilli sauce made with *petite belle* habanero peppers, onions, and aromatic spices, blended and slow cooked into a fiery paste with a fresh, punchy kick. //Kokoro Yaji: a twist on the traditional Yaji (dry spice mix), this blend substitutes peanuts with a crunchy corn biscuit aka kokoro. //Kulikuli Yaji: is a spice blend from Northern Nigeria, made using *kulikuli* – a traditional peanut biscuit that we make in-house following a time-honoured recipe. The biscuit is ground into a coarse powder and mixed with a blend of spices. //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, dendé 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. //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. //Yassa: tangy Senegalese sauce made with caramelised onions, peppers, and citrus, this inspired our yassa onion salad

Wifi

