

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 & Cucumber Akara (VG, GF)

Yaji & Fire

King Oyster Mushroom, Kokoro Yaji (VG,GF)

BBQ Corn, Coconut Nokoss (V)

Plates

Chicken Alata, Chicken Skin Yaji (F)

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

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

Side

Steamed Rice (VG, GF)

Sweets

Coconut Sorbet, Coconut Candy, Coconut Snow (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)

Avocado & Cucumber Akara (VG, GF)

Beef Short Rib Akara (GF)

Yaji & Fire

Beef, Kulikuli Yaji, Onion (N, GF)

King Oyster Mushroom, Kokoro Yaji (VG, GF)

BBQ Corn, Coconut Nokoss (V)

Plates

Chicken Alata, Chicken Skin Yaji (F)

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

Grilled Pork, Feijoada, Orange, Kale (GF)

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

Sides

Baby Gem, Crispy Shallots (V, GF)

Efik Rice (SF, GF)

Steamed Rice (VG, GF)

Sweets

Dulce de Leche Ice Cream, Brazil Nut, Dark Chocolate (V, N)

Akara takes its name from the black-eyed bean fritter that originated in Nigeria and is enjoyed across West Africa. It is also popular in Brazil, where it is known as Acarajé. Our menu follows its journey across continents, drawing on the flavours and influences it gathered along the way.

Akara Menu Glossary

- //**Akara**: a black-eyed bean fritter resembling a 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.
- //**Feijoada**: Brazil's national dish, a slow-cooked black bean stew prepared with smoked pork cuts and sausages.
- //**Green Nokoss**: A Senegalese aromatic blend of parsley, spring onion, garlic and green chilli.
- //**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 and spices.
- //**Noir Yassa**: A twist on the Senegalese classic Yassa: caramelised onions and lemon, layered with squid ink.
- //**Rof**: A fresh Senegalese herb paste made with a mix of fresh green herbs, chilli and onion.
- //**Shito**: A Ghanaian chilli XO sauce slowly cooked with dried shrimp or fish, onions, ginger and spices in oil.
- //**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

