

# BERBER & Q

• GRILL HOUSE •



## BAR SNACKS

Persian olives.....	3.5
Mixed spicy nuts (G)(N).....	3.5
Pickled jalapenos & feta (G)(D).....	4.6

## MEZZE

Dukkah crusted lamb nuggets (G)(D)...	5.5
Wood-roasted beets (D)(N).....	5.8
Burnt baba ghanoush (G)(N).....	6.2
Berber & Q hummus (G)(D)(N).....	6.5
Whipped feta haydari (G)(D).....	6.8

## SALADS

Chopped Salad (G)(D)(N).....	6.8
San Marzarno tomatoes, cracked siyez & labneh	
Spring fattoush (G)(D)(N).....	7.5
Treviso, watermelon radish, pomelo & whipped feta	

## SMALLS FROM THE GRILL

Cauliflower shawarma.....	6/14
w/tahini, pomegranate (D)(N)	
Grilled broccoli.....	6.8
w/rose harissa, anchovy & peanut (N)(D)	
Red pepper wings.....	7.5
w/biber salcasi hot sauce	
House merguez.....	8
w/honey mustard & harissa (G)(D)	
Blackened aubergine sabich.....	8.5
w/amba sour cream, beet-pickled egg (D)	
Grilled halloumi.....	8.5
w/pineapple & pickled apricot ketchup (D)	

## DAILY SPECIALS

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

## DIGS FROM THE GRILL

Beef kofta w/confit tomato aioli (G)(D).....	13.5
Saffron & lemon chicken kebab w/Middle Eastern slaw(G)(D).....	13.5
Grilled lamb neck w/matbucha, date BBQ sauce (D).....	14.5
Braised short rib tajine w/prunes & quince (D)(N).....	15.5
Whole roast sea bream w/chreime & ginger relish.....	17
Wood-roasted prawns pil-pil w/confit garlic, Persian lime salt (G).....	17.5

## SIDES

Corn bread w/urfa chilli butter (G)(D).....	4
Mejaderah w/crispy onions (G)(D).....	4.5
Grilled hispi w/pistachio pangritata (G)(D)(N).....	5
Blackened sweet potato (D)(N).....	5.5

## TO SHARE (FOR 2)

Smoked shoulder of lamb shawarma (D)(G).....	
w/pickles, kebab sauces, laffa bread.....	
	39.9

## EXTRAS

Pita bread (G).....	1.5
Tahini.....	1.5
Harissa.....	1.5
Yemenite Dynamite.....	1.5

## SWEET

Sticky date pudding.....	6
Turkish coffee ice-cream(D)(G)	
Rose panna cotta.....	6.5
rhubarb coconut & pistachio(D)(N)	

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

## BRUNCH

(Sat & Sun 11-3pm)

<b>Campfire Moroccan pancakes</b> (G)(D)(N).....	<b>8.5</b>
apricot compote & sweet labneh	
<b>Sabich scramble croissant</b> (G)(D).....	<b>9.5</b>
scrambled eggs, aubergine, pickled red cabbage & amba sour cream	
<b>Green shakshuka</b> (G)(D)(N).....	<b>10</b>
chard, spinach, green harissa, yoghurt & burnt butter	
<b>Berber &amp; Q Shakshuka</b> (G)(D).....	<b>10.5</b>
piperade, feta, chilli	
<b>Fried eggs &amp; merguez</b> (G)(D).....	<b>11.5</b>
pit beans, n'duja & sourdough	
<b>Israeli breakfast / for 2</b> (G)(D)(N)...	<b>27</b>
baba ghanoush, hummus, honeyed feta, dak dak salad, 8-minute eggs, avocado, roasted beets, tahini yoghurt & date syrup	
<b>ADD</b>	
<b>Feta</b> (D) .....	<b>2</b>
<b>Pul biber avocado</b> .....	<b>3</b>
<b>Merguez</b> (G).....	<b>6.5</b>

## ADDRESS

Arch 338 Acton Mews, London, E8 4EA  
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@ @berberandq  
@berberandq  
/berberandq  
web berberandq.com

## OPENING HOURS

Dinner  
Tues – Sat: 6pm-11pm; Sun: 6pm-10pm  
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Brunch  
Sat – Sun: 11am-3pm

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## SPRING TASTING MENU

32 per person

27 for vegetarian option  
To be taken by the whole table

Persian olives  
Berber & Q hummus  
Burnt baba ghanoush  
Wood roasted beets

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Cauliflower shawarma  
Mejadrah  
Spring fattoush

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Aubergine sabich  
Or  
Short rib tajine  
Or  
Saffron & lemon chicken kebab  
Or  
Sea bream (+3pp)

All of our meats are free-range and naturally reared. We work closely with our suppliers to ensure we bring in the best product available on the day. We care about animal welfare and only work with farms that think the same.

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A discretionary 12.5% service charge is added to your bill, all of which is shared amongst our floor, bar & kitchen staff.

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We cannot guarantee the absence of nuts or other allergens in any of our dishes. Please inform your waiter of any food allergies before ordering.