

BERBER & Q

• GRILL HOUSE •

MEZZE (served with pita)

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| Marinated olives (no pita) | 3.5 |
| Labneh, confit garlic, burnt chilli, nigella seeds (D) | 6 |
| Baba ganoush, pomegranate molasses, walnuts (N) | 6.5 |
| Berber & Q hummus, burnt butter, pine nuts (D) | 7 |
| Moorish-spiced grilled chicken wings, garlic sauce (D) | 8 |
| Pulled lamb bun, pickled cucumber, harissa (G) (D) | 9.5 |

SMOKED & GRILLED (with pickles, sauce, herb salad & pita or sourdough*)

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| Hot-smoked merguez sausage, house honey mustard (G) | 12.5 |
| Smoked shawarma-spiced chicken, Yemenite dynamite 1/2 - 14.5 whole - 27 | |
| Coffee-rubbed pork belly, BBQ sauce, pickled fennel | 13.5 |
| Wood-roasted prawns pil-pil, confit garlic, Persian lime salt * | 17.5 |
| Low-and-slow lamb mechoui, harissa | 19 |

VEGETABLES

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| Berber & Q Cauliflower Shawarma (D) | 7.5 |
| Grilled brocolli, muhammara, garlic crisps (G)(N) | 7.2 |
| Burnt aubergine, rose harissa, yoghurt, amba, fried capers (G)(D) | 9.2 |

SIDES

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| Smoked pit beans, crispy shallots (G) | 5 |
| Charred beets & whipped feta, candied saffron orange (D)(N) | 5.5 |
| Blackened sweet potato, filichuma butter, nori dukkah(D) | 6 |
| Fattoush salad, candied grapes, pomegranate (G) | 8 |
| Isle of Wight heritage tomatoes, oregano, tarragon, olive oil | 7.8 |

EXTRAS

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|---|-----|
| Pita bread(G) | 1.5 |
| Sauces (Yemenite dynamite, Harissa, BBQ Sauce(G), House honey mustard) | 1.5 |

DESSERT

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| Grilled pineapple, urfa chilli syrup, creme fraiche (D) | 6.5 |
| Saffron honey ice cream & honeycomb (D) | 6 |



(G)-Gluten (D)-Dairy (N)-Nuts

#truesuccess