

BERBER & Q

• GROUP •

HIRE & EVENTS GUIDE
2026

RESTAURANT	PRIVATE HIRE	SEMI-PRIVATE HIRE	COMMUNAL
BERBER & Q	56 seated 80 standing	10	24
SHAWARMA BAR	40 seated 80 standing	28	20
CARMEL	50 seated 76 standing	n/a	22

Unique venues. Big flavour. Bigger vibes.

BERBER & Q
• GRILL HOUSE •

shawarma bar
— ROTISSERIE —

CARMEL
• QUEEN'S PARK •

BERBER & Q
• EVENTS •

BERBER & Q

• GRILL HOUSE •

Tucked beneath a railway arch in Haggerston, Berber & Q is where smoke, spice and sharing plates come together for unforgettable feasts. Our original home is built for lively group dining, with long communal tables, low lighting and the irresistible aroma of the open grill setting the tone.

Whether you're hosting a birthday, team dinner or full venue takeover, we'll bring bold flavours and a warm, unpretentious vibe to the table.

ADDRESS

338 Acton Mews
London
E8 4EA

AVAILABLE FOR PRIVATE HIRE

Monday - Sunday
Lunch & Dinner

PRIVATE HIRE	SEMI-PRIVATE HIRE	COMMUNAL DINING
56 seated 80 standing	10	24



SAMPLE SET MENU

Spicy condiments
Hummus, apricot harissa, chickpeas
North African kimchi, smoked almond tahini, mixed sesame
Moroccan flatbread

Slow-grilled saffron & turmeric 'Roadside' chicken
Smoked lamb mechoui, harissa, cumin salt, flatbread

Vegetarian option

Flame-roasted vegetable mixed grill, muhammara, walnut, green chilli
Grilled cauliflower, harissa butter, rose, pine nuts, tahini

Steamed couscous
Berber salad, winter tomato, purple daikon & labneh

Tahini mousse, sour cherries, rose, pistachio

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SAMPLE CANAPE / BOWL FOOD MENU

Olive tapenade grissini

Muhammara, toasted walnuts, tea-soaked raisins, lavosh

Cheese & spinach burekitas, harissa crème fraîche

Falafel, green tahini

Padron pepper skewers, sheep's manouri, oregano

Miso-harissa chicken skewers, salata mashwiya

Burnt aubergine baba ghanoush, tahini, pickles & flatbread

Roasted cauliflower shawarma, tahini, pomegranate molasses

Aubergine sabich salad, zhug, tahini, semi-soft egg

Lamb kofte, green tahini, mejaderah, pomegranate jam

Braised beef brisket, apricots & polenta

Oven-roasted salmon chreimeh, couscous & crème fraîche

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shawarma bar

— ROTISSERIE —

Set on the bustling Exmouth Market, Shawarma Bar is inspired by Levantine café culture – relaxed, social and built around good food and warm hospitality.

It's the perfect setting for group dinners, birthdays or semi-private gatherings, with soft lighting, a welcoming team and a menu full of mezze, grilled meats, vegetables and natural wines made for sharing..

ADDRESS

46 Exmouth Market
London
EC1R 4QE

AVAILABLE FOR PRIVATE HIRE

Monday - Sunday
Lunch & Dinner

PRIVATE HIRE	SEMI-PRIVATE HIRE	COMMUNAL DINING
40 seated 80 standing	28	20





SAMPLE SET MENU

Grilled aubergine salad, confit tomatoes, shallots, capers, tahini
Kimchi TLV, smoked almond tahini, mixed sesame
Wild spinach borani, garlic crisps, chilli oil
Whipped feta, marinated semi-dry tomatoes, rose, salted cashews

Baharat-glazed rotisserie chicken, grilled red onion, herb salad, pickled chilli
Lamb shawarma, rose harissa, yoghurt, green chilli, grilled laffa

Vegetarian Option

Aubergine schnitzel, warm potato salad, tahini, watercress & radish salad

Spicy Koffman fries, "Bisli" spice mix Fattoush, heritage tomatoes, Lebanese cucumbers, radish, red onion, kohlrabi, labneh, pita chips

Malabi, hibiscus syrup, grilled grapes, pistachio & rose

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CARMEL

• QUEEN'S PARK •

Carmel is our bright and airy neighbourhood restaurant in the heart of Queen's Park, serving wood-fired plates, seasonal vegetables, our signature flatbreads and bold Eastern Mediterranean flavours.

