

SALATA	
Spicy condiments (D)	6.5
Salata mashwiya	6
Hummus, apricot harissa, chickpeas	8.5
Charred beetroot salad, date molasses (D)	6
Chermoula aubergine	6
Burnt romano pepper, pomegranate molasses, garlic confit	6.5

SKEWERS

6.5 ea
7.5 ea
6.5 ea
7.5 ea

PLATES

Salt & pepper baby squid, sumac & paprika	9.5
Braised chickpeas, labneh & spinach (D)	10.5
Crispy red mullet, pepper chutney	16.5
Grilled vegetable skewer, herb salad, chilli, tahini, grilled flatbread (D)	18
Miso-harissa BBQ butterflied poussin, salata mashwiya	27.5
Whole sea bream, moroccan chili honey, saffron aioli, lemon	31
Smoked lamb mechoui, harissa, cumin salt, grilled flatbread (G)	33.5
Beef short rib tajine, prunes, bone marrow (G)	39

SIDES

Roasted cauliflower mishwiya, sumac onions, tahini & herb salad	8.5
Steamed couscous (G)	3.9
Berber salad (D)	8.5
Batata harra	6.5
Moroccan flatbread (D) (G)	4.5
Grilled pita (G)	2

Bread and pastry flour are supplied by Wildfarmed, a farmer's market with soil health and biodiversity at its heart. Seasonal fruit and vegetables with a unique story of craftsmanship elevating it above the monotonous landscape of industrial cultivated, year-round produce is supplied by Oui Chef. Native day boat fish in Devon and Cornwall are delivered daily by Woods Fish. Our lamb is selected from family run and environmentally friendly farms by Swaledale.

Please inform a member of the team if anyone in your party has a food allergy. We take caution to prevent cross-contamination, however we cannot ensure the absence of allergens in our food.

(G) Gluten (D) Lactose (N) Nuts

Berber & Q Grill House is part of the Berber & Q Food Group. Visit berberandqgroup.com

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