

MEZZE

MARINATED OLIVES (NO PITA)	4.5
LABNEH, CONFIT GARLIC, BURNT CHILLI, NIGELLA SEEDS (D)	6.5
MOROCCAN AUBERGINE DIP, WILD ZAHTER, PINENUTS, CHILLI	7.5
BERBER & Q HUMMUS, MESABAHA, AMBA, PISTACHIO (N)	7.5
BERBER & Q HUMMUS, LAMB RAGU, PISTACHIO (N)	8.5
MOORISH-SPICED GRILLED CHICKEN WINGS, GARLIC SAUCE (D)	8.9
PULLED LAMB BUN, PICKLED CUCUMBER, HARISSA (G) (D)	9.5

SMOKED & GRILLED

(served with pickles, sauce, herb salad and pita or sourdough*)

SHAWARMA-SMOKED CHICKEN W/ YEMENITE DYNAMITE (G)	HALF - 16.5	WHOLE - 29.9
COFFEE-RUBBED PORK BELLY W/ BBQ SAUCE & PICKLED FENNEL (G)		14.9
GRILLED WHOLE MACKEREL *NO PITA W/GREEN CHERMOULA & PICKLED RED ONION		16.5
WOOD-ROASTED PRAWNS PIL-PIL* W/ CONFIT GARLIC & PERSIAN LIME SALT (G)		18.5
LOW & SLOW LAMB MECHOUI W/ HARISSA (D)(G)		21.5

VEGETABLES

BERBER & Q CAULIFLOWER SHAWARMA (D)	8.5
CHARRED HISPI CABBAGE W/WHIPPED FETA HAZELNUT DUKKAH (N)(D)	8.2
HONEY ROASTED AUBERGINE W/FERMENTED KOHLRABI, TAHINI DRESSING & HAZELNUT DUKKAH (N)	10.2

SIDES

BRAISED CORN, PAPRIKA BUTTER & CRISPY SHALLOTS (D)(G)	6
CHARRED BEETS & WHIPPED FETA W/CANDIED SAFFRON ORANGE (D)(N)	6.5
SWEET POTATO HOME FRIES W/HARISSA AIOLI, SPICED NUTS, LEMON TOUM (N)	6.9
SMOKED CARROT SALAD W/LABNEH, KASHA & URFA CHILLI DRESSING (D)	8.5

EXTRAS

PITA BREAD (G)	1.5
SAUCES (YEMENITE DYNAMITE, HARISSA, BBQ SAUCE (G), OR TOUM)	1.5

DESSERT

CHEESECAKE W/POACHED RHUBARB, PISTACHIO PRALINE(D)(G)	6.5
SAFFRON HONEY ICE CREAM W/HONEYCOMB (D)	6