

AKARA

Snack

Sinasir Rice Pancake, Black-eyed Bean Hum mus (VG, N GF) / 6

Green Plantain Chips, Aubergine Sauce (VG, GF) / 5

Cassava Crisps, Cashew Sauce (N, VG, GF) / 6

Beef Fataya, Noir Yassa (SF, F) / 7

Akara

BBQ Prawn Akara (SF, GF) / 12

Avocado & Cucumber Akara (VG, GF) / 8

Beef Short Rib Akara (GF, F, SF) / 12

Yaji & Fire

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

King Oyster Mushroom, Kokoro Yaji (VG, GF) / 11

Lamb Dibi, Mustard Onion Sauce (GF, F) / 14

BBQ Corn, Coconut Nokoss (VG, GF) / 8

Plates

Lagos Chicken Leg & Foot, Olive Yassa, Chrushed Olives (GF, F) / 20

BBQ Sea Bream, Green Green Sauce, Citrus Hot Sauce (SF, GF) / 24

Cod Fillet, Moqueca, Prawn, Okra (SF, F, GF) / 25

Grilled Pork, Feijoada, Orange, Kale (GF, F) / 25

Roasted Aubergine, Carrot Sauce, Rof, Crispy Kale (VG, GF) / 14

Sides

Efik Rice (SF, GF, F) / 8

Steamed Rice (VG, GF) / 4

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

Cassava Chips, Sosu Kaani (VG, GF) / 6

Fried Plantains (VG, GF) / 5

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. We are unable to accommodate coeliac allergies due to possible traces of gluten, as well as allergies to tomatoes, alliums, onion, ginger, coconut milk, bell peppers, mushrooms, chillies, soy and soybean.

A discretionary 15.5% 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 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 Green Sauce:** A Ghanaian sauce made with leafy greens, fish broth and green peppers, offering a fresh, savoury flavour with gentle heat.

//**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 & Leg Foot:** A popular Lagos-style barbecue chicken leg, served whole down to the foot, doused in a honey and pepper marinade, charcoal-grilled and served over olive yassa sauce with crushed green olives.

//**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.

//**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

