

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
Beets, labneh, candied orange (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 wheat, labneh, preserved lemon, chili dressing	
Spring fattoush (G)(D)(N).....	7.5
Treviso, black radish, flat peach & 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)	
Hot pepper chicken wings.....	7.5
w/House hot sauce	
House merguez sausage.....	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)	

MIXED GRILL (FOR 2)

Beef kofta, saffron & lemon chicken , merguez sausage, pickles, breads and sauces.....	30
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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
Barbecued whole sea bream w/hot paprika sauce, coriander & 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 (rice & lentils)w/crispy onions (G)(D) ...	4.5
Green beans w/lemon dressing (N) (G)	4.5
Blackened sweet potato w/honey butter(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)

Campfire Moroccan pancakes (G)(D)(N).....	8.5
apricot compote & sweet labneh	
Sabich scramble croissant (G)(D).....	9.5
scrambled eggs, aubergine, pickled red cabbage & amba sour cream	
Green shakshuka (G)(D)(N).....	11.2
chard, spinach, green harissa, yoghurt & burnt butter	
Berber & Q Shakshuka (G)(D).....	10.5
piperade, feta, chilli	
Fried eggs & merguez (G)(D).....	12.8
pit beans, n'duja & sourdough	
Israeli breakfast / for 2 (G)(D)(N)...	27
baba ghanoush, hummus, honeyed feta, dak dak salad, 8-minute eggs, avocado, roasted beets, tahini yoghurt & date syrup	
ADD	
Feta (D)	2
Pul biber avocado	3
Merguez (G).....	6.5

ADDRESS

Arch 338 Acton Mews, London, E8 4EA

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web berberandq.com

OPENING HOURS

Dinner

Tues – Sat: 6pm-11pm; Sun: 6pm-10pm

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Brunch

Sat – Sun: 11am-3pm

BERBER & Q

• GRILL HOUSE •

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.