It's ideal for relaxed brunches, long lunches or group dinners, with warm service, an open kitchen and an extensive low-intervention wine list. We also have a leafy terrace on picturesque Lonsdale Road for sunny al fresco afternoons dining

ADDRESS

23-25 Lonsdale Road
London
NW6 6RA

AVAILABLE FOR PRIVATE HIRE

Monday - Sunday
Lunch & Dinner

PRIVATE HIRE	SEMI-PRIVATE HIRE	COMMUNAL DINING
50 seated 76 standing	n/a	22





SAMPLE SET MENU

Carmel mixed mezze

za'atar flatbread, tahina, feta & chilli honey, labneh, olives, grated tomato

Corn ribs, zhug, tahini, harissa, mixed sesame, sumac onions

Charred hispi cabbage, labneh, ras el hanout, macadamia dukkah

Whole-roasted sea bass, lemon butter sauce, confit tomatoes, safron rouille

Slow-grilled urfa chilli chicken, red tahini, roasted tomato

Grilled broccolini, herb tahini, miso lemon dressing, toasted sesame

Isle of Wight tomato salad, Niçoise olives, smoked almonds, red onion

Tahini Mousse Sour Cherry Compote, Pistachio

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CARMEL

CANAPÉS

As an elevated addition to your private dining experience at Carmel, our refined Mediterranean-inspired canapés are perfect for welcome receptions, drinks pairings, or informal gatherings before a seated meal. Think harissa prawn skewers, black tahini oysters, and miso-harissa chicken. Bold, elegant bites that set the tone for any occasion.

Carmel's canapés are also available as part of our external catering service, bringing the signature flavours of our kitchen to private homes, offices, and event spaces across London. Delivered with the same attention to detail you'd expect in-restaurant, this offering is ideal for stylish receptions, brand launches, and intimate celebrations.

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BERBER & Q

• EVENTS •

LIVE-FIRE FEASTS: ANYWHERE YOU WANT THEM

From private estates and countryside retreats to urban rooftops and festival fields, Berber & Q Events brings the fire wherever the party is. We specialise in large-scale outdoor catering, delivering immersive, flavour-packed feasts for weddings, brand launches, private events, and celebrations of all shapes and sizes.

With a focus on bold flavours and theatrical live-fire cooking, our team creates memorable moments around the grill. We take care of it all, from staffing, set-up and styling to curating playlists and full-service bar options. Through todelivering a bespoke experience rooted in Berber & Q's signature warmth, energy and hospitality.

Whether you're feeding 100 or 500 guests, we'll work closely with you to craft an event that's as big in flavour as it is in atmosphere.

[BERBER & Q EVENTS](#)



MEZZE, SMOKE & BIG SHARING ENERGY

At the heart of every Berber & Q event is our food - a vibrant, fire-led menu of Middle Eastern and North African-inspired dishes designed to be shared.

Our feasting menus offer a multi-course journey: from colourful mezze spreads and charred vegetable plates to smoked meats and whole grilled fish, often served from our custom-built BBQ rigs on site. Think slow-cooked lamb mechoui, salmon chreime roasted over open flames, and salads bursting with herbs, spice and texture.

We offer both buffet and seated formats, with flexible options to suit your space and guest list. Whether it's a standing garden party or long-table dinner under the stars, we'll build a menu that fits the mood – and feeds the crowd.

Vegetarian options available with advance notice.
Minimum numbers and outdoor requirements apply.

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THANK YOU