

Lerato

CONTEMPORARY AFRICAN FOOD

Felabration

Supper Club with Lerato & Prince of Peckham

A celebration of African vibrancy & an explosion of flavours inspired by West African culture imbibed in Afrobeat king, 'Fela Anikulapo Kuti. Like his music, African food and culture has influenced the world and this October, in the month of his birth join us for a contemporary African feast by cookery writer and supper club maestro Lerato Umah-Shaylor.

Menu

Shakara Akara

Plantain fritters with roasted Pepper Puree

Akara is a sumptuous West African street food made from black-eyed beans. The Yoruba women who sell them are known to call out, 'Akaraje Akaraje! "Come and eat Akara". Shakara in Pidgin English is 'to show off'. This version made with plantains, red chicory, black-eyed beans & sweetcorn is quite the showstopper!

-

'Chop Chop' Chicken

Twice cooked chicken; roasted in mango & pepper puree, then smoked to finish.

-

Party Rice

Fried rice with turmeric, the season's best heritage carrots & green beans. A Lagos party isn't a party without jollof or fried rice.

Onyibo Efo

Lerato's popular braised kale with mixed peppers and roasted shallots inspired by the Yoruba Efo typically made with scotch bonnets, wild spinach & African spice. Onyibo as mentioned in Fela's 1975 track, 'Mr Grammartologylism Is the Boss', means 'white or light skinned person'. Funny as this is Lerato's nickname, coined by her father from the moment he saw her at birth.

-

African 'Zobo' Clementine

Poached clementine in hibiscus flower syrup. Vibrant, zesty & sweet with bitter West African dark chocolate. Not only inspired by the bitter sweet truths of Fela's fight with his music, but also by Clement of Prince of Peckham.

Banana Fritters, Spiced Chocolate with Grains of Paradise

Sumptuous dessert from the bustling streets of Lagos paired with West African fair-trade cocoa

Bar Snacks

Chop Chop Chicken

Twice cooked chicken; roasted in mango & pepper puree, then smoked to finish

-

Shakara Akara

Plantain fritters with roasted Pepper Puree

Akara is a sumptuous West African street food made from black eyed beans. The Yoruba women who sell them are known to call out, 'Akaraje Akaraje! "Come and eat Akara". Shakara in pidgin English is 'to show off'.

This version made with plantains, red chicory, black eyed beans & sweetcorn is quite the show stopper!

-

Banana Fritters, Spiced Chocolate with Grains of Paradise

Sumptuous dessert from the bustling streets of Lagos paired with West African fair-trade cocoa