

MEZZE

Marinated Olives 4.5

Labneh, Moroccan Chard, Ezme (D) 6.9

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 8.9

SMOKED & GRILLED

Grilled Whole Mackerel 16.5

w/ Green Chermoula & Pickled Red Onion

Wood-Roasted Prawns Pil-Pil (G) 18.5

w/ Confit Garlic & Persian Lime Salt

Tagine of Beef Short-Rib (N)(D)(G) 18.9

w/ Anya Potatoes & Flaked Almond

Grilled Chicken - 19.5

w/ Preserved Lemon, Black Olive & Saffron - Orange Glaze

Smoked Lamb Neck Mechoui (G)(D) - 23.9

w/ Harissa, Cumin Salt & Fermented Cabbage

VEGETABLES

Berber & Q Cauliflower Shawarma (D) 8.5

Charred Hispi Cabbage (N)(D) 8.2

w/ Whipped Feta, Hazelnut Dukkah

Honey-Roasted Aubergine (N) 10.2

w/ Fermented Kohlrabi, Tahini Dressing & Hazelnut Dukkah

SIDES

Braised Corn (D)(G) 6

Paprika Butter & Crispy Shallots

Coal-Roasted Beets (D)(N) 6.9

Mizithra Cheese & Candied Walnut

Sweet Potato Home Fries (N) 6.9

Smoked Carrot Salad (D) 8.5

w/ Labneh, Kasha & Urfa Chilli Dressing

Add an Extra

Pita Bread (G) 1.5

Sauces 1.5

Yemenite Dynamite, Harissa, Bbq Sauce (G), Or Toun



BEST OF BERBER

Trust us to take you on a journey through our favourite foods and flavours. A carefully-curated set menu chosen by chef Josh Katz to relieve you from having to choose.

39 per person

(to be taken by the whole table)

Martinated Olives

Moroccan Aubergine Dip, Pinenuts, Chilli

Hummus, Lamb Ragu, Pistachio (N)

Smoked Lamb Neck Mechoui (G)(D)

Harissa, Cumin Salt & Fermented Cabbage

Wood-Roasted Prawns Pil-Pil (G)

Confit Garlic & Persian Salt

Smoked Carrot Salad (D)

Labneh, Kasha & Urfa Chilli Dressing

Cauliflower Shawarma (D)

Tahini Ice Cream, Salted Caramel, Macadamia (N)(D)



BEST OF BERBER VEGETARIAN

Trust us to take you on a journey through our favourite foods and flavours. A carefully-curated set menu chosen by chef Josh Katz to relieve you from having to choose.

39 per person

(to be taken by the whole table)

Martinated Olives

Moroccan Aubergine Dip, Pinenuts, Chilli

Hummus, Tomato, Mesabaha (N)

Honey Roasted Aubergine (N)(G)

Fermented Kohlrabi, Tahini Dressing & Macadamia Nut Dressing

Charred Hispi Cabbage (D)(N)

Whipped Feta & Hazelnut Dukkah

Smoked Carrot Salad (D)

Labneh, Kasha & Urfa Chilli Dressing

Sweet Potato Home Fries (N)

Harissa Aioli, Spiced Nuts & Lemon Toun

Cauliflower Shawarma (D)

Tahini Ice Cream, Salted Caramel, Macadamia (N)(D)