

# AKARA

## *PDR Lunch Sharing Menu £45pp*

All dishes included and served family style for the whole table to share.

### ***Snack***

Green Plantain Chips, Aubergine Sauce (VG, GF)

### ***Akara (choose one per person)***

BBQ Prawn Akara (SF, GF)

Avocado Akara (VG, GF)

### ***Yaji & Fire***

King Oyster Mushroom, Kokoro Yaji (VG, GF)

BBQ Corn, Coconut Nokoss (V)

### ***Plates***

Lagos Chicken (BBQ Poussin), Crispy Skin

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

Roasted Aubergine, Carrot Sauce, Crispy Kale (VG, GF)

### ***Side***

Steamed Rice (VG, GF)

### ***Sweets***

Mango Sorbet & Yoghurt Meringue (V)

**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.

***PDR Feasting Menu £65pp***

All dishes included and served family style for the whole table to share.

***Snack***

Sinasir Rice Pancake, Black-eyed Bean Hummus (VG, N, GF)  
Green Plantain Chips, Aubergine Sauce (VG, GF)

***Akara (choose one per person)***

BBQ Prawn Akara (SF, GF)  
Crab Akara (SF, GF)  
Avocado Akara (VG, GF)

***Yaji & Fire***

Beef, Kulikuli Yaji, Onion (N, GF)  
King Oyster Mushroom, Kokoro Yaji (VG, GF)  
BBQ Corn, Coconut Nokoss (V)

***Plates***

Lagos Chicken (BBQ Poussin), Crispy Skin  
Sea Bream, Moqueca, Prawn, Okra (SF, F, GF)  
Grilled Pork, Yam Sauce & Fermented Chilli (GF)  
Roasted Aubergine, Carrot Sauce, Crispy Kale (VG, GF)

***Sides***

Baby Gem, Crispy Shallots (V, GF)  
Efik Rice (SF, GF)  
Steamed Rice (VG, GF)

***Sweets***

Chocolate Mousse, Banana & Dulce de Leche (V)

## *Akara Menu Glossary*

//**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.

//**Coconut Nokoss:** traditional Senegalese nokoss of herbs and spices, finished with coconut milk.

//**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.

//**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 with a rich base of tomatoes, peppers, onions, coconut milk, dendé oil, and spices.

//**Noir Yassa:** A twist on the Senegalese classic Yassa: caramelised onions and lemon, layered with squid ink.

//**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*

