

BERBER & Q

• GRILL HOUSE •



BAR SNACKS

Spiced Jaffa olives.....	3.5
Mixed spicy nuts.....	3.5
Stuffed jalapenos.....	4.6

MEZZE

Wood-roasted beets(D) (N).....	5.8
Chicken liver halva(D).....	6.2
Berber & Q hummus(D) (N).....	6.5
Burnt baba ghanoush(G) (N).....	6.5
Whipped feta haydari(D) (G).....	6.8

SALADS

Chopped salad.....	6.8
Tomato, farro & preserved lemon	
Winter fattoush.....	7.5
Heritage beets, blood orange & whipped feta(D) (G) (N)	

SMALLS FROM THE GRILL

Cauliflower shawarma.....	6/14
w/tahini, pomegranate(D) (N)	
Grilled broccoli.....	6.8
w/rose harissa, anchovy & peanut(N)	
Red pepper wings.....	7.5
w/biber salcasi hot sauce	
Blackened aubergine sabich.....	8.5
w/amba sour cream, beet-pickled egg(D)	
Charred octopus.....	14.8
w/ras-al-hanout, green harissa (D)	

DAILY SPECIALS

Ask your waiter for details, or see our specials board.

BIGS FROM THE GRILL

Beef kofta w/confit tomato aioli(D) (G).....	13.5
Saffron & lemon chicken kebab w/cucumber slaw(D) (G).....	13.8
Grilled Tamworth pork cis w/green harissa(G).....	14.5
Smoked short rib tajine w/prunes & quince(D).....	15.2
Whole roasted sea bream w/chreime sauce.....	17
Wood-roasted prawns pil-pil w/confit garlic, Persian lime salt.....	17.5

SIDES (5 EACH)

Cracklin corn bread	Mejaderah
Blackened sweet potato	Collard greens
Grilled Anya potatoes	

TO SHARE (FOR 2)

Smoked shoulder of lamb shawarma(D) (G) w/pickles, kebab sauces, laffa bread & the rest	44
---	----

EXTRAS

Pita bread(G).....	1
Tahini.....	1
Toum (garlic sauce).....	1.5
Yemenite Dynamite.....	1.5
Za'atar flat bread(G).....	2

SWEET

Sticky date pudding... Turkish coffee ice-cream(D) (G)	6.5
Rose pana cotta..... rhubarb syrup(D) (G) (N)	6

Allergens: Dairy (D) Gluten (G) Nuts (N)