

AKARA

Our Favourite Drinks

Nairobi x Hyogo / 12

Chapman / 6

Snack

Sinasir Rice Pancake, Black-eyed Bean Hummus (VG, N, GF) / 5

Green Plantain Chips, Aubergine Yassa (VG, GF) / 4.5

Beef Fataya, Ata din din emulsion / 7

Akara (served with Bean Puree & Sosu Kaani)

BBQ Prawn Akara (SF, GF) / 12

Crab Akara (SF, GF) / 11

Tomato Akara (VG, GF) / 7

Yaji & Fire

Beef, Kulikuli Yaji, Onion (N, GF) / 14

King Oyster Mushroom, Kokoro Yaji (VG, GF) / 10

Lamb Dibi, Mustard Onion Sauce (GF) / 14

Plates

Lagos Chicken (BBQ Poussin), Crispy Skin / 24

Cod Collar, Peppersoup, Herbs / (SF, GF) / 18

Sea Bream, Moqueca, Prawn (SF, F, GF) / 27

Grilled Pork, Yam Sauce & Fermented Chilli (GF) / 20

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

Sides

Efik Rice (SF, GF) / 12

Brazilian Carrot Rice (VG, GF) / 7

Steamed Rice (VG, GF) / 4

Baby Gem, Crispy Shallots (V, GF) / 7

ALLERGEN KEY: Vegan (VG), Vegetarian (V), Contain Nuts (N), Contain Shellfish (SF), Gluten Free (GF), Fish (F)

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 Belu water at £2.00 per person, with half of every sale going to Belu, a social enterprise that gives 100% of its profits to WaterAid, helping deliver clean water to communities in some of the toughest parts of the world.

Kindly note that we do not accept cash payment.

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 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.

//Green Nokoss: a fragrant 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.

//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.

//Peppersoup: A light, aromatic broth made with West African herbs and spices, known for its warming heat and bold, comforting flavour.

//Moqueca: a Brazilian fish stew with a rich base of tomatoes, peppers, onions, coconut milk, dendê oil, and spices.

//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.

//The "Yaji and Fire" section of our menu showcases the diverse spices and barbecue traditions of the region.

Wifi



