

Akoko

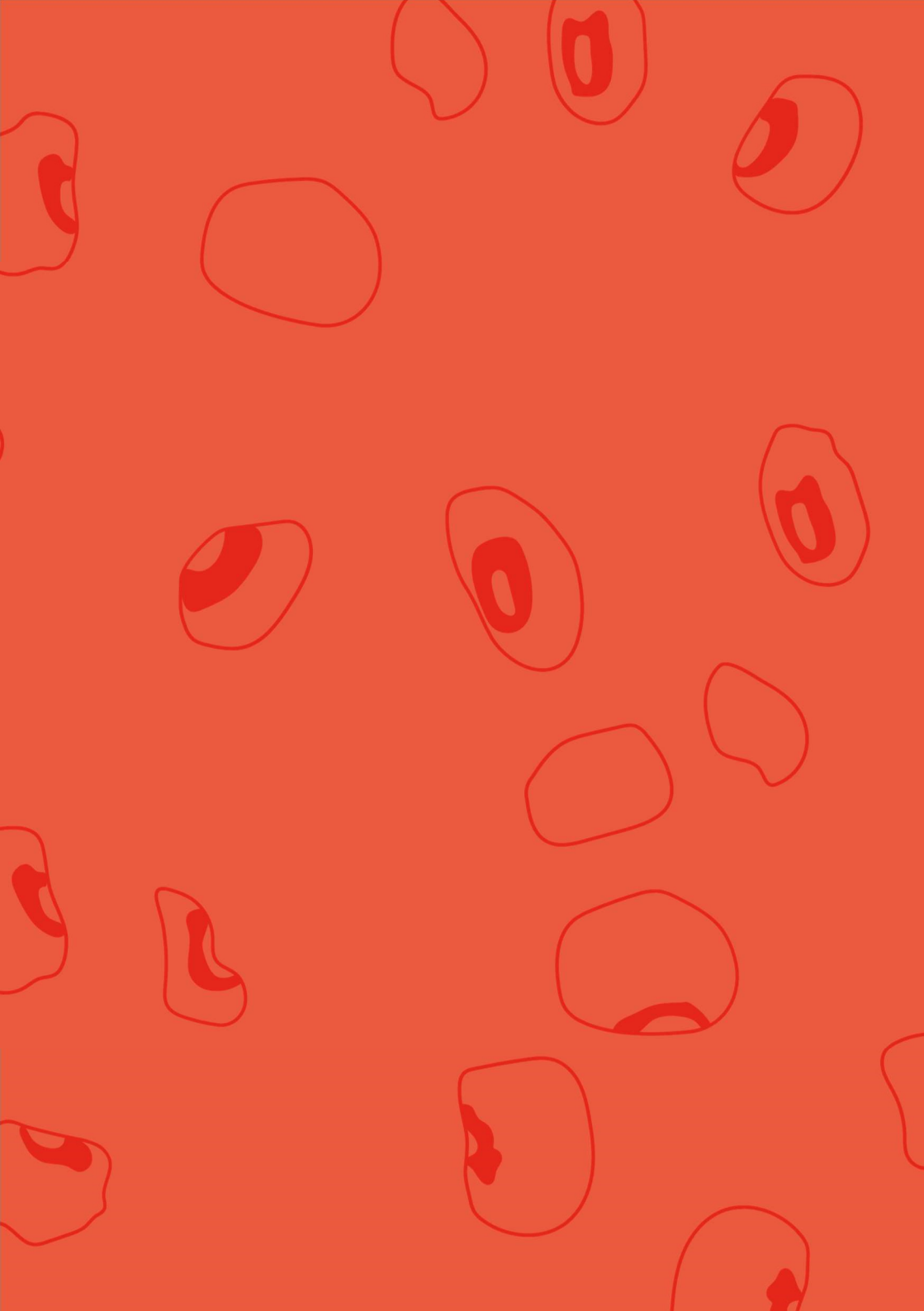
Outdoor cooking with coal and wood fire, pounding with large mortar and pestle, vibrant spices, big bold flavours and traditions that have been passed down from generation to generation. All of these elements have influenced what we do at Akoko.

Our menu features classic dishes from across West Africa.

Akoko reflects our creativity and imagination inspired by the traditions, art and culture of West Africa.



A Akokomi
Founder



TASTING MENU £59

Isu, Truffles

Ghanaian yam croquette,
mushroom puree, truffles

Boli & Epa

Grilled plantain, cashew cream,
spiced peanuts

—

Miyan Taushe, Lobster

Nigerian Pumpkin soup, calabash nutmeg,
grilled Lobster, crispy shallots, moringa oil

—

Smoked Jollof Rice & Goat

Smoked rice cooked in sweet pepper and
umami stock served with braised goat

—

BBQ Quail Yassa

Barbecued Quail, onions, lemon,
mustard seeds, Kani sauce

—

Burnt Uda Cream and Goat Milk Ice Cream

Uda infused cream, Ghanaian cocoa butter,
goat milk cream, ehuru and uziza oil

VEGAN TASTING MENU £59

Isu, Truffles

Ghanaian yam croquette,
mushroom puree, truffles

Boli & Epa

Grilled plantain, cashew cream,
spiced peanuts

—

Miyan Taushe, Carrot

Nigerian Pumpkin soup, calabash nutmeg,
grilled carrots, crispy shallots, moringa oil

—

Smoked Jollof Rice & Beetroot

Smoked rice cooked in sweet pepper and
vegan umami stock served with braised
beets

—

Aubergine Efo Riro

Grilled Aubergine, spinach,
marinated ceps, Kani sauce

—

Ogede Date

Banana bread, Date puree, Banana sorbet
and Coconut mousse

NATURAL WINE PAIRING £55



We serve unlimited filtered still and sparkling water by Belu at £1.00 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.

Please notify our waiting staff of any allergies and intolerances before you order.

A discretionary 12.5% service charge will be added to your bill.



LUNCH MENU £33

Isu, Truffles

Ghanaian yam croquette,
mushroom puree, truffles

Boli & Epa

Grilled plantain, cashew cream,
spiced peanuts

Smoked Jollof Rice & Goat

Smoked rice cooked in sweet pepper and
umami stock served with braised goat

BBQ Quail Yassa

Barbecued Quail, onions, lemon,
mustard seeds, Kani sauce

VEGAN LUNCH MENU £33

Isu, Truffles

Ghanaian yam croquette,
mushroom puree, truffles

Boli & Epa

Grilled plantain, cashew cream,
spiced peanuts

Smoked Jollof Rice & Beetroot

Smoked rice cooked in sweet pepper and
vegan umami stock served with braised beets

Aubergine Efo Riro

Grilled Aubergine, spinach,
marinated ceps, Kani sauce

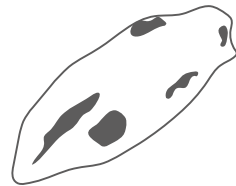
DESSERTS £6

Burnt Uda Cream and Goat Milk Ice Cream

Uda infused cream, Ghanaian cocoa butter,
goat milk cream, ehuru and uziza oil

Ogede Date

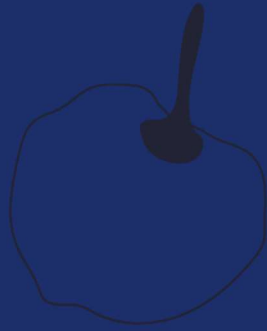
Banana bread, Date puree, Banana sorbet
and Coconut mousse



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Atofo

