

Akara is named after a black-eyed bean fritter with origins in West Africa.

### Snack

Rice Pancake, Black-eyed Bean Hummus (vg) / 5

### Akara

BBQ Tiger Prawn Akara / 10

BBQ Wild Mushroom Akara (vg) / 7

Braised Ox Cheek Akara / 8

Seared Hand Dived Orkney Scallop Akara / 12

### Plates

Grilled Pollock, Yassa (Caramelised Onion & Lemon Sauce) / 18

Lagos Chicken (BBQ Poussin), Senegalese Hot Sauce / 22

Ex-Dairy Sirloin Suya, Charred Onion, Sweet Pepper Sauce / 34

Grilled Cabbage, Carrot Sauce, Herb Oil (vg) (n) / 10

Charred Vegetable Pot, Senegalese Hot Sauce / 12

### Sides

Plantain, Grilled Octopus, Pepper Relish / 8

Efik Chicken Broth Coconut Rice / 14 with Mackerel / 20

Efik Style Coconut, Ginger, Garlic Rice, with

Roasted Carrot (vg) / 14

Baby Gem, Crispy Shallots, Spiced Peanuts (vg) / 6

### Sweets

Tamarind Date Cake with Tonka Bean Cream (v) / 7

Ehuru Lime and Calabash Nutmeg Cake (v) / 7

Coconut and Lime Sorbet (vg) / 5

Dark Chocolate, Kahluah and Citrus Meringue / 7

(v) Vegetarian, (vg) Vegan, (n) Contain Nuts. 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 water by Belu at £2.00 per person, with half of all sales going to Belu, a social enterprise who gives 100% of its profit to WaterAid to reach people living in some of the toughest places in the world with clean water.

*Akara is the second restaurant from the team behind Akoko in Fitzrovia. It is a tribute to the black-eyed bean fritter that is so special to us and so many across Africa, Brazil, and the world.*

*For an authentic experience, enjoy your Akara with your hands and add a spoonful of our Senegalese Hot Sauce (Sosu Kaani).*