

AKARA

Festive Four Course Set Menu *£45 per guest*

Snack

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

Green Plantain Chips, Aubergine Sauce (VG, GF)

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

Akara

BBQ Prawn Akara (SF, GF)

Avocado & Cucumber Akara (VG, GF)

Confit Duck, Spiced Kumquat Jam Akara (GF)

Yaji & Fire

Lamb Dibi, Mustard Onion Sauce (GF, F)

Portobello Mushroom, Kokoro Yaji (VG, GF)

Grilled Peppered Turkey Wings (GF, F)

Plates

Lagos Chicken Leg & Foot, Olive Yassa, Crushed Olives (GF, F)

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

Roasted Butternut Squash, Pumpkin seeds, Crispy Kale (VG, GF)

Add a Side

Efik Rice (SF, GF, F) / 8

Efik Rice with Crayfish (SF, GF, F) / 14

Steamed Rice (VG, GF) / 4

Heritage Tomato, Fennel, Hibiscus and Honey Dressing (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. 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 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.

//**Chicken Alata:** "Alata" in Yorùbá refers to a seller of ata (chillies) in the market, where peppers and barbecued meats fill the air. Scotch bonnet chillies become a sticky, sweet glaze over smoky barbecued chicken, finished with a chicken skin yaji.

//**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 & 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.

//**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

